



K O K O

Teppanyaki

*Please note: Credit card payments incur a service fee of 0.85% and a surcharge of 15% applies on public holidays.
Should you have any special dietary requirements or allergies please inform your waiter.*

TEPPANYAKI SET MENU

鉄板焼きセットメニュー

NATSUME 棗 150.00 per person

"Zensai" – Japanese delicacies

Eggplant "niku an" – minced beef in sweet soy and ginger sauce

Fish "nanban" – Japanese sweet and sour sauce

*Chef's selection of sushi and sashimi
served with Koko special soy sauce*

Beef and egg drop soup

*Crispy rockling "tatsuta yaki"
yuzu tartare sauce*

*U6 prawn and Hokkaido scallops
"kurozu" – Japanese rice vinegar sauce*

*Murray cod
dashi simmered daikon, soba miso*

Accompanied by

Mesclun salad, miso & onion dressing

Tender Valley Black Angus beef tenderloin

Or upgrade to Mayura wagyu "Gold series" striploin for \$30 per person

seasonal vegetables, onion pepper sauce

Winter vegetable fried rice

Miso soup

*"Kinako" chocolate mousse
roasted soy bean powder, raspberry coulis, berries*



TEPPANYAKI SET MENU

鉄板焼きセットメニュー

TSUBAKI 椿 190.00 per person

"Zensai" – Japanese delicacies

Eggplant "niku an" – minced beef in sweet soy and ginger sauce

Fish "nanban" – Japanese sweet and sour sauce

Chef's selection of sushi and sashimi

served with Koko special soy sauce

"Dobin mushi" – seafood broth in clay teapot

prawn, chicken, mushroom, ginko nut

Prawn toast

sweet chilli mayonnaise

NZ scampi, squid & scallops

seaweed butter

Glacier 51 toothfish

"bekko an" - mushroom and beans soy and dashi sauce

Accompanied by

Mesclun salad, miso & onion dressing

Mayura wagyu "Gold series" striploin steak

Or upgrade to Mayura wagyu "Signature series" MBS 9+ striploin for \$45 per person

seasonal vegetables, onion pepper sauce

Winter vegetable fried rice

Miso soup

"Hojicha" roasted Japanese tea crème brûlée

Green tea ice cream

SASHIMI 刺身

Sashimi "moriawase"	15pcs 55
<i>chef's selection of assorted sashimi of the day</i>	28pcs 95
Seared Kingfish "kankitsu" citrus dressing <i>orange, rice vinegar</i>	29
Scampi sashimi	2pcs 32
Live crayfish sashimi	320/kg

SUSHI NIGIRI AND ROLLS 鮓

Sushi "moriawase"	8pcs 40
<i>chef's selection of assorted nigiri sushi of the day</i>	12pcs 60
"Aburi" nigiri sushi (8pcs) <i>chef's selection of assorted seared nigiri sushi of the day</i>	43
California roll (8pcs) <i>prawn, avocado and cucumber roll coated with tobiko</i>	30
Spider roll (4pcs) <i>soft shell crab, tobiko, mayonnaise</i>	30
Prawn tempura roll (4pcs) <i>spicy mayonnaise, bean curd crumbs</i>	25
Spicy tuna roll (8pcs) <i>tuna, spring onion, shichimi, mayonnaise</i>	30
Vegetable sushi "moriawase" (V) (8pcs) <i>assorted vegetable nigiri sushi and rolls of the day</i>	22





SALADS サラダ

Koko mix green salad, soy & mustard dressing	18
Tofu and avocado salad, sesame dressing	24
Fried salmon skin salad, wasabi & citrus dressing	24

SOUPS 碗物

Miso soup	7
“Dobin mushi” – seafood broth in clay teapot <i>prawn, chicken, mushroom, ginko nut</i>	22

MEAT ステーキ

Tender Valley black angus beef tenderloin (200g)	50
Mayura wagyu "Gold series" striploin (160g)	99
Mayura wagyu "Signature series" MBS 9+ striploin (160g)	199
Lamb racks (4pcs) <i>"red miso" sauce</i>	50
Free range chicken thigh (250g) <i>teriyaki sauce</i>	35

SEAFOOD 海鮮

Murray cod (150g) <i>dashi simmered daikon, soba miso</i>	45
Glacier 51 toothfish (180g)	64
U6 prawns (4pcs)	60
Scampi (3pcs) <i>seaweed butter</i>	50
Hokkaido scallops (8pcs)	45
Victorian region squid (120g)	35
Live Tasmanian green lip abalone	210/kg
Live crayfish	320/kg





ACCOMPANIMENTS 副菜

Asian mushrooms	20
Seasonal vegetable	15
Kipfler potatoes	12
Beef fried rice	12
Egg and vegetable fried rice	10



DESSERT 甘味

“Hojicha” roasted Japanese tea crème brûlée 18
green tea ice cream

“Kinako” chocolate mousse 18
roasted soybean powder, raspberry coulis, berries

Matcha lava cake 18
red bean paste, vanilla ice cream

Fresh seasonal fruit platter 18

Ice cream (each scoop) 5
selection of: matcha, black sesame, vanilla, or chocolate

Yuzu sorbet (each scoop) 5