



K O K O

Teppanyaki

TEPPANYAKI SET MENU

鉄板焼きセットメニュー

HOSHI星

85.00

Appetiser 前菜
Assorted sashimi 刺身
Chawan mushi 茶碗蒸し
Prawns, sea perch, calamari 老, 白身魚, 烏賊
Teriyaki chicken Maryland 鶏フィレ
Sautéed mushroom and seasonal vegetable 茸と野菜
Seasonal salad 季節のサラダ
Steamed rice ご飯
Miso soup 味噌汁
Green tea ice cream 茶アイスクリーム

TSUKI月

110.00

Appetiser 前菜
Assorted sashimi 刺身
Tempura oysters 天麩羅牡蠣
Prawns, scallops, sea perch 海老, 帆立, 白身魚
Australian beef tenderloin フィレビーフ
Teppanyaki potato and onion 鉄板焼き芋と玉葱
Seasonal salad 季節のサラダ
Steamed rice ご飯
Miso soup 味噌汁
Rice ice cream ライスアイスクリーム



Sakizuki 先付け
Assorted sashimi 刺身
Dobin mushi 土瓶蒸し
Wasabi Ise-ebi 山葵伊勢海老天麩羅
Prawns, salmon, scallops 海老 鮭 帆立
Australian wagyu beef striploin 和牛サーロイン
Fried rice 焼き飯
Seasonal house salad 季節のサラダ
Fresh fruit with ice cream 季節の果物とアイスクリーム

MORI森

198.00

Zenzai (3 kind) 前菜三種
Three kinds of daily specials prepared by chef

Sashimi of the day 本日の刺身
Assortment of sliced fresh raw fish

Dobin mushi 土瓶蒸し
Dashi consommé with seafood, chicken and mushroom served in a clay teapot

Alaskan crab tempura 蟹天麩羅

Teppanyaki 鉄板焼き
Prawns, salmon and scallops 海老, 鮭, 帆立
Australian wagyu beef, Signature Mayura Striploin シグネチャー・マユラ和牛 サーロイン
Fried rice 焼き飯

Dessert 甘味
Trio of ice cream アイスクリーム三種
or 又は

Japanese red bean pancake with black sesame ice cream
どら焼きと胡麻アイスクリーム

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>Mesclun 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

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

TEPPANYAKI

鉄板焼き

MEAT

ステーキ

"Signature Mayura" Wagyu beef, striploin シグネチャー・マユラ 和牛 380.00
*Australian Kobe-style Wagyu beef sirloin, marbling score A5 (300 grams)**

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.

Wagyu sirloin beef 和牛サーロイン 198.00
Australian Kobe-style Wagyu beef sirloin, marbling score A55 (300 grams)

Wagyu shiitake and spinach roll 和牛のしいたけ&ほうれん草 巻き 130.00
Sliced Australian Wagyu beef striploin roll with sautéed shiitake and spinach

Wagyu foie gras and enoki mushroom roll 和牛のフォアグラ&エノキ 巻き 165.00
Sliced Australian Wagyu beef striploin roll with Enoki shiitake and foie gras

Fillet of beef 牛ヒレ 42.00
Grain-fed beef tenderloin (200 grams)

Sirloin steak サーロインステーキ 39.00
Aged grain-fed beef sirloin steak (200 grams)

Lamb cutlets ラムチョップ 38.00
Grilled lamb cutlets with yakiniku sauce

Angus Ribeye アンガス牛リブアイ 65.00
Aged Angus beef ribeye steak (450 grams)



SEAFOOD

シーフード

<i>Tiger prawns</i> 海老 <i>Deep sea tiger prawns cooked with garlic soy butter</i>	42.50
<i>Tasmanian salmon</i> タスマニア産 サーモン <i>Tasmanian salmon fillet with lemon juice</i>	34.00
<i>Scallops</i> 帆立 <i>Japanese sea scallops</i>	32.00
<i>Patagonian toothfish fillet</i> オーストラリア産銀ムツ <i>Patagonian toothfish</i>	41.00
<i>Calamari</i> いか <i>Calamari in garlic butter</i>	27.50
<i>Oysters</i> 牡蠣 <i>Seasonal fresh oysters with lemon soy butter</i>	half dozen 23.00
<i>Live abalone</i> 活鮑 <i>Local abalone in black pepper and soy</i>	Market price
<i>Live crayfish</i> 活伊勢海老 <i>Crayfish with seasonal vegetables</i>	Market price

POULTRY

鶏肉

<i>Duck fillet</i> 鴨ヒレ肉 <i>Duck breast cooked in Japanese plum wine sauce</i>	40.50
<i>Chicken</i> 鶏モモ肉 <i>Chicken Maryland fillet cooked in teriyaki sauce</i>	32.00
<i>Foie Gras (100g)</i> フォアグラ <i>Semi-cooked French foie gras served on toasted bread</i>	100.00

ACCOMPANIMENTS

副菜

<i>Sautéed baby spinach</i> ほうれん草炒め	14.00
<i>Assorted gourmet mushrooms</i> マッシュルーム	17.00
<i>Seasonal vegetables</i> 季節の野菜	8.00
<i>Sautéed potato and onion</i> ポテトと玉ねぎのソテー	9.50
<i>Fried rice</i> 炒飯	9.50
<i>Garlic fried rice</i> ガーリックライス	8.50

All prices are inclusive of GST. *Not available as part of lunch or dinner specials. Offer not available on public holidays.

