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Teppanyaki

TEPPANYAKI SET MENU

鉄板焼きセットメニュー

BOTAN 牡丹 110.00

Assorted sashimi 造り
Seasonal Premium selection of Local catch sliced raw fish
Kingfish "Tatsutaage" ヒラマサの竜田揚げ
Deep fried "Hiramasa" Kingfish with soy and ginger sauce

Teppanyaki Main course

Seafood

Grilled U6 prawns, cone bay saltwater barramundi, scallop served with ponzu and sesame sauce
海老、パラマンディー、帆立の鉄板焼き

Meat

"Bare bird" Australian free range chicken thigh served with honey ginger soy
"Bare bird" オーガニック鶏モモ肉のグリル

OR

Grain fed Tender Valley Black Angus Tenderloin 100gm 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
Steamed rice and miso soup ご飯と味噌汁

Assorted fruits platter フルーツ盛り合わせ

OR

Karinto Manju
Fried red bean bun with vanilla ice cream 花林糖饅頭

HIIRAGI 桜 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

Tasmanian salmon "Yuuan yaki" サーモンの幽庵焼き
Quick sautéed marinated salmon served with pureed apple and salmon roe
Grilled U6 Tiger prawns and scallops served with ponzu and sesame sauce 大海老、帆立の鉄板焼き

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

Houjicha Brûlée
Japanese roasted brown tea crème brûlée ほうじ茶ブリュレ

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.

SAZANKA 山茶花 208.00

Zensai Moriawase 前菜3種盛り合わせ
Beef Tataki with Plum Vinegar 牛肉タタキ梅肉風味
Tori Matsukaze 鶏松風
Kanishinjo Toji mushi 蟹真署の東寺蒸し
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 "Saikyo yaki" 銀ムツの西京焼き

Grilled southern rock crayfish cooked with yuzu miso cream sauce, soy lemon butter and "Hokkaido" scallop 伊勢海老のグリル 柚子味噌クリームと帆立

Meat

"Signature Mayura" Wagyu beef sirloin (160gm) served with seasonal vegetables, garlic chips and charcoal 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

Kinako mochi wrapped with Azuki served with Matcha syrup and "Tamari" ice cream
米粉クレープと小豆 抹茶のシロップとたまりアイスクリーム

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SALADS

サラダ

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

SOUPS

椀物

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

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 Yukke 鮪のユッケ風 Light marinated sliced tuna with sweet soy and sesame served with egg yolk	26.00
Hiramasu 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 moriawase (8pc) 野菜寿司の盛り合わせ Selection of vegetarian nigiri sushi and maki sushi	22.00
Unakyu (8 pc) 鰻胡巻き Inside-out nori roll, grilled eel, cucumber, egg and sakura denbu	24.00
Ebi Tempura Roll (4pc) 海老天麩羅巻き Inside out roll with crispy tempura U10 prawn and rice cracker	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.

"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

"Tender Valley Tenderloin Grain Fed Angus" 45.00
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

SEAFOOD

シーフード

Queensland U10 Tiger prawns 海老 43.50
Cooked with garlic soy butter

Grilled New Zealand Scampi 手長海老 48.00
Served with kale with sesame, lemon juice and olive oil

Salt steamed "Lakes Entrance" Baby Abalone 床伏の蒸焼き 40.00
Served with daikon radish, crab meat and Japanese seaweed sauce, yuzu scented

Grilled Tasmanian salmon タスマニア産サーモン (180gm) 38.00
With lemon juice

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) 38.00
Served with salad of onion, mizuna lettuce, sesame and soy dressing

Grilled sea perch saikyo yaki シーパーチの西京焼き (180gm) 41.00
Marinated by white miso, seasonal mushrooms, bamboo scented

"Glacier 51" Patagonian toothfish fillet 銀ムツ (180gm) 58.00

"Victoria Region" Calamari "いか" 29.50
with soy herb butter sauce

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 25.00
Served with chef's salad and soy mustard dressing

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

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 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 With lemon juice (150gm)	34.00
Grilled Hokkaido Scallops (8 pieces) 帆立	33.00
Fisherman Catch of the day 本日の白身魚 (150gm)	36.00
Seared "HIRAMASA" kingfish ヒラマサのグリル Served with salad of onion, mizuna lettuce, sesame and soy dressing	32.00
Grilled sea perch saikyo yaki シーパーチ の西京焼き Marinated by white miso, seasonal mushrooms, bamboo scented	38.00
"Glacier 51" Patagonian toothfish fillet 銀ムツ	58.00
"Victoria Region" Calamari "いか with soy herb butter sauce	27.50
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 Grilled Daikon radish served with sea weed sauce	20.00
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 bean, onion, egg, spring onion and soy garlic sauce	
Beef Garlic fried rice ガーリックライス	9.80
Garlic, beef, mushroom, egg and soy garlic sauce	