



K O K O

*A la Carte*

**Sam Lo**  
*Restaurant Manager*

**Juntaro Fujimura**  
*Chef de Cuisine*



**Dietary Needs?**  
*Scan to match our  
menu to you.*

(V) Vegetarian. Should you have any special dietary requirements or allergies please inform your waiter.  
Please note: Credit card payments incur a service fee of 0.85% and a surcharge of 15% applies on public holidays.

## HASU 蓮

"Zensai" – Japanese delicacies

*Chicken Nanban – Japanese sweet and sour sauce*

*seafood croquette*

*salmon tataki*

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Chef's selection of sushi and sashimi

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"Kani tama"

*spanner crab, egg omelette, mizore an*

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Quail "karaage"

*fried quail, Negidare sauce*

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Hapuka

*baked with "Umemiso", sweet potato mash*

*Or*

Beef tenderloin "Hoba yaki"

*Hoba-miso, mushroom sauce*

*Accompanied by*

Steamed "Akitakomachi" short grain rice and miso soup

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"Hojicha" roasted Japanese tea crème brûlée

*green tea ice cream*

*145.00 per person*





**SAKURA** 桜

"Zensai" – Japanese delicacies

*Chicken Nanban – Japanese sweet and sour sauce*

*seafood croquette*

*salmon tataki*

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Chef's selection of sushi and sashimi

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Duck "koshuni"

*daikon, red wine, soy, dashi*

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Prawn tempura

*yuzu miso, aosa seaweed*

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Glacier 51 toothfish "Arima-mushi"

*steamed with "Arima sansho" Japanese pepper*

*Or*

Grilled Mayura wagyu striploin "Gold series"

*KOKO steak sauce*

*Accompanied by*

*Steamed "Akitakomachi" short grain rice and miso soup*

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Yuzu and vanilla Namelaka

*vanilla ice cream, white chocolate ganache*

*165.00 per person*



## ENTRÉES 前菜

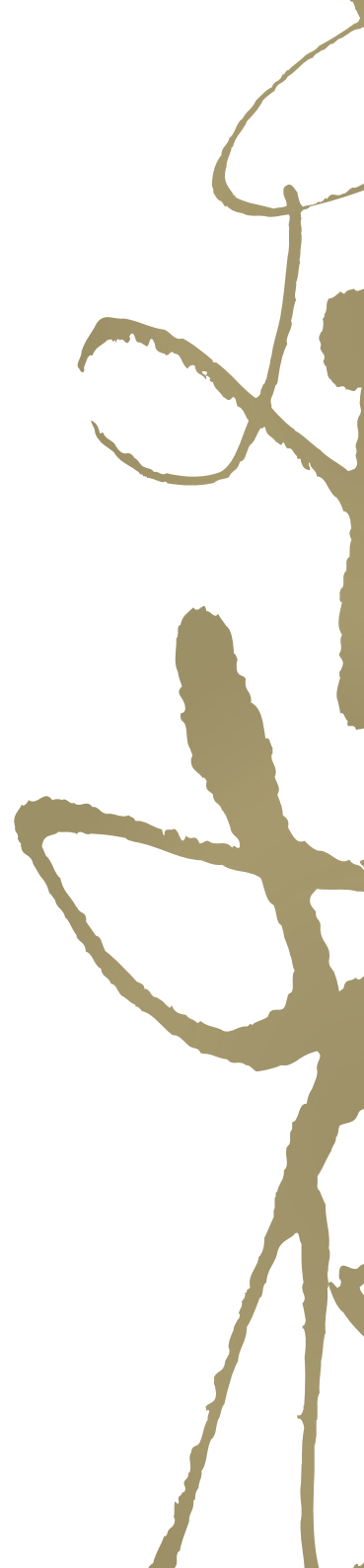
"Edamame" – <i>boiled young soybeans (V)</i>	9
Lightly seared beef "tataki" – <i>soy onion dressing</i>	30
Fresh oysters	Half doz 39
"Ponzu" – <i>Japanese citrus soy vinaigrette</i>	Full doz 78
Hotate "misoyaki" (4pcs) <i>grilled scallops with miso cream</i>	37
Quail "karaage" <i>fried quail, Negidare sauce</i>	38
Ebi tempura (4pcs) <i>yuzu miso sauce</i>	35
Duck "koshuni" <i>daikon, red wine, soy, dashi</i>	30
"Kani tama" (4pcs) <i>spanner crab, egg omelette, mizore an</i>	28

