



À La Carte



Crown practises responsible service of alcohol.

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICES & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).



TSUBAKI 椿

STARTER

Sashimi (M), Sushi (M), Beef Nanban, Pumpkin Castella

Sand Whiting (A) Fritter

Winter Harvest Vegetables, Creamy Wasabi, Yukari Salt

Slow-Cooked Duck Breast

Konbu, Olive Oil, Kipfler Potato, Plum Mustard Sauce

Steamed Barramundi (A)

Leek, Garlic Chips, Yuzu Kosho - Ponzu

Winter Fuyu-Gasumi Mayura Wagyu Cheek

*Slow-Braised Wagyu Cheek, Velvet Cauliflower, Fig-Balsamic Teriyaki Sauce,
Steamed Japanese Short-Grain Rice*

Upgrade to a Premium O'Connor Tomahawk +85 pp

Minimum order of two required

*A dramatic long-bone rib-eye seared on a hot teppan
and finished to deliver a rich, juicy, full-bodied experience.*

DESSERT

Dark Chocolate Parfait

Mini Taiyaki and Vanilla Ice Cream

165 pp



SAKIZUKE 先付

Edamame – Boiled Young Soybeans (V) 11

Chicken Karaage 25

 Gyoza - Pork Dumpling 4pcs 26

Prawn (I) Tempura 35

Honey Yuzu Kosho Mustard

Sand Whiting Fritter (A) 30

Winter Vegetables, Creamy Wasabi, Yukari Salt

ENTRÉE 前菜

Fresh Oysters (A) Half dozen 43 Full dozen 86

Ponzu, Finger Lime

Hotate Misoyaki 4pcs 41

Grilled Scallops (I) with Miso Cream

Hiramasa Kingfish (I) 30

Kingfish Sashimi, Konbu Ponzu Dressing

Salmon Tataki (A) 33

Wafu Sesame Sauce, Charcoal Salt

 Beef Tataki 35

Soy Onion Vinaigrette

Slow-Cooked Duck Breast 30

Konbu, Olive Oil, Kipfler Potato, Plum Mustard Sauce

Foie Gras Chawanmushi 45

Savoury Japanese Steamed Egg Custard with Foie Gras

SALAD サラダ

Tofu and Avocado Salad 28

Sesame Dressing

KOKO's Field Greens 21

Soy and Mustard Dressing

Salmon Skin (A) Salad 25

Wasabi and Citrus Dressing



NIGIRI 握り AND SASHIMI 刺身

Sashimi (M) "Moriawase" 12pcs 92
Chef's Selection of Assorted Sashimi of the Day

Sushi (M) "Moriawase" 12pcs 92
Chef's Selection of Assorted Nigiri Sushi of the Day

"Aburi" (M) Sushi Moriawase 8pcs 74
Chef's Selection of Assorted Seared Nigiri Sushi of the Day

Live Rock Lobster (A) Sashimi 395/kg

NIGIRI 握り AND SASHIMI 刺身

Per Piece

Salmon (A) 9.5

Tuna (A) 10

Snapper (A) 8

Kingfish (I) 10

Ikura (A) 9

Scampi (I) 25

Hokkaido Scallop (I) 9

Uni* (M) 29

Chu-Toro* (A) 19

O-Toro* (M) 29

**Please note this fish is subject to availability and may not be offered year-round.
We source based on quality and seasonality, so availability may vary without notice.*





ROLL 鮓

Vegetable Sushi "Moriawase" (V) 8pcs 53
Assorted Vegetable Nigiri Sushi and Rolls of the Day

California Roll 8pcs 35
Prawn (I), Avocado and Cucumber Roll Coated with Tobiko (I)

Volcano Roll 8pcs 35
Cucumber, Salmon (A), Prawn (I), Spicy Mayo, XO Sauce

 **Spider Roll 4pcs 35**
Soft Shell Crab (I), Tobiko (I), Mayonnaise

Prawn (I) Tempura Roll 4pcs 32
Spicy Mayonnaise, Bean Curd Crumbs

Spicy Tuna Roll 8pcs 38
Tuna (A), Spring Onion, Shichimi, Mayonnaise

HOSOMAKI 細巻き

Salmon (A) 6pcs 12

Tuna (A) 6pcs 18

Salmon (A) Avocado 6pcs 14

Avocado 6pcs 10



MAIN 主菜

Yakimono - Grilled Dish

Beef O'Connor Tenderloin - KOKO Steak Sauce 63

 Australian Black Opal MB9+ Wagyu - KOKO Steak Sauce 165

Japanese A5 Wagyu - KOKO Steak Sauce 273

Australian Lamb Cutlet 4pcs 84

Rosemary Mustard Miso

KOKO's Teriyaki Chicken 54

 Glacier 51 Toothfish (A) 76

Choice of:

