

マグロ



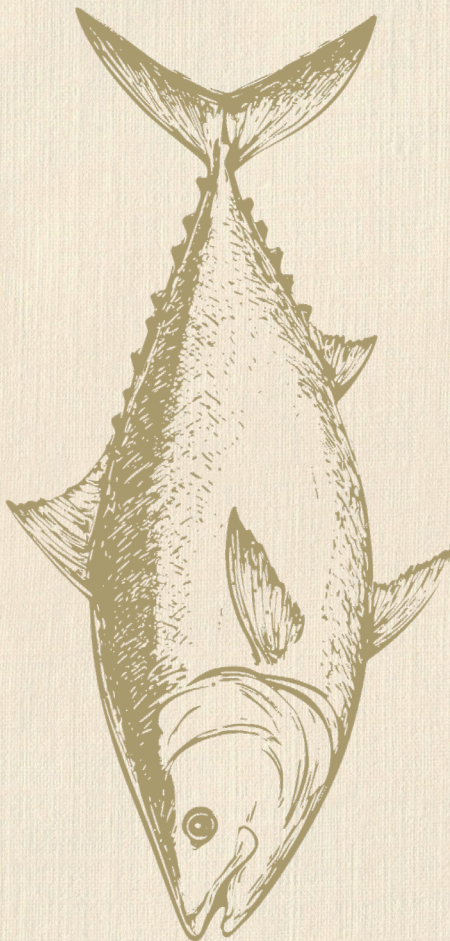


## TUNA CUTTING CEREMONY

\$249.00<sup>pp</sup>

July marks the beginning of Koko's Bluefin Tuna Cutting Ceremonies. Our skilled Japanese chefs will expertly carve a 50kg+ Bluefin tuna fresh from Ulladulla, New South Wales, followed by an immersive 8-course tasting menu. This evening will showcase the intricate expertise in handling and filleting a whole tuna with precision and speed.

In Japanese, bluefin tuna is called "hon maguro" (本鰯), which translates to "genuine" or "true tuna." While "maguro" (マグロ) generally means "tuna" in Japanese, "hon maguro" specifically refers to the Bluefin tuna species.



Menu is subject to availability. Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

Crown practices responsible service of alcohol.



## WELCOME COCKTAIL

*Yuzu whiskey sour, Royal Miyagi  
oyster shooter*

## STARTER

### Tuna Namero

*High grade bluefin tuna, uni, Yarra Valley  
smoked salmon pearls, wasabi rice crisp*

## SASHIMI

### Bluefin Tuna 3 ways

*Otoro, Chutoro, Akami*

## APPETIZER

### Carpaccio

*Maguro carpaccio, Manjimup great  
southern black truffle, shichimi sesame  
dressing*

## SOUP

### Seafood Croutons

*Creamy seafood chowder, matsutake  
mushrooms, furikake brioche finger*

## NIGIRI SUSHI

*Seared tuna, extra fatty, premium,  
wasabi, Koko signature sauce*

## MAIN

### "Umi to Riku"

*Sir Harry Wagyu beef +A5, Skull Island  
grilled prawn, winter greens, white soy  
yuzu butter*

## RICE

### Koko Yakimeshi

*Hokkaido scallop, king crab fried rice,  
dancing bonito*

## DESSERT

### Kinako & Dark Chocolate Cremeux

*Miso caramel, matcha crumble,  
yuzu sorbet*

### Petit Fours

Created by Chef de Cuisine: Taichi Kasuya









## マグロ包丁



A "Maguro Bocho" (マグロ包丁), also known as a "tuna knife" or "tuna sword" is a long, specialized Japanese knife used to fillet and cut large fish, particularly tuna, in a single precise motion.

## BEVERAGE

For \$100 per person, enhance your dining experience with a beverage package. The package includes the following:

**Hakkaisan Tokubetsu Junmai (Carafe)**  
*Niigata, Japan*

**Willunga 100 Grenche Blanc**  
*McLaren Vale, South Australia*

**Maude Pinot Gris**  
*Central Otago, New Zealand*

**Albert Bichot Bourgogne 'Origines' Chardonnay**  
*Burgundy, France*

**Yalumba 'Vine Vale' Grenache**  
*Barossa Valley, South Australia*

**Hakutsuru "Puru Puru" Umeshu**  
*Hyogo, Japan*

## **EXCLUSIVE TEPPANYAKI EXPERIENCE**

**\$298pp\***

Upgrade your Tuna Cutting Ceremony experience, with an exclusive seating in a secluded teppanyaki room.

Appreciate every dish on the set menu, plus as additional tuna steak to enhance your experience. All mains and fried rice will be expertly cooked in front of you with the theatrics of the teppan and a private teppanyaki chef.

This experience has a limited capacity and is subject to availability.

**Bookings essential.**