



K O K O

*Teppanyaki*

## TEPPANYAKI SET MENU

### 鉄板焼きセットメニュー

**SUMIRE** すみれ 110.00

Assorted sashimi 造り

Seasonal Premium selection of local catch sliced raw fish

Fish mousse with fried prawn, bamboo shoot and shiso 筍と海老のたたき揚げ

#### Teppanyaki Main Course

##### Seafood

Grilled U6 prawns, Tasmanian Ocean trout, scallop served with ponzu and sesame sauce

海老、鱒、帆立の鉄板焼き

##### Meat

"Bare bird" Australian free range chicken thigh served with sweet soy vinegar and hint of wasabi

"Bare bird" オーガニック鶏モモ肉のグリル

##### OR

Thousand Guineas Shorthorn grain fed beef tenderloin 130gm

オーストラリアン牛フィレ肉のグリル

Mesclun salad with soy and onion dressing 季節のサラダ

Garlic beef fried rice and Miso soup ガーリックライスと味噌汁

Assorted fruits platter フルーツ盛り合わせ

##### OR

Matcha mochi wrapped with Azuki served with brown sugar syrup and "Sakura" ice cream

抹茶クレープと小豆, 黒蜜とさくらアイスクリーム

**FUJI** 藤 150.00

Assorted sashimi 造り

Seasonal premium selection of local catch sliced raw fish

Dobin mushi 土瓶蒸し

Dashi consommé with seafood, chicken and mushroom served in a clay teapot

Oyster Tempura 牡蠣の天ぷら

Tempura oyster with truffle salt

#### Teppanyaki Main Course

##### Seafood

Quick sautéed fresh tuna, plum mayo, sesame and soy vinegar マグロのクイックソテー

Grilled U6 Tiger prawns, scallops and calamari with ponzu and sesame sauce

大海老、帆立、いかの鉄板焼き

##### Meat

"Australian Darling Down" Wagyu beef sirloin MB 7 (160gms) 和牛サーロインのグリルと季節の野菜

Mesclun salad with soy and onion dressing 季節のサラダ

Garlic beef fried rice and miso soup ガーリックライスと味噌汁

Assorted fruits platter フルーツ盛り合わせ

##### OR

Matcha mochi wrapped with Azuki served with brown sugar syrup and "Sakura" ice cream

抹茶クレープと小豆, 黒蜜とさくらアイスクリーム



**SAKURA** 桜 208.00

Zensai Moriawase 本日の前菜盛り合わせ  
Zensai selection of the day

Assorted Sashimi and sushi 造りと寿司の盛り合わせ  
Seasonal Premium selection of Local catch sliced raw fish and seafood

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

**Teppanyaki Main Course**

**Seafood**

Glacier 51 Patagonian Toothfish with spring vegetables, pipi and shiso ponzu  
銀ムツのグリル あさりと春野菜 しそポン酢

Grilled southern rock crayfish and scallops, asparagus puree, yuzu zest, prosciutto  
and dashi sauce 伊勢海老とホタテのグリル 生ハムと出汁のソース

**Meat**

“Signature Mayura” Wagyu beef sirloin (160gm) served with seasonal vegetables,  
garlic chips and smoked salt シグニチャーマユラ黒毛和牛ビーフと季節の野菜

Mesclun salad with soy and onion dressing 季節のサラダ

Garlic beef fried rice and miso soup ガーリックライスと味噌汁

Assorted fruits platter フルーツ盛り合わせ

**OR**

Matcha mochi wrapped with Azuki served with brown sugar syrup and “Sakura” ice cream  
抹茶クレープと小豆, 黒蜜とさくらアイスクリーム

## SALADS

### サラダ

<i>Tofu and daikon salad</i> 豆腐と大根のサラダ	17.00
<i>Tofu, avocado and thinly sliced daikon radish with sesame dressing</i>	
<i>Koko kaiso salad</i> 此処海藻サラダ	17.50
<i>Trio of seaweed with soy sesame dressing</i>	
<i>Mixed green salad</i> ミックスグリーンサラダ	9.50
<i>Mesclun salad with soy and mustard dressing</i>	
<i>Salmon skin salad</i> サーモンスキンサラダ	18.00
<i>Crisp salmon skin and baby mixed greens with soy and mustard dressing</i>	

## SOUPS

### 椀物

<i>Lobster miso soup</i> 伊勢海老味噌汁	18.00
<i>Lobster stock with house mixed miso</i>	
<i>Dobin mushi</i> 土瓶蒸し	18.50
<i>Dashi consommé with prawn, chicken, mushroom and ginkgo nut, served in a clay teapot</i>	
<i>Miso shiru</i> 味噌汁	10.00
<i>Miso soup of the day</i>	



