



Summer

SUMMER IN JAPAN

The Japanese seek respite from the Summer heat by eating icy-cold noodles, a refreshing delicacy now featuring on the Summer menu at Koko.

Try Chef de Cuisine Norimasa Kosaka's uzaku or hand-made tamago tofu. Be tempted by the Masu Zundayaki – grilled ocean trout with miso flavoured edamame. A sense of beauty, combined with meticulously presented ingredients at the peak of freshness, is what makes Japanese seasonal cuisine an artform.

LUNCH SPECIAL

Choose any two courses for 46.50, or any three courses for 58.00 from our à la carte menu including steamed rice and miso soup.*

SUMMER SIGNATURE 3 COURSE MENU

\$88.00 per person

AMUSE BOUCHE 先付け

ENTRÉE 前菜

Gyuniku tataki 牛肉たたき

*Seared beef tenderloin, onion soy dressing and micro herbs
or*

Namagaki 生牡蠣 1/2 doz

*Fresh oysters with momiji grated daikon and lemon wedges
or*

Hotate misoyaki 帆立みそ焼き

Grilled scallops with miso mustard sauce, topped with micro herbs

SASHIMI 向付け

Assorted fresh sliced sashimi 本日のお刺身の盛り合わせ

MAIN 主菜

Wagyu grill dengaku 和牛のグリル 田楽ソース

Char-grilled Australian wagyu beef served with king brown, enoki mushroom and asparagus topped with spicy miso

or

Ise ebi onigara yaki 伊勢海老鬼柄焼き

Grilled lobster, Onigara style with saikyo miso sauce

or

Masu zunda yaki 鱒ずんだ焼き

Grilled ocean trout with miso flavoured edamame

All mains are served with steamed rice and miso soup



SUMMER MENU ココ夏季限定メニュー

TASTING PLATTERS テイスティングプラッター

Five assorted zensai moriawase 前菜5種盛り合わせ 24.00*
A selection of five seasonal Japanese delicacies

Three assorted zensai moriawase 前菜3種盛り合わせ 16.00
A selection of three seasonal Japanese delicacies

Summer seafood platter. (For 2~3) 夏の海鮮盛り合わせ 108.00
Assorted seafood platter of lobster tail, blue swimmer crab, scallops,
prawns, fresh oysters, cured salmon, Hiramasa kingfish, scampi,
served with momiji ponzu and wasabi mayonnaise sauce

ENTRÉES 前菜

Tokobushi umani とこぶし旨煮 25.00
Braised and chilled baby abalone in light mirin soy sauce

Gyuniku tataki 牛肉たたき 28.00
Seared beef tenderloin, onion soy dressing and micro herbs

Kamo soba 鴨蕎麦 27.00
Thinly sliced slow grilled duck breast, buck wheat noodle in
honey mustard dressing

Uzaku うざく 25.50
Cucumber, seaweed and grilled eel with sweet and sour vinaigrette,
fragrant dashi broth

Namagaki 生牡蠣 1/2 doz 24.00 1 doz* 37.00*
Oysters with momiji grated daikon and lemon wedges

Hotate misoyaki 帆立みそ焼き 24.00
Grilled scallops with miso mustard sauce, topped with micro herbs

Kani Tojiage 蟹東寺揚げ 24.50
Deep fried crab and fish mousse wrapped in fresh bean curd skin
served with home made ponzu sauce

Tamago tofu 玉子豆腐 15.50
Chilled egg tofu with light soy, mirin dashi broth sauce

Hiyayakko 冷奴 13.50
Chilled silken organic tofu with seasonal miso and traditional condiments

Age dashi tofu 揚げ出し豆腐 12.50
Deep-fried organic tofu served with warm fragrant broth, ginger,
grated radish and bonito flake

Yakitori 焼き鳥 17.50
Grilled chicken pieces and spring onions on skewers glazed with soy mirin

Ebi hotate gyoza 海老帆立餃子 25.00
Steamed handmade prawn and scallop dumpling with ginger
ponzu dipping sauce

SALADS サラダ

<i>Tofu salad 豆腐サラダ</i> <i>Organic silk tofu, avocado and mixed garden greens with sesame soy dressing</i>	14.50
<i>Kaiso salad 海藻サラダ</i> <i>Trio of seaweed with shiso dipping sauce</i>	16.50
<i>Rei-shabu salad 冷シャブサラダ</i> <i>Poached and chilled thinly sliced beef and mixed garden greens with soy onion dressing</i>	19.50
<i>Mixed green salad ミックスグリーンサラダ</i> <i>Mescaline salad with sesame soy dressing</i>	9.50
<i>Salmon skin salad サーモンスキンサラダ</i> <i>Crisp salmon skin and baby mixed greens with miso and mustard dressing</i>	13.50

