



**LET US
FEED YOU**

\$70PP
+\$13PP FOR STEAK

MIN 2 PPL

RAW BAR 生のバー

OYSTER. YUZU KOSHO HOT SAUCE. BLACK TOBIKO (gf)- 5 each

WAGYU TARTARE. ONION SOY. TUNA MAYO. AONORI. NORI RICE CRACKERS (gf) - 23

SALMON SASHIMI. RHUBARB-BOSHI. CITRUS EMULSION. WATERCRESS (gf)- 19

SMALL PLATES

小さなお皿

PORK, & CABBAGE GYOZA. BLACK RICE WINE VINEGAR. SESAME. SZECHUAN CHILLI OIL - 12(4pc)

SALTED DAIKON. MUSHROOMS & TOFU DUMPLINGS. SHIITAKE DASHI. CRISPY GARLIC OIL (vg) - 11(4pc)

SA BLUE SWIMMER CRAB. MINI BRIOCHE. JAPANESE TARTAR. BLACK TOBIKO - 11 (2pc)

SA BLUE SWIMMER CRAB FRITTER. XO MAYO. KIZAMI NORI - 14 (5pc)

TEMPURA SWEET POTATOES. CURRY SALT. GOLDEN CURRY MAYO (vg)- 11

TEMPURA COORONG MULLET. JAPANESE TARTAR - 13

TEMPURA BROCCOLINI. CHICKPEA AIOLI (vg) - 11

ROBATAYAKI SKEWERS

ろばた焼き

TSUKUNE CHICKEN MEATBALLS. TARE. SALTED EGG YOLK - 8 EACH

SICHUAN SPICED WAGYU OYSTER BLADE. LEMON (gf) - 10 EACH

SPICEY CUMIN LAMB. JALAPEÑO & MINT CREMA (gf) - 8 EACH

TOFUYAKI BALLS. BLACK GARLIC MAYO (gf,vg) - 7 EACH

JJAJANG KOREAN BLACK BEAN PORK BELLY. KIMCHI ROMESCO (nuts) - 9 EACH

BEETROOT. WHIPPED MOZZARELLA . SPICY MAPLE SYRUP (gf,vg) - 7 each

BIG PLATES

大きなお皿

ROASTED SHIO KOJI HALF CHICKEN. YUZU PONZU. MANDARIN KANZURI. WATERCRESS - 33

CHARGRILLED SALMON . CAFE DE TOKYO BUTTER. GREENS (gf) - 34

MUSHROOMS & KOSHIHIKARI RICE CLAYPOT DONABE. MACADAMIA CREAM. KALE FURIKAKE (vg) - 27 ADD BBQ PORK- 32

300GM EBONY ANGUS STRIPLOIN STEAK mbs 2-3. MISO ONION JUS. WAKAME BUTTER. POTATO STRAWS (gf) - 46

TYPHOON SHELTER PRAWNS & MUSSELS. BLACK RAMEN. SPICY PRAWN BISQUE - 34

ON THE SIDE

サイドメニュー

KOREAN GARLIC BREAD - 8

BURNT ENDS CHASHU PORK FRIED RICE (vgo) - 13

FRIES. SWEET & SOUR SALT (gf,vg) - 10

CHARRED BROCCOLINI. ONION SOY. MACADAMIA CREAM. KALE FURIKAKE (gf,vg) - 13

BABY COS. GOLDEN KIMCHI DRESSING. FRIED ONIONS (gf,vg) - 9

SWEETS 甘いもの

DEEP FRIED COCONUT ICE CREAM. MISO SALTED CARAMEL. CANDIED PEANUT & SESAME (vg) - 14

TIRAMISU. CHOCOLATE GANACHE. COCONUT ICE-CREAM. (gf) - 14. ADD KAHLUA/ BAILEY/ FRANGELICO -20

COCONUT AFFOGATO (vg,gf) - 9 ADD KAHLUA/ BAILEY/ FRANGELICO -15

SūPER BRUNCH

スーパースーパーランチ



CHILLI SCRAMBLE GARLIC PRAWN 22

Scramble Eggs With Charred Chilli Garlic Prawns, Fresh Salad , Grilled Bread

CHICKEN KATSU SANDO 18

Panko Crumbed Chicken, Cheese Slice, , Spicy Mayo, Lettuce, Tomato, Japanese Milk Sando

BEEF SANDO 19

House Beef Patty, Cheese Slice, Jalapeno Cream, Spicy Mayo, Pickles, Lettuce, Tomato, Japanese Milk Sando

