### SALAD



ほうれん草とアーモンドのサラダ Spinach & Almond Salad 14.0 Tuna flake & sliced onions. (soy dressing)



サーモンとアボカドのサラダ Salmon & Avocado Salad 17.0 (french dressing & mayonnaise)



アボガド&ミックスグリーンサラダ Avocado & Mix Green Salad 14.0 (french dressing)



海老のカクテルサラ Prawn & Avocado Salad 15.0 (wasabi mayonnaise dressing)



わかめサラダ Seaweed Salad (soy dressing)



千切りキャベツのサラダ Fluffy Cabbage Salade 11.0 (mayonnaise & BBQ sauce dressing)



包み野菜と自家製味噌ディップ Wrap up Sunny Lettuce & Miso Dip 8.0

# BBQ ENTREE & VEGETABLE

4.9

4.9

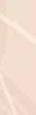
14.0



Cabbage



Onions



4.9



4.5

4.5

コーンのバター焼き Corn with Butter



にんにくのバター焼き Garlic with 4.5 Butter



にんにくのごま油焼き Garlic in Sesame Oil



**Potato** 

Capsicum 4.9



マッシュルームのバター焼き

Mushroom with

**Butter** 

Assorted Seasonal Vegetables 14.5



白身魚のバター焼き Fish with **Butter** 



海老のにんにく焼き Garlic Prawns 6.5



マッシュルーム Mushrooms 4.9

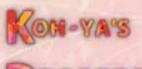


Corn on the cob 4.9

#### • Extra Sauce for BBQ •

5.0

	T
Shredded Shallot with Chilli	2.5
Soy & Vinegar Sauce	2.0
Spicy Sauce	2.0
Salt & Sesame Oil	1.0
Sliced Garlic	1.0
Fresh Chilli	1.0
Mayonnaise	1.0



# DESSERTS



まるごといちごのサンデー Fresh Strawberry Sundae 8.00



コーヒーゼリーサンデー Coffee Jelly Sundae 8.00



バナナとチョコレートのサンデー Fresh Banana & Chocolate Sundae 8.00



抹茶アイスのサンデー Green Tea Icecream Sundae 8.00

抹茶アイス Green Tea Icecream (1scoop) 3.0



Sundae 7.5
\*Choice of choc or strawberry sauce or plain

サンデー

# KOH-YA

# A La Carte Menu

### ENTREE



えだまめ **Edamam**e



ナムルの盛り合せ Namuru Marinated vegetable. 8.0



\* The picture is image.

Dried Korean
Seaweed Sheets 3.5



\* Please grill your food for a suitable duration, as Koh-ya will not be held responsible for uncooked meat, seafood and illness arising. \*Due to Health Regulations requiring use of disposable mesh for BBQ, an extra charge of \$1.00

per mesh applies. \*Minimum order per person = \$15 \*All prices inclusive of GST.

写真はイメージですので、実際の商品と異なる場合がございます。

エイひれのあぶり焼き Dried Ray Wings 9.9



5.0

6.0

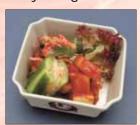
\*\psi Kimchee



カクテキ Radish Kimchee 6.5



オイキムチ Cucumber Kimchee 6.5



キムチの3種盛り合せ Assorted Kimchee 9.9



Yukke
Raw beef tartar with 14.0
egg york.



# or サーモンのねぎとろ巻
Finger Roll Beef or
Salmon Sashimi 14.0
Raw beef marinated with
mayo & shallot or
Salmon sashimi.
Roll it up with dried seaweed.