Teriyaki Sauce - Sweet Soy Glazed or

Shioyaki - Grilled with Sea Salt

Nimono - Simmered Dish

Fuyu-Gasumi Mayura Wagyu Cheek 55

Velvet Cauliflower, Fig-Balsamic Teriyaki

Australian Black Opal MB9+ Sukiyaki 89

Agemono - Fried Dish

Tempura (I) "Moriawase" 63





NOODLE & RICE 麵類と御飯類

Seafood Yaki Udon 52

Stir-fried Udon with Prawns (I), Scallops (I), Calamari (I)

Unadon 50

Grilled Eel over Steamed Japanese Rice, Sweet Soy Glazed

Australian Black Opal MB9+ Wagyu Udon Soup 65

Wagyu Gyu Don 65

Australian Black Opal MB9+ over Steamed Japanese Rice

YOSE NABE JAPANESE HOT POT 鍋料理

Traditional Japanese Hot Pot 75

Assorted Mushrooms and Vegetables, Tofu and Potato Starch Noodles

Additional options:

Udon Noodles (V) 17

Bass Strait MB4+ Scotch Fillet 37

Australian Black Opal MB9+ Wagyu 165

Japanese A5 Wagyu 273

Queensland U6 King Prawn (A) 4pcs 79

Hokkaido Scallops (I) 6pcs 41

Live Tasmanian Abalone (A) 360/kg

Live Rock Lobster (A) 395/kg

VEGETABLE 野菜

Agedashi Tofu 24

Tofu and Vegetable Stir Fry 29

Fried Rice - Egg and Vegetable (V) 16.5



DESSERT デザート

Dark Chocolate Parfait 22
Mini Taiyaki & Vanilla Ice Cream

Kinako Crème Brûlée 20
Matcha Ice Cream

Fresh Seasonal Fruit Platter (V) 19

Strawberry Matcha Cake 19
Black Sesame Ice Cream

Ice Cream 6.5
Matcha, Black Sesame, Vanilla, or Chocolate

PLUM WINE 梅酒

Houraisen Kanjuku Umeshu, Aichi 33
Choya Mutenka Umeshu, Wakayama 22
Hakutsuru "Puru Puru" Umeshu, Hyogo 21
Choya Soda Umeshu, Osaka 20

COFFEE コーヒー

Espresso, Macchiato 5.5
Café Latte, Flat White, Cappuccino, Long Black, Mocha 6

TEA お茶

Japanese Tea 6
Genmaicha, Sencha
English Breakfast 6

DESSERT COCKTAIL デザートカクテル

Kisho Martini 26
Japanese Whiskey, Kahlua, Amaretto, Espresso

FORTIFIED WINE 酒精強化ワイン 60 mL

Yalumba Galway Pipe Port, SA 12



O'CONNOR TOMAHAWK STEAK

*Born from the pristine pastures of
Gippsland and South Australia,
this premium O'Connor tomahawk
celebrates the depth, purity,
and character of Australian beef,
selected for its impressive marbling,
tenderness and bold natural flavour.
A true showpiece cut, paired with the
craftsmanship of Nikka Whisky.*



NIKKA WHISKY
ニッカウヰスキー

THE NIKKA COLLECTION

SIGNATURE COCKTAILS

Coffey Gin

Citric Passion 28

Nikka Coffey Gin, Pomegranate Syrup,
Passionfruit Syrup, Fresh Lemon, Tonic Water

Coffey Vodka

Emerald Garden 29

Nikka Coffey Vodka, Midori Melon Liqueur,
Limoncello, Lemonade, Aromatic Bitters,
A Touch of Olive Juice

From The Barrel

Hokkaido Old Fashioned 32

Nikka From The Barrel, Coconut Syrup,
Chambord, Aromatic Bitters,

THE WHISKY TASTING EXPERIENCE

A Journey Through Nikka

A guided flight of three: 3 × 15 mL pours

Taketsuru Pure Malt 43%

Elegant Smokiness, Orchard Fruit
and Refined Peat

Single Malt Yoichi 45%

Bold, Briny and Coal-Fired:
Smoke, Caramel and Dark Chocolate

Single Malt Miyagikyo 45%

Fruity and Delicate:
Marmalade, Plum and Soft Spice

Tasting Flight 85 pp



O'CONNOR TOMAHAWK STEAK 310

*Premium O'Connor Tomahawk,
a dramatic long-bone rib-eye seared
on a hot teppan and finished to deliver
a rich, juicy, full-bodied experience.*

THE PLATE

Smoked Sea Salt
Nikka Whisky Pepper Sauce
Crispy Garlic Chips
Wasabi Chimichurri
King Oyster Mushrooms
Asparagus
Broccolini
Kombu-Roasted Kipfler Potatoes



NIKKA WHISKY
ニッカウキスキー

A COLLABORATION



x



NIKKA WHISKY