



A La Carte



Dietary Needs?
Scan to match our
menu to you

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). For special days*, please note set menu may apply. *Valentines Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve.



SAKURA 桜

"Zensai" – Japanese Delicacies

KOKO's Selection of Sushi

Prawn Tempura

Yuzu Miso, Aosa Seaweed

Pork Kakuni

Fish of the Day

Ginger Sake Soy

Shodoshima Olive Wagyu Roll

Seaweed Butter Soy Sauce

(Upgrade to Gippsland Angus Beef Tenderloin Steak for an extra \$23
or Shodoshima Olive Wagyu for an extra \$52)

Steamed "Akitakomachi" Short Grain Rice

White Chocolate Parfait

Mochi and Black Sesame Ice Cream

160.00 per person





ENTRÉES 前菜

"Edamame" – <i>Boiled Young Soybeans (V)</i>	10
Chicken Karaage	23
Pork Dumpling	4pcs 25
Crispy Spanner Crab Roll	23
<i>Wasabi Aioli, Furikake</i>	
Hotate Misoyaki	4pcs 41
Grilled Scallops with Miso Cream	
Salmon Tataki	33
<i>"Wafu" Sesame Sauce, Charcoal Salt</i>	
Fresh Oysters	Half doz 43
<i>Ponzu, Finger Lime</i>	Full doz 86
Shodoshima Olive Wagyu Tataki	35
<i>Soy Onion Vinaigrette</i>	

SALADS サラダ

Tofu and Avocado Salad	26
<i>Sesame Dressing</i>	
Seaweed Salad (V)	17
KOKO's Field Greens	19
<i>Soy and Mustard Dressing</i>	
Salmon Skin Salad	25
<i>Wasabi and Citrus Dressing</i>	



NIGIRI 握り AND SASHIMI 刺身

Sashimi "Moriawase"	12pcs	87
<i>Chef's Selection of Assorted Sashimi of the Day</i>		
Sushi "Moriawase"	12pcs	87
<i>Chef's Selection of Assorted Nigiri Sushi of the Day</i>		
"Aburi" Sushi Moriawase	8pcs	70
<i>Chef's Selection of Assorted Seared Nigiri Sushi of the Day</i>		
Live Rock Lobster Sashimi		395/kg

NIGIRI 握り AND SASHIMI 刺身

Per Piece

Salmon	8	Hokkaido Scallop	9
Tuna	9	Akagai	8
Snapper	8	Tobiko	8
King fish	9	Ikura	9
Swordfish*	8	Scampi	24
Alfonsino*	8	Market Fish	8
Sea Perch*	8		

**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.*





ROLLS 鮓

Vegetable Sushi “Moriawase”(V) 8pcs 50

Assorted Vegetable Nigiri Sushi and Rolls of the Day

Salmon 6pcs 12

Tuna 6pcs 14

King fish 6pcs 16

Salmon Avocado 6pcs 14

Kappa Maki 6pcs 10

Avocado 6pcs 10

California Roll 8pcs 33

Prawn, Avocado and Cucumber Roll Coated with Tobiko

Volcano Roll 8pcs 33

Cucumber, Salmon, Prawn, Spicy Mayo, XO Sauce

Spider Roll 4pcs 31

Soft Shell Crab, Tobiko, Mayonnaise

Prawn Tempura Roll 4pcs 31

Spicy Mayonnaise, Bean Curd Crumbs

Spicy Tuna Roll 8pcs 33

Tuna, Spring Onion, Shichimi, Mayonnaise



MAINS 主菜

Grilled Steak with <i>KOKO Steak Sauce</i>	
Gippsland Angus Beef Tenderloin Steak	58
or	
Shodoshima Olive Wagyu	155
Shodoshima Olive Wagyu Sukiyaki	81
Australian Lamb Cutlet	4pcs 60
<i>Rosemary Mustard Miso</i>	
KOKO's Teriyaki Chicken	50
Pork Kakuni	50
<i>Nitamago, Hot Mustard</i>	
Tempura "Moriawase"	60
Glacier 51 Toothfish	72
<i>Choice of Teriyaki Sauce - Sweet soy glazed</i>	
<i>or Shioyaki - Grilled with Sea Salt</i>	

NOODLES & RICE 麵類と御飯類

Seafood Yaki Udon	50
<i>Stir-fried Udon with Prawns, Scallops, Calamari</i>	
Unadon	50
Shodoshima Olive Wagyu Udon Soup	62
Shodoshima Olive Wagyu Gyudon	62





VEGETABLE 野菜

Agedashi Tofu	24
Tofu and Vegetable Stir Fry	29
Egg and Vegetable Fried Rice (V)	16

YOSE NABE JAPANESE HOT POT 鍋料理

Traditional Japanese Hot Pot	65
<i>Assorted Mushrooms and Vegetables, Tofu and Potato Starch Noodles</i>	