SOFT SHELL CRAB EGG BENEDICT 22

Tempura Soft Shell Crab, Salad, Tomato, Koyo Special Spicy Mayo, Black Garlic Sauce, Grilled Sourdough

FISH ō SANDO 18

Panko Crumbed Fish, Cheese Slice, Japanese Tartar, Lettuce, Japanese Milk Sando

SMASH AVOCADO TOAST (VGO) 19

Whipped Ricotta Cheese , Avocado, Onsen Egg, Crispy Chilli Oil, Hollandaise, Grilled Sourdough

CHA SHU FRIED RICE (VGO) 20

Cha Shu, Fried Rice, Onsen Egg, Kizami Nori, Lettuce, Crackers, Pickle Rhubarb

CHICKEN KATSU UDON 20

Panko Crumbed Chicken, Onsen Egg, Shiitake Dashi, Leafy Greens, Kizami Nori, Udon

XO CHILLI CRAB UDON 23

Blue Swimmer Crab, Egg, Greens, Koyo XO Chilli Sauce, Bonito Flake, Chives, Udon

SPICY MUSHROOM UDON (VG) 19

Mushrooms, Shiitake Dashi, Greens, Koyo's Chilli Crisps, Pickles, Kizami Nori, Udon Tofu Balls

CHOCOLATE PISTACHIO STRAWBERRY TOAST (VG) 22

Pistachio Cream, Callebaut 54.5% Dark Chocolate, Strawberries, Coconut Ice Cream , Pistachio Crush, Matcha

SIMPLE FRENCH TOAST 19

Crispy Toast , Sweet Condensed Milk, Fruits, Ube Cream

ADD A SIDE OF
FRIES \$5
AVOCADO \$4
or AN ONSEN EGG FOR \$4



WINTER SPECIAL ウィンター ウィンター

WHIPPED CREAMY BURRATA 20

BURRATA , RICOTTA CREAM, TOMATOES, MAPLE CHILLI OIL, GREEN HERB OIL, CHINESE DONUT STICKS

TOFU RAMEN (VGO) 25

AGEDASHI TOFU, PICKLE MUSTARD, SOY EGGS , BAMBOO SHOOT, NORI, BROCCOLINI, BLACK MISO BROTH

CHA SHU RAMEN 28

GRILL CHA SHU PORK, SOY EGGS, BROCCOLINI, BAMBOO SHOOT, NORI, TONKATSU BROTH

SPICY ANGUS BRISKET RAMEN 29

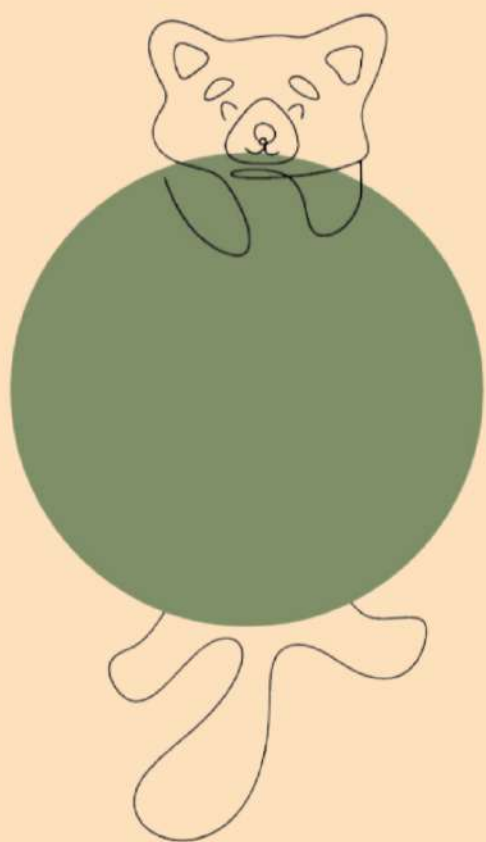
SLICE RARE ANGUS BRISKET, LEAFY GREENS, SOY EGGS, BAMBOO SHOOTS, KIZAMI NORI, SPICY MISO SOUP

