KOKO

Christmas Day Special Teppanyaki Menu

325 pp

OR

350 pp

Includes a glass of Veuve Clicquot Champagne.
15% Public Holiday surcharge applies.

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).

FIRST COURSE

Maguro No Aburi, Truffle Shoyu
Lightly Seared Tuna (A), Truffle Soy,
Micro Herbs, Yuzu Dressing

OCEAN TREASURE COURSE

Awabi Teppanyaki, Kimo Butter Sauce
Grilled Baby Abalone (A),
Abalone Liver Butter Sauce

PRAWN COURSE

Kuruma Ebi, Yuzu Kosho Butter
Grilled Tiger Prawn (I),
Yuzu Kosho Butter, Fresh Lemon

SIGNATURE FISH COURSE

Mero
Grilled Toothfish (A),
Seasonal Vegetables, Spicy Shiso Ponzu

PRIME COURSE

Wagyu Steak, Miso Shio
Australian Black Opal MB9+ Wagyu,
Seasonal Vegetables, Ginger Miso Sauce

Upgrade to
Hokkaido A5 Wagyu Steak for an Extra
+40 pp

KOKO SPECIAL YAKIMESHI

Sakura Ebi (I)
King Crab (I)
Tobiko (I)
Shaved Bonito (I)

KANMI

Matcha Mont Blanc
White Chocolate Ganache, Kinako Crumble,
Mandarin Yuzu Sorbet, Forest Berries

LEGEND: (A) Australian Origin (I) Imported Origin (M) Mixed Origin