うなぎの蒲焼き Eel with Teriyaki sauce 19.9



揚げ餃子 / たこ焼き Deep Fried Gyoza / Takoyaki (6pieces) (8pieces) 9 5



Salmon Sashimi

S 6 pieces 15.0L 12 pieces 23.0

まぐろの刺身 Tuna Sashimi

S 6 pieces 16.0L 12 pieces 24.0



いかの刺身 Squid Sashimi 10.0 (6pieces)

Green Bean Tempra Prawn Tempra (3pc) 13.0 20.0 (5pc) Agedashi Tofu 10.0 Vegetable Sprigroll (Deep Fried) (2pc) 6.8 Pan Fried Gyoza 13.0 Deep Fried Vege Gyaza (6pc) 10.0 13.0 Octopus Karagage

# BBQ CHICKEN

Choice of Salt: marinated Salt & Pepper BBQ: marinated BBQ sauce



15.5 Duck Salt or BBQ sauce.



鶏の手羽先 Chicken 8.5 Wings (4pieces) Salt or BBQ sauce.



皮付き鶏のもも肉 9.9 Chicken Thigh with skin Salt or BBQ or Spicy sauce.



皮なし鶏の胸肉 9.9 Chicken **Breast** Salt or BBQ sauce.



鶏の軟骨/砂肝 Chicken Soft Bone 8.5 Chicken Gib 8.0 Salt or BBQ sauce.

# BBQ SEAFOOD



44.0

S 2 prawns, 2 scallops, calamari,

25.0 octopus, 2 mussels & fish.

1 4 prawns, 4 scallops, calamari, octopus, 4 mussels & fish.



18.0 Prawn (6pieces)



Octopus 11.0



Calamari 11.0



ホタテ 16.0 Scallop (5pieces)



ムール貝 12.0 Mussel (5pieces)

### BBO PORK



Pork Rib Salt or BBQ sauce







13.5

12.5

豚口 Pork Neck Salt or BBQ sauce



8.5

ポークソーセージ Pork Sausage

# BBO PLATTER

Ideal choice for Yakiniku with your friends or family. You can try many kinds of BBQ meat on one plate.

**BBQ Platter Set** 

for 2 people 75.0 \*Extra person 35.0

バーベキュープラッター セット

Edamame as Entree.

#### Platter includes:

- Beef Rib Beef Loin Beef Harami Pork Rib
- Chicken Wings Chicken Thigh Fillet Vegetables

### BBQ BEEF

100g / 1 person

Choice of :: Salt : marinated Salt & Pepper BBQ : marinated BBQ sauce



特選 特上サイコロ牛タン
Premium
Diced OX Tongue 19.0
Juicy and tender.



塩上タン Original Sliced OX Tongue 17.5 Served with salt & pepper.



ねぎ塩上タン Special Negi-shio Tongue 19.0 Served with salted flavor leek.



味噌牛タン Original Miso OX Tongue 19.5 Marinated with original miso souce.



Assorted
Beef Intestine 18.0
Please choose:
Salt, Miso sauce or
Miso chilli sauce



和牛上ホルモン
"Wagyu" Special
Beef Intestine 11.0
Please choose:
Salt, Miso sauce or

Miso chilli sauce



Special
Beef Tripe 11.0
Please choose:
Salt, Miso sauce or
Miso chilli sauce



Please choose : Salt, Miso sauce or

Beef Liver



Under Tongue
10.0

Please choose :



特選和牛特上カルビ

"Wagyu"

Premium Beef Rib 29.0

Please choose: Salt & pepper or BBQ sauce



9.0

"Wagyu"
Premium Beef Loin 29.0
Please choose : Salt & pepper or BBQ sauce

こうや 和牛カルビ

Koh-ya "Wagyu" Beef Rib 18.0 Served with BBQ sauce. 和牛上カルビ "Wagyu"

Special Beef Rib 25.0 Please choose :

Salt & pepper or BBQ sauce

Beef Rib **13.0**Served with BBQ sauce.

和牛ロース

"Wagyu"Beef Loin 14.0 Served with BBQ sauce.



"Wagyu"

Special Beef Rib Finger 19.0

Please choose: Salt & pepper or BBQ sauce



"Wagyu"
Special Beef Harami 19.0
Part of the diaphragm muscle.



Beef Fillet **16.0**Served with BBQ sauce.

### NOODLE & RICE



Egg Udon
Udon noodles 13.0
and egg in hot soup.