SOUPS 椀物

<i>Lobster miso soup 伊勢海老味噌汁</i> <i>Lobster stock with shinshu miso</i>	16.00
<i>Dobin mushi 土瓶蒸</i> <i>Dashi consommé with prawns, chicken, mushrooms and ginkgo nuts, served in a clay teapot</i>	16.50
<i>Miso shiru 味噌汁</i> <i>Miso soup with tofu, wakame and spring onions</i>	8.00



SUSHI AND SASHIMI 寿司&刺身

<i>Assorted sashimi 刺身の盛り合わせ</i> <i>Variety of sliced fresh raw fish</i>	36.50
<i>Koko Chef's special sashimi 本日のシェフお勧め刺身盛り合わせ</i> <i>Chef's catch of the day</i>	52.50
<i>Tokusen sashimi 特選刺身</i> <i>Japanese tuna belly, Alaskan crab claw, geoduck, surf clam, ark shell, local sea urchin, salmon belly and kingfish belly</i>	Market price
<i>Assorted sushi 寿司の盛り合わせ</i> <i>Variety of sliced fish on rice</i>	35.50
<i>Koko special sushi 本日のシェフお勧め 寿司の盛り合わせ</i> <i>Chef's recommendation – slices of seasonal fresh fish on rice</i>	51.50
<i>Tokusen sushi 特選寿司</i> <i>Japanese tuna belly, Alaskan crab claw, geoduck, surf clam, ark shell, local sea urchin, salmon belly and king fish belly on rice</i>	Market price*
<i>California roll カリフォルニアロール</i> <i>Inside-out nori roll filled with mayonnaise, avocado, cucumber and prawns, coated with tobiko</i>	25.00
<i>Yasai shushi moriawase 野菜寿司の盛り合わせ</i> <i>Five kinds of vegetarian nigiri sushi and maki sushi</i>	22.00
<i>Koko special roll ココ特製ロール</i> <i>Nori roll with grilled eel, cucumber and avocado, glazed with soy</i>	25.00
<i>Hotate piri karai maki 帆立ピリカラ巻き</i> <i>Inside-out nori roll fried crispy Hokkaido scallop and salad in spicy mayonnaise</i>	24.00
<i>Ebi tempura maki 海老天ぷら巻き</i> <i>Nori roll with fried prawns and asparagus, glazed with teriyaki and balsamic sauce</i>	16.00
<i>Spider roll スパイダーロール</i> <i>Nori roll filled with crispy soft-shell crab, drizzled with sweet soy glaze</i>	29.00
<i>Salmon skin roll サーモンスキンロール</i> <i>Nori roll filled with crispy salmon skin, crab meat, mayonnaise, avocado and cucumber</i>	22.00
<i>Volcano roll ボルケイノーロール</i> <i>Inside-out nori roll filled with salmon, asparagus, cucumber and prawns glazed with spicy scallop sauce</i>	22.00
<i>Mayura beef sashimi マユラ牛刺身</i> <i>Thinly sliced premium fresh Mayura Wagyu beef with wasabi, grated ginger and spring onion</i>	130.00

* Items not included in lunch or dinner specials, (V) Denotes vegetarian dish

Lunch special not available on public holidays.

All prices are inclusive of GST

NOODLES 麵

<i>Kaisen yaki udon 海鮮焼きうどん</i> <i>Stir-fried udon noodles with prawns, scallop, fish cake, calamari and seasonal vegetables</i>	35.00
<i>Tororo soba とろろ蕎麦 (冷)</i> <i>Chilled green tea noodles served with yam purée, soy dipping sauce and traditional condiments</i>	32.00
<i>Sansai sanuki niku udon 山菜肉うどん</i> <i>Sanuki white wheat noodles in dashi broth served with Summer wild mountain vegetables and thinly sliced beef</i>	36.50

JAPANESE HOT POT 鍋料理 TRADITIONAL SHABU SHABU OR KOKO STYLE SHABU SHABU

しゃぶしゃぶ 伝統的 または **KOKO**スタイルで

<i>Koko special Japanese hot pot for two with tofu, Chinese cabbage, shirataki noodles, leek, assorted mushrooms and spinach</i>	55.00*
--	--------

Served with:

<i>Victorian beef scotch fillet (200g) スコッチビーフフィレ</i>	40.00
<i>(300g)</i>	60.00

<i>Signature Mayura Beef 300gm シグネチャー・マユラ和牛</i>	380.00*
---	---------

<i>Australian Wagyu beef striploin A5 300gm</i>	198.00
---	--------

オーストラリア産A5和牛ストリップロイン

<i>Live lobster 活伊勢海老</i>	Market price*
---------------------------	---------------