## SUSHI AND SASHIMI

### 寿司&刺身

#### \*SUSHI AND SASHIMI 寿司&刺身

Assorted sashimi (15pc) 刺身の盛り合わせ Seasonal selection of sliced raw fish	55.00
Koko special sashimi (33pc) 本日のシェフお勧め 刺身の盛り合わせ Chef's choice of seasonal sliced raw fish and seafood	75.00
Tokusen sashimi 特選刺身 Japanese tuna belly, NZ deep sea scampi, Ark shell, Live baby abalone, pearl meat, salmon belly, kingfish belly, salmon roe and seasonal fish	Market price
Live crayfish sashimi 伊勢海老の刺身	Market price
Assorted nigiri sushi (8 pc) 寿司の盛り合わせ Seasonal selection of nigiri sushi	39.50
Koko special nigiri sushi (14pc) 本日のシェフお勧め 寿司の盛り合わせ Chef's choice of seasonal nigiri sushi	56.00
Tokusen nigiri sushi (22 pc) 特選寿司 Japanese tuna belly, NZ deep sea Scampi, Ark shell, pearl meat, salmon belly, kingfish belly, salmon roe and seasonal fish	Market price
Maguro Tartar 鮪のタルタルチリソース Tuna and avocado tartar with chilli ponzu	26.00
Hiramasa Kingfish Tataki ヒラマサのたたき Seared Hiramasa kingfish served with oroshi ponzu and garlic chips	22.00
California roll (8pc) カリフォルニアロール Inside-out nori roll filled with mayonnaise, avocado, cucumber and prawns, coated with tobiko	27.00
Tuna avocado roll (8pc) 鮪、アボカド巻き Inside-out nori roll, tuna, avocado, spring onion	26.00
Yasai sushi moriwase (8pc) 野菜寿司の盛り合わせ Selection of vegetarian nigiri sushi and maki sushi	22.00
Sayori no bosushi (8 pc) 細魚の棒寿司 Vinegar cured garfish pressed sushi	22.00
Ebi Tempura Roll (4pc) 海老天湯葉巻き Inside out roll with crispy tempura U10 prawn and fried bean curd skin	24.00
Spider roll (4 pc) スパイダーロール Nori roll filled with crispy soft-shell crab, drizzled with sweet soy glaze	29.50
Chirashi zushi ちらし寿司 Ikura, sweet prawn, today's fresh fish over sushi rice, served with miso soup	48.00
Hosomaki (9 pc) 細巻き3種 Traditional Japanese style cucumber, tuna and pickled radish thin rolls	13.50

## TEPPANYAKI

### 鉄板焼き

#### MEAT

#### ステーキ

*"Signature Mayura" Wagyu beef, sirloin シグネチャー・マユラ和牛 380.00*  
*Australian Kobe-style Wagyu beef sirloin, marbling score 9+ (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.*

*Japanese "Hida-gyu" Wagyu beef striploin 飛騨和牛サーロイン 290.00*  
*marbling score 9+ (200 grams)*

*"Darling Down" Wagyu beef sirloin 和牛サーロイン 198.00*  
*marbling score 9+ (300 grams)*

*Australian Wagyu beef sirloin rolls 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*

*Choice of:*

*Sautéed shiitake mushroom and spinach*

**OR**

*Enoki mushroom*

*Thousand Guineas Shorthorn, grain fed 47.00*  
*beef tenderloin (200 grams) オーストラリアン牛フィレ肉のグリル*  
*Served with ponzu & sesame sauce*

*"Mount Leura Spring" Lamb cutlets ラムチョップ 48.00*  
*Served with yakiniku sauce*

## POULTRY

### 鶏肉

*Grilled Duck breast fillet (1 fillet) 鴨ヒレ肉 38.00*  
*served with yuzu miso sauce*

*Grilled "Bare bird" free range chicken thigh 35.00*  
*"Bare bird" オーガニック鶏モモ肉のグリル*  
*with homemade reduction of Japanese soy & sake*

Please note: credit card payments incur a service fee of 1.2% and a surcharge of 10% applies on public holidays.  
All prices are inclusive of GST.



## SEAFOOD

### シーフード

Queensland U10 Tiger prawns 海老 Cooked with garlic soy butter	43.50
Grilled New Zealand Scampi 手長海老 Served with kale with sesame, lemon juice and olive oil	48.00
Salt steamed "Lakes Entrance" Baby Abalone 床伏の蒸焼き Served with daikon radish, crab meat and Japanese seaweed sauce, yuzu scented	40.00
Grilled Tasmanian salmon タスマニア産サーモン (180gm) With lemon juice	38.00
Grilled Hokkaido Scallops (8pc) 帆立	35.00
Fisherman Catch of the day 本日の白身魚 (180gm)	40.00
Seared "HIRAMASA" kingfish ヒラマサのグリル (180gm) Served with salad of watercress, pink grapefruits, spring onion and shiso dressing	38.00
Grilled sea perch saikyo yaki シーパーチ の西京焼き (180gm) Marinated by white miso, seasonal mushrooms, bamboo scented	41.00
"Glacier 51" Patagonian toothfish fillet 銀ムツ (180gm)	58.00
"Victoria Region" Calamari "いか with soy herb butter sauce	29.50
Tasmania Green Lip Abalone 活鮑	Market price
Live Southern Rock Lobster 活伊勢海老	Market price

## VEGETABLE

### 野菜

Daikon steak 大根ステーキ	20.00
Grilled Daikon radish served with sea weed sauce	
Panko and shiso crumbled Cauliflower カリフラワーのしそパン粉焼き Served with chef's salad and soy mustard dressing	25.00

## ACCOMPANIMENTS

### 副菜

Sautéed baby spinach ほうれん草	14.00
Assorted gourmet mushrooms マッシュルーム	17.00
Assorted seasonal vegetables 季節の野菜	12.00
Grilled kipfler potato ポテトのグリル	12.00
Fried rice 炒飯	9.50
Baby corn, mushroom, sugar snap pea, onion, egg, spring onion and soy garlic sauce	
Beef Garlic fried rice ガーリックライス	11.50
Garlic, beef, mushroom, egg and soy garlic sauce	