ざるうどん Japanese Cold Udon 10.0



Mini Udon 7.0



Tempra Udon 20.0 (Prawn & Vegetable)



Kohya Udon 13.0

Inari Sushi (3p) 9.0



うなぎ ごはん Eel on Rice 20.0



Bibimba (with Soup)

Marinated veges & 13.0 cooked beef on rice.



Negi Rice 8.6
Chopped leeks,
dried bonito flakes and
dried seaweed on rice.



Jako Rice 8.6
Soy flavored small white-bait on rice

with dried seaweed.



Rice \$ 2.2 **©** 2.8 **U** 3.5

# PORRIDGE & SOUP



たまごクッパ Egg Porridge 11.0



たまごスープ Egg Soup 8.5



Yukke Jan Soup 10.0



Kohya Kaisen Rice (Salmon, Tuna, Squid, Scallop)

わかめスープ Seaweed Soup 3.0



味噌汁 Miso Soup 3.0

# STONE POT



石焼きビビンバ Stone Pot 16.0 Bibimba (with Soup)

Veges, egg, beef mince & dried seaweed on rice.



石焼き チーズカレー Stone Pot 17.0 Beef Cheese Curry

Curry with beef, veges, egg & cheese on rice.



石焼き ユッケビビンバ Stone Pot 19.0 Beef Tartar Bibimba

(with Soup)

Veges, egg, yukke & dried seaweed on rice.

### Koh-ya's Takeaway

28.0



上カルビ弁当

"Wagyu" Beef rib Bento Box 25.0

カルビ弁当

Beef rib Bento Box 20.0

こう家 カルビ丼

Beef rib Bowl 18.0





Pay extra of just \$5.00 on top of the

"KOH-YA'S SEAFOOD & YAKINIKU BUFFET"

you can drink " CALPICO WATER " as much as you want !!

You can order as many times

during the time limit of 1 hour.



<sup>\*</sup> For terms and conditions of buffet, please refer to the front page of the "KOH-YA'S SEAFOOD & YAKINIKU BUFFET" menu.



# KOHLYAS SEAFOOD & YAKINIKU BUFFET

choose from 50 dishes such as ...



#### **CONDITIONS for FUN!**



- BBQ 1. Everyone on the table has to have buffet and the same table are to have the same type of buffet.
- BBQ 2. The time limit is for 1 hour and 30 minutes.

  (Last order is 1 hour after the first order. Last 30 minutes is to finish up everything)
- BBQ 3. Order as much as you can in the first 60 minutes!

  ( Caution : Please do not order too much at once. In case there is too much left over at the end, we may ask for extra charges )
- BBQ 4. In the case of child higher than 140cm, we will be charging the adult fee.

  In the case of child higher than 100cm, we will be charging the child fee (free for shorter than 100cm).
- BBQ 5. In general, cancelling the orders is not available.

  So we recommend not ordering too much ( you can add more but you can't reduce more ).
- \* Due to the health regulations requiring the use of disposable mesh for BBQ, an extra charge of \$1.00 per mesh applies.
- \* All of BBQ meals are SOY flavoued. \*All prices inclusive of GST. \*Minimum from 2 people.

### KOH-YA BUFFET \$56.90 / child \$21.90

BBQ MEAT, **SEAFOOD** & VEGETABLE







































# SPECIAL BUFFET \$66.90 / child \$26.90

















PREMIUM BUFFET \$76.90 / child \$29.90

KOH-YA BUFFET + additional menu as follows + SPECIAL BUFFET





#### **BBQ DISHES &** SIDE DISHES

#### RICE / NOODLE DISHES

#### SALAD, KIMCHEE & **NAMURU**

#### **DESSERTS**



ユッケ Yukke

えだまめ Edamame





はっれん早と アーモンドのサラダ Spinach & Almond Salad









Mix Green Salad

Chinese Cabbage Kimchee



Mushroom with Butter

Garlic in Sesami Oil





Hot or Cold Udon Noodle





















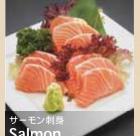






Sunny Le Miso Dip

ホールスタッフまでどうぞ。 Please ask to our Staff



Salmon Sashimi (3p)



























