



Teppanyaki

DIETARY & DISCLAIMERS:

Please notify your waiter of any allergies, while we do our best to accommodate, we cannot guarantee a completely allergen-free environment. Menu items and pricing are subject to change without notice, based on seasonal availability and the chef's selection. Crown practises responsible service of alcohol.

Prices & Surcharge: Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on weekends. A 15% surcharge applies on all 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 (A), Dashi Sauce

Seafood Plate

*Hiramasu 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 a Premium O'Connor Tomahawk +170

*A dramatic long-bone rib eye with generous marbling, flame-kissed and
finished over coals for a rich, juicy and full-bodied experience*

DESSERT

Dark Chocolate Parfait

Mini Taiyaki and Vanilla Ice Cream

210 pp

Legend: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian



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 (A), 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 a Premium O'Connor Tomahawk +170

*A dramatic long-bone rib eye with generous marbling, flame-kissed and
finished over coals for a rich, juicy and full-bodied experience*

DESSERT

Dark Chocolate Parfait

Mini Taiyaki and Vanilla Ice Cream

275 pp

Legend: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian



NIGIRI 握り AND SASHIMI 刺身

Sashimi (M) "Moriawase" 12pcs 91
Chef's Selection of Assorted Sashimi of the Day

Sushi (M) "Moriawase" 12pcs 91
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	Tobiko (I)	8
Tuna (A)	10	Ikura (A)	9
Snapper (A)	8	Scampi (I)	25
Kingfish (I)	10	Snow Crab* (I)	10
Swordfish* (A)	8	Uni* (M)	29
Alfonsino* (A)	8	Chu-Toro* (A)	19
Hokkaido Scallop (I)	9	O-Toro* (A)	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.*

Legend: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian





ROLLS 鮓

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

Salmon (A) 6pcs 12

Tuna (A) 6pcs 17.5

Salmon (A) Avocado 6pcs 14

Avocado 6pcs 10

California Roll 8pcs 33

Snow Crab (I), Avocado and Cucumber Roll Coated with Tobiko (I)

Volcano Roll 8pcs 33

Cucumber, Salmon (A), Snow Crab (A), Spicy Mayo, XO Sauce

Spider Roll 4pcs 35

Soft Shell Crab (I), Tobiko (I), Mayonnaise

Prawn (I) Tempura Roll 4pcs 31

Spicy Mayonnaise, Bean Curd Crumbs

Spicy Tuna Roll 8pcs 37.5

Tuna (A), Spring Onion, Shichimi, Mayonnaise



ENTRÉES 前菜

Edamame - Boiled Young Soybeans (V)	11
Chicken Karaage	25
Slow-Cooked Duck Breast <i>Konbu, Olive Oil, Kipfler Potato, Plum Mustard Sauce</i>	30
Pork Dumpling	4pcs 26
Prawn (l) Tempura <i>Honey Yuzu Kosho Mustard</i>	35
Sand Whiting Fritter (A) <i>Winter Vegetables, Creamy Wasabi, Yukari Salt</i>	30
Hotate Misoyaki <i>Grilled Scallops (l) with Miso Cream</i>	4pcs 41
Salmon Tataki (A) <i>"Wafu" Sesame Sauce, Charcoal Salt</i>	33
Hiramasa Kingfish (l) <i>Konbu Ponzu</i>	30
Fresh Oysters (A) <i>Ponzu, Finger Lime</i>	Half doz 43 Full doz 86
Beef Tataki <i>Soy Onion Vinaigrette</i>	35
Foie Gras Chawanmushi	45

SALADS サラダ

Tofu and Avocado Salad <i>Sesame Dressing</i>	28
KOKO's Field Greens <i>Soy and Mustard Dressing</i>	21
Salmon Skin (A) Salad <i>Wasabi and Citrus Dressing</i>	25





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

MEAT ステーキ

O'Connor Beef Tenderloin	61
Australian Black Opal MB9+ Wagyu	165
Japanese A5 Wagyu	273

Koko's Teriyaki Chicken	53
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Australian Lamb Cutlet	4pcs 84
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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 (A)	47
Live Tasmanian Abalone (A)	360/kg
Live Rock Lobster (A)	395/kg