SPICY SEAFOOD RAMEN 30

TEMPURA SOFT SHELL CRAB, KIZAMI NORI, SOY EGGS, GREENS, BAMBOO SHOOTS, SPICY SEAFOOD SOUP

ROASTED CAULIFLOWER 29

CAULIFLOWER, GOLDEN MISO, WHIPPED ROASTED MACADAMIA CREAM, KALE FURIKAKE, RICE PUFFED



DRINKS ^.^ ドリンクメニュー

NON-ALCOHOL

DRINKS MENU
ドリンクメニュー

COFFEE			NOT COFFEE		
BLACK	^^	4.5	HOT CHOCOLATE	^^	5
WHITE	^^	5	CHOCOLATE PEANUT BUTTER	^^	11
ICED LATTE	^^	6	UBE MATCHA	^^	11
ICED LONG BLACK	^^	5.5	CHAI LATTE	^^	5
ICED MOCHA	^^	7	MATCHA STRAWBERRY	^^	8
ICED MATCHA	^^	7	MATCHA BLUEBERRY	^^	8
ICED ASIAN SWEET COFFEE	^^	7	MATCHA PITASCHIO	^^	11
EXTRAS			MATCHA PEANUT BUTTER	^^	11
OAT, ALMOND, SOY, SHOT					

- TEA- 6
- ENGLISH BREAKFAST
 - CHAMOMILE
 - JAPANESE PEACH TEA
 - JAPANESE ROASTED RICE TEA
 - JAPANESE ROASTED GREEN TEA

- SMOOTHIES - 13
- THE MERMAID
STRAWBERRIES, PEACH, DRAGON FRUIT & MANGO
- DARK SKY
BLUEBERRY, STRAWBERRIES & MANGO

- KOYO'S SIGNATURES
- PINEAPPLE COCONUT MOCKARITA
 - LYCHEE ROSEMARRY NOJITO
 - PINEAPPLE MINT SPRITZER
 - HONEY PASSIONFRUIT LEMONADE
 - BLUEBERRY ADE

- JUICE
- COCONUT
PINEAPPLE
WATERMELON
SOFT DRINKS

SPIRITS ^.^ スピリッツ

SAKE ^.^ 日本酒

Daiyame (200mL) - Japan	36
Miwaku No Yuzu (200mL) - Japan	32
Dassai 45 Junmai Daiginjo (200mL) - Japan	28
Gasantryu Junmai Daiginjo (200mL)- Japan	38
Umeshu Uni Green Tea (45 mL) - Japan	12

WHISKY ^.^ ウィスキー

Nikka - Japan	16
Hibiki Harmony - Japan	20
Yamazaki Distiller's Reserve - Japan	19
The Chita - Japan	15
Hakushu Single Malt - Japan	18
Yamakazi 12 Year Old - Japan	39
Woodford Bourbon Double Oak- USA	12
Blended Chivas Regal 12 Year Old Blended - Scotland	12
Chivas Regal 18 Year Old Blended - Scotland	14
Laphroaig 10 Year Old Single Malt - Scotland	15
Ardbeg Uigeadail - Scotland	19
Tullamore Dew - Ireland	14
Jameson Blended - Ireland	12
Jack Daniel's Gentleman Jack - USA	12
Makers Mark Bourbon - USA	19
Nant Port Cask Highland Single Malt - Australia	27
Starward Two Fold Double Grain - Australia	12
Henessy XO - France	33

HELLO ^.^ こんにちは



Welcome to Koyo!

Our drinks list features a carefully curated selection of wines, spirits and beers from near and far, alongside a specialty cocktail list.

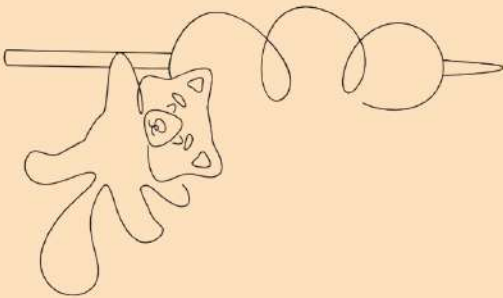
Enjoy!

