



Teppanyaki



Crown practises responsible service of alcohol.

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICES & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).



TEPPANYAKI
KIKU 菊

Starter

Sashimi (M), Sushi (M), Beef Nanban, Pumpkin Castella

Beef Tataki

Soy Onion Dressing

Prawn Tempura (I)

Honey Yuzu Kosho Mustard Sauce

King Crab Egg Omelette

Savoury Japanese Rolled Omelette, King Crab (I), Dashi Sauce

Seafood Plate

*Hiramasa Kingfish (I), Queensland U6 King Prawn (A),
Calamari (I), Seafood (I) Croquette, White Soy Yuzu Butter*

O'Connor Beef Tenderloin

Winter Vegetables, Fig Balsamic Teriyaki Sauce

Accompanied by Fried Rice

Upgrade to Australian Black Opal MB9+ Wagyu Steak +40 pp

DESSERT

Dark Chocolate Parfait

Mini Taiyaki and Vanilla Ice Cream

210 pp



TEPPANYAKI
SAZANKA 山茶花

Starter

Sashimi (M), Sushi (M), Beef Nanban, Pumpkin Castella

Beef Tataki

Soy Onion Dressing

Prawn Tempura (I)

Honey Yuzu Kosho Mustard Sauce

King Crab Egg Omelette

Savoury Japanese Rolled Omelette, King Crab (I), Dashi Sauce

Foie Gras & Seafood Plate

*Glacier 51 Toothfish (A), Foie Gras, Lobster (A), Seafood (I) Croquette,
White Soy Yuzu Butter*

Australian Black Opal MB9+ Wagyu Steak

Winter Vegetables, Fig Balsamic Teriyaki Sauce

Accompanied by Fried Rice

Upgrade to Hokkaido A5 Wagyu Steak +40 pp

DESSERT

Dark Chocolate Parfait

Mini Taiyaki and Vanilla Ice Cream

275 pp



NIGIRI 握り AND SASHIMI 刺身

Sashimi (M) "Moriawase" 12pcs 92
Chef's Selection of Assorted Sashimi of the Day

Sushi (M) "Moriawase" 12pcs 92
Chef's Selection of Assorted Nigiri Sushi of the Day

"Aburi" (M) Sushi Moriawase 8pcs 74
Chef's Selection of Assorted Seared Nigiri Sushi of the Day

Live Rock Lobster (A) Sashimi 395/kg

NIGIRI 握り AND SASHIMI 刺身

Per Piece

Salmon (A) 9.5

Tuna (A) 10

Snapper (A) 8

Kingfish (I) 10

Ikura (A) 9

Scampi (I) 25

Hokkaido Scallop (I) 9

Uni* (M) 29

Chu-Toro* (A) 19

O-Toro* (M) 29

**Please note this fish is subject to availability and may not be offered year-round.
We source based on quality and seasonality, so availability may vary without notice.*


Kaviari
PARIS


MAKE IT MORE


Add 2 g Kaviari Kristal (I) to any Sushi (M), Sashimi (M) or Oyster (A) +17

LEGEND:  Chef's Recommendation (V) Vegetarian | (A) Australian Origin (I) Imported Origin (M) Mixed Origin



ROLL 鮓

Vegetable Sushi “Moriawase”(V) 8pcs 53
Assorted Vegetable Nigiri Sushi and Rolls of the Day

California Roll 8pcs 35
Prawn (I), Avocado and Cucumber Roll Coated with Tobiko (I)

Volcano Roll 8pcs 35
Cucumber, Salmon (A), Prawn (I), Spicy Mayo, XO Sauce

 Spider Roll 4pcs 35
Soft Shell Crab (I), Tobiko (I), Mayonnaise

Prawn (I) Tempura Roll 4pcs 32
Spicy Mayonnaise, Bean Curd Crumbs

Spicy Tuna Roll 8pcs 38
Tuna (A), Spring Onion, Shichimi, Mayonnaise

HOSOMAKI 細巻き

Salmon (A) 6pcs 12

Tuna (A) 6pcs 18

Salmon (A) Avocado 6pcs 14

Avocado 6pcs 10



SAKIZUKE 先付

Edamame – Boiled Young Soybeans (V) 11

Chicken Karaage 25

 Gyoza - Pork Dumpling 4pcs 26

Prawn (I) Tempura 35

Honey Yuzu Kosho Mustard

Sand Whiting Fritter (A) 30

Winter Vegetables, Creamy Wasabi, Yukari Salt

ENTRÉE 前菜

Fresh Oysters (A) Half dozen 43 Full dozen 86

Ponzu, Finger Lime

Hotate Misoyaki 4pcs 41

Grilled Scallops (I) with Miso Cream

Hiramasa Kingfish (I) 30

Kingfish Sashimi, Konbu Ponzu Dressing

Salmon Tataki (A) 33

Wafu Sesame Sauce, Charcoal Salt

 Beef Tataki 35

Soy Onion Vinaigrette

Slow-Cooked Duck Breast 30

Konbu, Olive Oil, Kipfler Potato, Plum Mustard Sauce

Foie Gras Chawanmushi 45

Savoury Japanese Steamed Egg Custard with Foie Gras

SALAD サラダ

Tofu and Avocado Salad 28

Sesame Dressing

KOKO's Field Greens 21

Soy and Mustard Dressing

Salmon Skin (A) Salad 25

Wasabi and Citrus Dressing

LEGEND:  Chef's Recommendation (V) Vegetarian | (A) Australian Origin (I) Imported Origin (M) Mixed Origin





MEAT ステーキ

O'Connor Beef Tenderloin 63
Australian Black Opal MB9+ Wagyu 165
Japanese A5 Wagyu 273

Koko's Teriyaki Chicken 54

Australian Lamb Cutlet 4pcs 84

SEAFOOD 海鮮

Glacier 51 Toothfish (A) 76
Queensland U6 King Prawn (A) 4pcs 79
New Zealand Scampi (I) 2pcs 48
Hokkaido Scallops (I) 6pcs 41
Squid (I) 47
Live Tasmanian Abalone (A) 360/kg
Live Rock Lobster (A) 395/kg

ACCOMPANIMENTS 副菜

Asian Mushrooms (V) 22
Seasonal Vegetable (V) 22
Kipfler Potatoes (V) 13
Beef Fried Rice 22
Egg and Vegetable Fried Rice (V) 16.5



DESSERT デザート

Dark Chocolate Parfait 22
Mini Taiyaki & Vanilla Ice Cream

Kinako Crème Brûlée 20
Matcha Ice Cream

Fresh Seasonal Fruit Platter (V) 19

Strawberry Matcha Cake 19
Black Sesame Ice Cream

Ice Cream 6.5
Matcha, Black Sesame, Vanilla, or Chocolate

PLUM WINE 梅酒

Houraisen Kanjuku Umeshu, Aichi 33
Choya Mutenka Umeshu, Wakayama 22
Hakutsuru "Puru Puru" Umeshu, Hyogo 21
Choya Soda Umeshu, Osaka 20

COFFEE コーヒー

Espresso, Macchiato 5.5
Café Latte, Flat White, Cappuccino, Long Black, Mocha 6

TEA お茶

Japanese Tea 6
Genmaicha, Sencha

English Breakfast 6

DESSERT COCKTAIL デザートカクテル

Kisho Martini 26
Japanese Whiskey, Kahlua, Amaretto, Espresso

FORTIFIED WINE 酒精強化ワイン 60 mL

Yalumba Galway Pipe Port, SA 12