Additional options:

Udon Noodles (V)	16
Gippsland Angus Beef Tenderloin	41
Shodoshima Olive Wagyu	155
Japanese A5 Wagyu	260
Skull Island Tiger Prawn	4pcs 75
Hokkaido Scallops	6pcs 41
Live Tasmanian Abalone	330/kg
Live Rock Lobster	395/kg





Teppanyaki



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TEPPANYAKI
SANSUI 山水

"Zensai" – Japanese Delicacies

KOKO's Selection of Sushi

Shodoshima Olive Wagyu Tataki
Soy Onion Dressing

Crispy Spanner Crab Roll
Wasabi Aioli, Furikake

Seafood Nimono
Skull Island Prawn, Mussels, Calamari, Lobster Miso

Fish of the Day
Yuzu Beurre Blanc

Shodoshima Olive Wagyu Sukiyaki Roll
(Upgrade to Gippsland Angus Beef Tenderloin Steak for an extra \$23
or Shodoshima Olive Wagyu for an extra \$52)

Accompanied by Fried Rice

White Chocolate Parfait
Mochi and Black Sesame Ice Cream

195.00 per person





SHODOSHIMA OLIVE WAGYU

OLIVE WAGYU ZEITAKU MORIAWASE

“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 mushrooms,
black garlic, micro bells, 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*

259.00 per person



NIGIRI 握り AND SASHIMI 刺身

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King fish	9	Ikura	9
Swordfish*	8	Scampi	24
Alfonsino*	8	Market Fish	8
Sea Perch*	8		

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ROLLS 鮓

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Salmon	6pcs	12
Tuna	6pcs	14
King fish	6pcs	16
Salmon Avocado	6pcs	14
Kappa Maki	6pcs	10
Avocado	6pcs	10
California Roll <i>Prawn, Avocado and Cucumber Roll Coated with Tobiko</i>	8pcs	33
Volcano Roll <i>Cucumber, Salmon, Prawn, Spicy Mayo, XO Sauce</i>	8pcs	33
Spider Roll <i>Soft Shell Crab, Tobiko, Mayonnaise</i>	4pcs	31
Prawn Tempura Roll <i>Spicy Mayonnaise, Bean Curd Crumbs</i>	4pcs	31
Spicy Tuna Roll <i>Tuna, Spring Onion, Shichimi, Mayonnaise</i>	8pcs	33



ENTRÉES 前菜

Edamame (V)	10
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SALADS サラダ

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Seaweed Salad	17
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Salmon Skin Salad	25
<i>Wasabi and Citrus Dressing</i>	





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

MEAT ステーキ

Gippsland Angus Beef Tenderloin	58
Shodoshima Olive Wagyu	155
Japanese A5 Wagyu	260
KOKO's Teriyaki Chicken	50
Lamb Cutlet	60

SEAFOOD 海鮮

Fish of the Day	50
<i>Yuzu Beurre Blanc</i>	
Glacier 51 Toothfish	72
Skull Island Tiger Prawns	4pcs 75
New Zealand Scampi	2pcs 43
<i>Seaweed Butter</i>	
Hokkaido scallops	6pcs 41
Squid	47
Live Tasmanian Abalone	330/kg
Live Rock Lobster	395/kg





Vegetarian



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KOKO

ZEN 膳

"Zensai" – Japanese Delicacies

KOKO's Selection of Vegetarian Sushi "Moriawase"

Crispy Beet Salad
Goma Dressing

Agedashi Tofu

Nasu Denggaku

Tempura Moriawase
Steamed "Akitakomachi" Short Grain Rice

White Chocolate Parfait
Mochi and Black Sesame Ice cream

115.00 per person



Dessert



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DESSERT 甘味

White Chocolate Parfait 21

Mochi and Black Sesame Ice Cream

Hojicha Crème Brûlée 19

Matcha Ice Cream

Fresh Seasonal Fruit Platter (V) 19

Green Tea Lava Cake 19

Vanilla Ice Cream

Ice Cream 6

Matcha, Black Sesame, Vanilla, or Chocolate

Sorbet 6

Yuzu or Coconut





PLUM WINE

Houraisen Kanjuku Umesu	Aichi	33
Choya Mutenka Umesu	Wakayama	22
Hakutsuru "Puru Puru" Umesu	Hyogo	21
Choya Soda Umesu	Osaka	20

COFFEE

Espresso, Macchiato	5.5
Café Latte, Flat White, Cappuccino, Long Black, Mocha	6

TEA

Japanese Tea <i>Genmaicha, Sencha</i>	6
English Breakfast	6

DESSERT COCKTAILS

Kisho Martini <i>Japanese Whiskey, Kahlua, Amaretto, espresso</i>	26
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FORTIFIED WINE

60ml

Yalumba Galway Pipe Port	South Australia	12
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