RED WINE ^.^ 赤ワイン

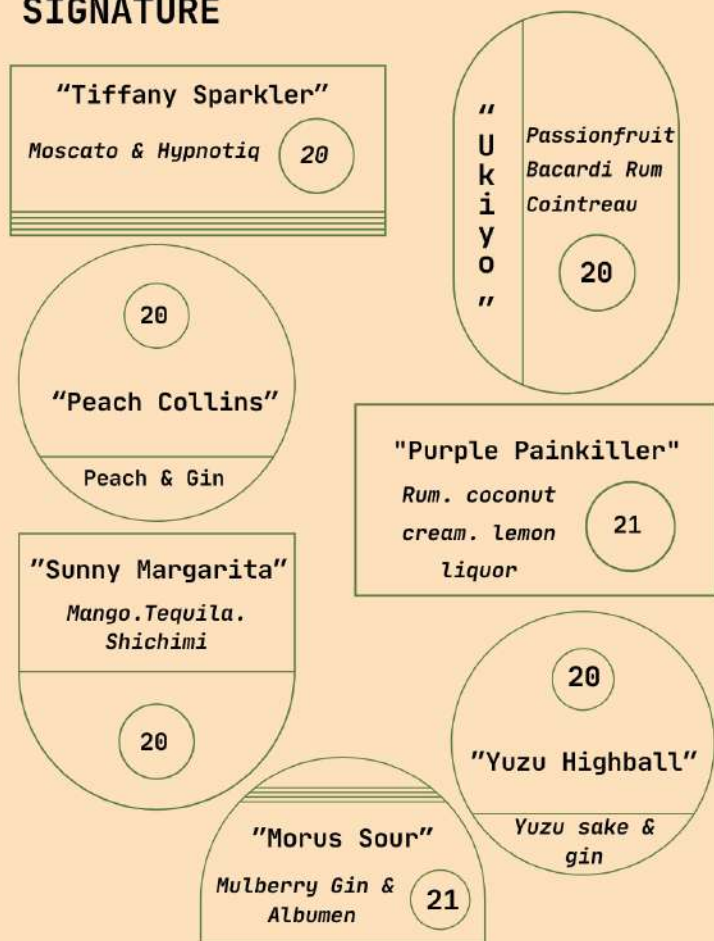
Guthrie Pinot Noir "Clones" 2023 - Adelaide Hills, SA	17 / 71
Crittenden Peninsula Pinot Noir 2024 - Yarra Valley, VIC	79
Cirillo Estate Single Vineyard Shiraz 2024 - Barossa Valley, SA	16 / 68
Ben Murray Shiraz 2020 - Barossa Valley, SA	72
Ngeringa Estate Syrah 2023 - Adelaide Hills, SA	17 / 83
Alkina Birdsong Shiraz 2021 - Barossa Valley, SA	120
Delinquente Montepulicano 2024 - Riverland, SA	58
Crawford River Cabernet Sauvignon 2019 - Henty, VIC	18 / 73
Hither & Yon Cabernet Sauvignon 2022 - McLaren Vale, SA	60
Cirillo 'The Vincent' Grenache 2024 - Barossa Valley, SA	16 / 68
Alkina Kin Grenache 2022 - Barossa Valley, SA	96
Ministry of Clouds Kintsugi Grenache 2018 - McLaren Vale, SA	168
Ben Murray Grenache 2020 - Barossa Valley, SA	65
Koerner Cabernet Sauvignon 2022 - Clare Valley, SA	74
Spiderhill Nebbiolo 2021 - Adelaide Hills, SA	89

BEER ^.^ ビール

Bowden Brewing Hard Lemon (4.7%) - South Australia	12
Asahi (5%)- Japan	11
Sapporo (5%) - Japan	11
Kirin Ichiban (5%) - Japan	11
Koshihikari Rice Beer (5%) - Japan	16
IPA Private Life (6.8%)- South Australia	13
Bowden Brewing Draught (4.6%) - South Australia	11



COCKTAILS ^.^ カクテル サイン SIGNATURE



CLASSIC ^.^ クラシック

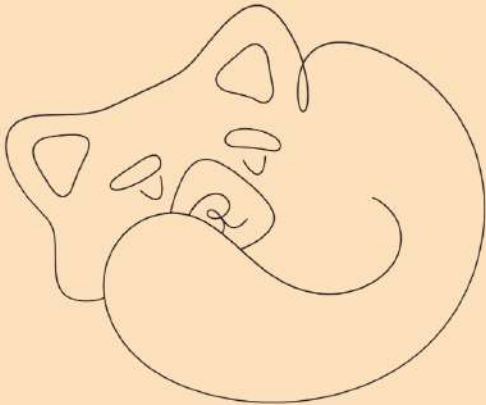


SPARKLING スパークリング・ワイン
WINE ^.^

Delinquete Pet Nat Rose 2024 - Riverland, SA	14 / 58
Alpino Prosecco NV - King Valley, VIC	15 / 58
Bugey 'Montagnieu' Blanc de Blanc Extra Brut 2018 - Bugey, FR	135

MOSCATO ^.^ モスカート

Bera Moscato D'Asti 2023 - Piedmont, IT	19 / 82
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WHITE WINE ^.^ 白ワイン

