



*Please note: Credit card payments incur a service fee of 0.85% and a surcharge of 15% applies on public holidays.
Should you have any special dietary requirements or allergies please inform your waiter.*

KOKO SIGNATURE SET MENUS

MOMIJI 栞 120.00 per person

"Zensai" – Japanese delicacies

Winter melon "soboro an" – minced chicken in dashi sauce

Crispy duck "tatsuta" age

"Sukaki" – steamed oyster in soy vinegar

*Chef's selection of sushi and sashimi
served with Koko special soy sauce*

*Lightly seared beef "tataki"
soy onion dressing*

*Hotate "misoyaki"
grilled scallops with miso cream*

*Steamed ocean trout "kabura mushi"
grated turnips, spanner crab dashi sauce*

Or

*Beef "hoba yaki"
Australian beef tenderloin oven baked on a bed of
Magnolia leaf with miso sauce*

Accompanied by

Steamed "Akitakomachi" short grain rice and miso soup

*"Hojicha" roasted Japanese tea crème brulee
Green tea ice cream*





KOKO SIGNATURE SET MENUS

KOGARASHI 閑 150.00 per person

"Zensai" – Japanese delicacies

Winter melon "soboro an" – minced chicken in dashi sauce

Crispy duck "tatsuta" age

"Sukaki" – steamed oyster in soy vinegar

*Chef's selection of sushi and sashimi
served with Koko special soy sauce*

*"Kakuni" braised pork belly
daikon, sweet soy and mustard*

*Crayfish tempura
wasabi mayonnaise*

*Grilled Glacier 51 toothfish "misozuke yaki"
miso marinade*

Or

*Grilled Mayura wagyu striploin "Gold series"
seasonal vegetables, onion pepper sauce*

Accompanied by

Steamed "Akitakomachi" short grain rice and miso soup

*"Kinako" chocolate mousse
roasted soybean powder, raspberry coulis, berries*

ENTRÉES 前菜

"Edamame" – <i>boiled young soybeans</i>	8
Lightly seared beef "tataki" – <i>soy onion dressing</i>	28
Fresh oysters	Half doz 30
"Ponzu" – <i>Japanese citrus soy vinaigrette</i>	Full doz 58
Hotate "misoyaki" (4pcs) <i>grilled scallops with miso cream</i>	35
"Kakuni" braised pork belly <i>daikon, sweet soy and mustard</i>	30
Crayfish tempura <i>wasabi mayonnaise</i>	35
"Takoyaki" – <i>ball-shaped batter filled with octopus</i>	8pcs 22
<i>Japanese BBQ sauce, mayonnaise, bonito flakes, seaweed flakes</i>	16pcs 40

SALADS サラダ

Koko mix green salad, soy & mustard dressing	18
Tofu and avocado salad, sesame dressing	24
Fried salmon skin salad, wasabi & citrus dressing	24

SOUPS 椀物

Miso soup	7
"Dobin mushi" – <i>seafood broth in clay teapot</i> <i>prawn, chicken, mushroom, ginko nut</i>	22





SASHIMI 刺身

Sashimi "moriawase"	15pcs 55
<i>Chef's selection of assorted sashimi of the day</i>	28pcs 95
Seared kingfish "kankitsu" citrus dressing <i>orange, rice vinegar</i>	29
Scampi sashimi	2pcs 32
Live crayfish sashimi	320/kg

SUSHI NIGIRI AND ROLLS 鮓

Sushi "moriawase"	8pcs 40
<i>chef's selection of assorted nigiri sushi of the day</i>	12pcs 60
"Aburi" nigiri sushi (8pcs) <i>chef's selection of assorted seared nigiri sushi of the day</i>	43
California roll (8pcs) <i>prawn, avocado and cucumber roll coated with tobiko</i>	30
Spider roll (4pcs) <i>soft shell crab, tobiko, mayonnaise</i>	30
Prawn tempura roll (4pcs) <i>spicy mayonnaise, bean curd crumbs</i>	25
Spicy tuna roll (8pcs) <i>tuna, spring onion, shichimi, mayonnaise</i>	30
Vegetable sushi "moriawase" (V) (8pcs) <i>assorted vegetable nigiri sushi and rolls of the day</i>	22

MAIN 主菜

Grilled Mayura wagyu striploin "Gold series"
seasonal vegetables, onion pepper sauce 95

Wagyu "Sukiyaki"
*sliced Mayura wagyu "Gold series" simmered with sweet soy, dashi,
soft boiled egg* 55

Chicken "hoba yaki"
*free range chicken thigh oven baked on the bed of Magnolia leaf
with miso sauce* 35

Steamed Ocean trout "kabura mushi"
grated turnips, spanner crab dashi sauce 50

Glacier 51 toothfish 64
choice of: "teriyaki" – sweet soy glazed or "shioyaki" - grilled with sea salt

Tempura "moriawase"
battered and deep-fried prawns, silver whiting, seasonal vegetables 45

NOODLES & RICE 麵類と御飯類

Seafood "yaki udon"
stir-fried udon with prawns, scallops, calamari 48

Mayura wagyu "Gold series" udon soup 42
wakame, spring onion

"Unadon"
grilled eel on rice 45

"Gyudon"
*sliced Mayura wagyu "Gold series", onion, sweet soy,
soft-boiled egg on rice* 38





YOSE NABE JAPANESE HOT POT 鍋料理

Koko special Japanese hot pot 63
tofu, potato starch noodles, Asian mushrooms and vegetables

Additional options:

Australian beef scotch fillet (200g) 40

Mayura wagyu "Gold series" (200g) 99

Mayura wagyu "Signature series" MBS 9+ (200g) 190

U10 Queensland tiger prawns (4pcs) 44

Hokkaido scallops (8pcs) 40

Live Tasmanian green lip abalone 210/kg

Live crayfish 320/kg

Udon noodles 15



DESSERT 甘味

“Hojicha” roasted Japanese tea crème brûlée <i>green tea ice cream</i>	18
“Kinako” chocolate mousse <i>roasted soybean powder, raspberry coulis, berries</i>	18
Matcha lava cake <i>red bean paste, vanilla ice cream</i>	18
Fresh seasonal fruit platter	18
Ice cream (each scoop) <i>selection of: matcha, black sesame, vanilla, or chocolate</i>	5
Yuzu sorbet (each scoop)	5