## SALADS サラダ

Koko mix green salad, soy & mustard dressing (V)	18
Tofu and avocado salad, sesame dressing (V)	24
Fried salmon skin salad, wasabi & citrus dressing	24

## SOUPS 椀物

Miso soup	7
"Dobin mushi" – <i>seafood broth in clay teapot</i> <i>prawn, chicken, mushroom, ginko nut</i>	22





## SASHIMI 刺身

Sashimi "moriawase" <i>chef's selection of assorted sashimi of the day</i>	16pcs 60 28pcs 110
Lightly seared Tasmanian salmon tataki <i>"Wafu" sesame sauce, charcoal salt</i>	32
Tartare (wagyu or tuna) pickled cucumber, yuzu kosho, soft boiled quail egg	36
Scampi sashimi (1pc)	18
Live crayfish sashimi	320/kg

## SUSHI NIGIRI AND ROLLS 握

Sushi "moriawase" <i>chef's selection of assorted nigiri sushi of the day</i>	8pcs 40 12pcs 60
"Aburi" nigiri sushi (8pcs) <i>chef's selection of assorted seared nigiri sushi of the day</i>	43
Japanese sea eel "Hako sushi" (4pcs) <i>shiitake, lotus root, ginger, sesame</i>	24
California roll (8pcs) <i>prawn, avocado and cucumber roll coated with tobiko</i>	30
Spider roll (4pcs) <i>soft shell crab, tobiko, mayonnaise</i>	30
Prawn tempura roll (4pcs) spicy mayonnaise, bean curd crumbs	25
Spicy tuna roll (8pcs) <i>tuna, spring onion, shichimi, mayonnaise</i>	30
Vegetable sushi "moriawase" (8pcs) (V) <i>assorted vegetable nigiri sushi and rolls of the day</i>	22



## MAIN 主菜

Grilled Mayura wagyu striploin "Gold series" <i>KOKO steak sauce</i>	99
Wagyu "Sukiyaki" <i>sliced Mayura wagyu "Gold series" simmered with sweet soy, dashi, soft boiled egg</i>	55
Chicken "hoba yaki" <i>free range chicken thigh oven baked on the bed of Magnolia leaf with miso sauce</i>	35
Hapuka <i>baked with "Umemiso", sweet potato mash</i>	50
Glacier 51 toothfish <i>choice of: "teriyaki" – sweet soy glazed or "shioyaki" – grilled with sea salt</i>	66
Tempura "moriawase" <i>battered and deep-fried prawns, silver whiting, seasonal vegetables</i>	45

## NOODLES & RICE 麵類と御飯類

Seafood "yaki udon" <i>stir-fried udon with prawns, scallops, calamari</i>	48
Mayura wagyu "Gold series" udon soup <i>wakame, spring onion</i>	42
"Unadon" <i>grilled eel on rice</i>	45
"Gyudon" <i>sliced Mayura wagyu "Gold series", onion, sweet soy, soft-boiled egg on rice</i>	42





## YOSE NABE JAPANESE HOT POT 鍋料理

Koko special Japanese hot pot 63  
*tofu, potato starch noodles, Asian mushrooms and vegetables*

### *Additional options:*

Australian beef scotch fillet (200g)	40
Mayura wagyu "Gold series" (200g)	99
Iwachiku Tohoku wagyu MBS 9+ striploin (200g)	220
U6 Queensland tiger prawns (4pcs)	62
Hokkaido scallops (8pcs)	40
Live Tasmanian green lip abalone	210/kg
Live crayfish	320/kg
Udon noodles (V)	15