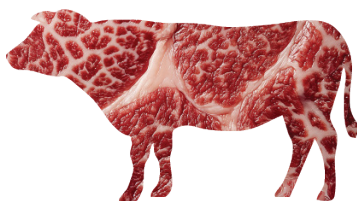




SHODOSHIMA
OLIVE WAGYU



SHODOSHIMA OLIVE WAGYU

小豆島オリーブ和牛

Koko proudly presents an Australian-first - Shodoshima Olive Wagyu. Be among the first to experience its refined flavour profile through an exquisite sharing menu, thoughtfully crafted to showcase its elegance. For those seeking a more personalised journey, à la carte additions are also available.

Shodoshima Island is nestled in Japan's Kagawa Prefecture and is renowned for its artisanal olive oil production. It is here on this tranquil island, that a rare breed of wagyu cattle is raised on a diet enriched with olive pulp – a byproduct of the oil pressing process.

The olive pulp is rich in oleic acid, which enhances the beef's marbling creating a golden, silky texture that melts effortlessly on the palate. The result is a cut of wagyu that is both visually stunning and deeply flavourful, with a delicate nutty sweetness and layers of savoury umami.

Subtle citrus notes and a whisper of sea-salt grace the wagyu – a subtle nod to the island's yuzu groves and coastal air. Each bite glows with golden marbling, revealing a savoury depth that lingers long after the last bite.

For chefs, connoisseurs, and those seeking something truly exceptional, Shodoshima Olive Wagyu is one of the rarest forms of wagyu in the world for a reason; it is a story of terroir, innovation, and sustainable farming – the perfect recipe for the perfect wagyu.



OLIVE WAGYU ZEITAKU MORIAWASE

An elevated experience designed to be savoured and shared

259pp

“Zensai” – Japanese Delicacies

Shimofuri Shinju Nigiri

*Ultra-marbled Olive Wagyu, lightly torched to melt the fat,
brushed with truffle-infused soy reduction*

Shodoshima no Akatsuki Tataki

Aburi Olive Wagyu, yuzu-ponzu drizzle

Hisui no Sasayaki Tarutaru

*Hand-chopped Olive Wagyu seasoned with
cold-pressed sudachi juice, olive soil, truffle-infused soy*

Velvet Dawn Sukiyaki

*Thin-sliced wagyu simmered to tender perfection in house warishita,
embraced by a plush onsen egg*

Grilled “Glacier 51” Tooth Fish

Koko’s Signature Garlic Soy Sauce

Sakura Blossom Sirloin

*Grilled Sirloin, Chatham Rise Scampi, erringi mushroom,
black garlic, wasabi butter sauce*

Accompaniments

*Steamed Koshihikari rice, Seasonal pickles, Amabito Salt,
Yuzu kosho, Wasabi*

Dessert

*Dark chocolate namelaka, yuzu jelly, Japanese olive oil crumble,
Forest berries*