<i>Live abalone 活あわび</i>	Market price*
--------------------------	---------------

<i>Baby abalone とこぶし</i>	16.00 per piece*
--------------------------	------------------

<i>Tiger prawns 車海老</i>	37.50*
-------------------------	--------

<i>Hokkaido scallops 北海道産帆立貝</i>	32.00*
----------------------------------	--------

<i>Oysters (half dozen) 牡蠣</i>	24.00*
--------------------------------	--------

Please ask your waiter for special additional items on offer

MAIN COURSES 一品料理

<i>"Signature Mayura" Wagyu 300G シグネチャー・マユラ和牛</i>	380.00*
---	---------

Pan seared "Signature Mayura wagyu" striploin, asparagus and abalone mushroom served with garlic infused soy sauce

Mayura Signature Series has been specifically developed for greater complexity and integration of delicate silky flavours. Produced from virgin female Japanese black haired wagyu, of Shimane and Tajima bloodlines, performance breeding and pure pedigrees are a major distinguishing factor in the quality of this beef.

To stabilise earthy undertones of flavour the cattle are raised on rolling age old terrain of limestone knoll rise and clean fresh pastures until 12 months of age. The cattle are then stabled and grain-fed for a minimum of 500 days utilising a time honoured Japanese grain-feeding technique to sculpt and enhance the unique delicate flavours and tenderness.

Pure pedigrees, clean natural pastures, sculptured grain-feeding programs and purified clean water are what make Mayura Signature Series Full-blood beef so special. The combination and balance of unprecedented flavour, tenderness and juiciness creates a new level of excellence.

*Items not included in lunch or dinner specials. Lunch special not available on public holidays.

All prices are inclusive of GST



MAIN COURSES 一品料理

<i>Wagyu grill dengaku</i> 和牛のグリル 田楽ソース <i>Char-grilled Australian wagyu beef served with king brown, enoki mushroom and asparagus topped with spicy miso</i>	51.00
<i>Wagyu yanagawa</i> 和牛柳川 <i>Australian Wagyu beef striploin cooked on a clay plate with shiitake, enoki and shimeji mushrooms, leeks, egg and spring onions in soy mirin sauce</i>	51.00
<i>Wagyu Kobe beef 'Ishiyaki'</i> 和牛石焼 <i>Australian Kobe-style beef strip striploin cooked on a marble stone and served with sesame dipping sauce</i> <i>Marbling score A5 300gm</i>	198.00*
<i>Ise ebi onigara yaki</i> 伊勢海老鬼柄焼き <i>Grilled lobster, Onigara style with saikyo miso sauce</i>	50.00
<i>Fugu karaage</i> 河豚から揚げ <i>Deep-fried Japanese blowfish with ponzu sauce</i>	55.00
<i>Kurobuta hobayaki</i> 黒豚朴葉焼き <i>Grilled pork loin infused with hoba leaf miso sauce</i>	38.00
<i>Gindara sakamushi</i> 銀鱈の酒蒸し <i>Steamed black cod fillet with seasonal mushroom in Japanese fresh seaweed broth topped with caviar served with momiji oroshi and ponzu sauce</i>	48.00
<i>Masu zunda yaki</i> 鱒ずんだ焼き <i>Grilled ocean trout with miso flavoured edamame</i>	45.00
<i>Sakana teriyaki</i> 魚の照り焼き <i>Pan-fried king fish, salmon or Patagonian toothfish fillet with teriyaki sauce</i>	41.50
<i>Sakana shioyaki</i> 魚の塩焼き <i>Grilled king fish, salmon or Patagonian toothfish fillet with sea salt flakes</i>	41.50
<i>Soft shell crab</i> ソフトシェルクラブ <i>Crisp soft shell crab with yuzu miso dipping sauce</i>	38.50
<i>Lamb saikyou yaki</i> ラム西京焼き <i>Grilled lamb cutlets with Japanese saikyou miso sauce served with seasonal vegetable</i>	45.00
<i>Tori no teriyaki</i> 鳥の照り焼き <i>Twice cooked corn fed chicken breast fillet glazed with teriyaki sauce</i>	35.00
<i>Tempura moriawase</i> 天ぷらの盛り合わせ <i>Queensland prawns, white fish and vegetables in light batter, served with dashi and soy dipping sauce</i>	41.50
<i>Unagi kabayaki</i> うなぎ蒲焼 <i>Grilled roasted eel with traditional grazed sweet soy sauce</i>	45.00

**Items not included in lunch or dinner specials. Lunch special not available on public holidays.*

All prices are inclusive of GST