Ministry of Clouds Riesling 2021 - Clare Valley, SA	16 / 69
Crittenden Estate Sauvignon Blanc 2024 - Mornington Peninsula, VIC	13 / 59
Murdoch Hill Sauvignon Blanc 2024 - Adelaide Hill, SA	68
The Pawn Fiano 2023 - Langhorne Creek, SA	69
La Prova Pinot Grigio 2024 - Adelaide Hills, SA	16 / 68
The Other Wine Co Pinot Gris 2024 - Adelaide Hills, SA	69
Dappled Single Vineyard Chardonnay 2022 - Yarra Valley, VIC	20 / 85
Cloudbreak Chardonnay 2021 - Adelaide Hills, SA	70
Bink Wines Crossroads Chardonnay 2023 - Barossa Valley, SA	75

ROSÉ & ORANGE ^.^ ロゼワイン&オレンジ

Gentle Folk Rainbow Juice 2024 - Adelaide Hills, SA	16 / 69
Delinquete Rose "Pretty Boy" 2024 - Riverland, SA	65

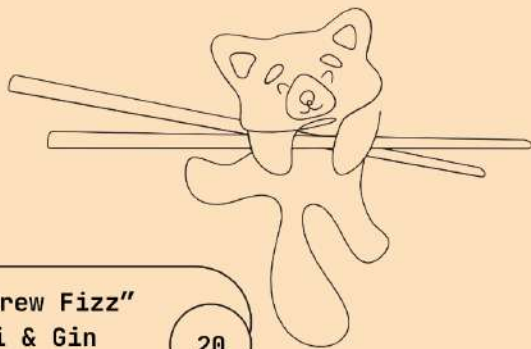


"Matcha Sour"
Matcha, Gin & Albumen

21

"Gin Gin Juice"
Gin, Watermelon Juice & Mint

20



"Honey Drew Fizz"
Midori & Gin

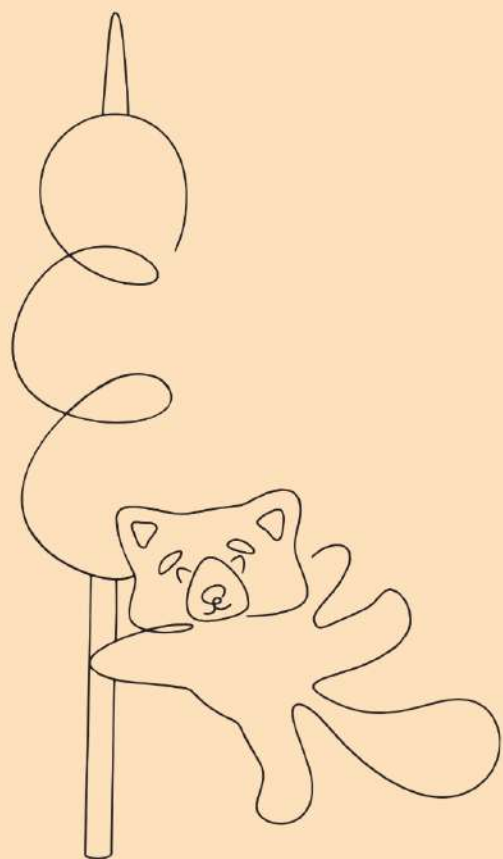
20

"Bago Bago"
Tequila, Aperol & Angostura

20

"Spicy Mango Gimlet"
Gin, Shichimi & Tabasco

20



SPIRITS ^.^

スピリッツ



GIN ^.^

ジン

23rd Street Signature Gin - Renmark, SA	14
Four Pillars Bloody Shiraz Gin - Yarra Valley, VIC	14
Four Pillars Olive Leaf - Yarra Valley, VIC	15
Archie Rose - Roseburry, NSW	13
Frankly Gin Dry Citrus - Adelaide Hills, SA	15
78 Degrees Sunset - Adelaide Hills, SA	15
Applewood Navy - Adelaide Hills, SA	15
Threefold Distilling Aromatic Gin - Glenelg, SA	15
Three Cuts "Distillers Release" - TAS	15
23rd Street Mulberry Gin - Renmark, SA	18
Never Never Distilling Southern Strength - McLaren Vale, SA	17
Hendrick's - Scotland	13
Roku Japanese - Japan	13
36s Blood Orange - Virginia, SA	14
36s Rhubarb - Virginia, SA	14
MGC Melbourne Dry Gin - Virginia, SA	13
Imperial Measures Distilling Ounce Gin - Adelaide, SA	14



VODKA ^.^

ウォッカ

Absolut - Sweden	11
Haku - Japan	11
Tequila	10