



Teppanyaki



*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.



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

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) <i>Assorted Vegetable Nigiri Sushi and Rolls of the Day</i>	8pcs	50
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
Chicken Karaage	23
Pork Dumpling	4pcs 25
Crispy Spanner Crab Roll	23
<i>Wasabi Aioli, Furikake</i>	
Hotate Misoyaki	4pcs 41
<i>Grilled Scallops with Miso Cream</i>	
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 Beef Tataki	35
<i>Soy Onion Vinaigrette</i>	

SALADS サラダ

Tofu and Avocado Salad	26
<i>Sesame Dressing</i>	
Seaweed Salad	17
KOKO's Field Greens	19
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

