



Summer

KOKO SUMMER SIGNATURE SET MENUS

HIMAWARI 向日葵 110.00 per person

**Additional sake and wine pairing available for \$50 per person*

*Assorted sashimi 刺身盛り合わせ
Seasonal selection of local catch sliced raw fish*

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*Tempura Anago and corn 穴子しんびき揚げ
Fried Conger eel and sweet corn, matcha salt
Hakkaisan Tokubetsu Junmai, 八海山 特別 純米 60ml

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*Chili Crayfish 伊勢海老のソテー、明太マヨネーズ
Sautéed crayfish, creamy Mentaiko
2017 Sutton Grange 'Fairbank', Central Victoria 100ml

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*Tender Valley Black Angus 牛フィレ肉のステーキ
"Grain Fed" beef tenderloin with soy & Shichimi steak sauce
2016 Vasse Felix 'Premier' Cabernet Sauvignon, Margaret River, WA 100ml

OR

*Karaage Ocean Perch 南姫カサゴ唐揚げ、南蛮ソース
Crispy ocean perch, Japanese sweet and sour consommé*

*Served with mesclun salad wasabi & citrus dressing, steamed rice and Miso soup
季節のサラダご飯と味噌汁*

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*Vanilla Namelaka バニラのナメラカ
with cherry blossom jelly*

OR

*Seasonal fruit platter 季節のフルーツ
2018 Borgo Maragliano Moscato D'Asti 'La Calliera' Veneto Italy 90ml

**Items not included in lunch or dinner specials. Lunch special available Monday – Friday and not available on public holidays.
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KOKO SUMMER SIGNATURE SET MENUS

YUUNAGI 夕凧 135.00 per person

**Additional sake and wine pairing available for \$70 per person*

*Chilled tofu jelly 冷製豆腐と玉蜀黍すり流し
Prawn, scallop, junsai, corn puree*

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*Assorted sushi and sashimi 刺身と寿司の盛り合わせ
Selection of seared swordfish, kingfish plum roll, ocean trout, tuna and scallop*

**Hakkaisan Tokubetsu Junmai, 八海山 特別 純米 60ml*

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Tokobushi Umani 床節の美味煮

Simmered Tasmania baby abalone with dashi jelly

**2017 Forest Hill Estate Riesling, Great Southern, SA 100ml*

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Duck and Nasu Dengaku 茄子と鴨田楽、舟盛

Duck breast, fried eggplant, yuzu miso

**2016 Vasse Felix Premier Chardonnay, Victoria 100ml*

Mayura Wagyu (MBS 7) マユラ和牛のステーキ

Grilled Wagyu striploin steak served with soy and Shichimi sauce

Upgrade \$40 – Mayura wagyu striploin steak MBS 9+ シグネチャー・マユラ和牛のステーキ

**2015 Yalumba 'The Signature' Cabernet Shiraz, Barossa Valley, SA 100ml*

Served with mesclun salad wasabi & citrus dressing, steamed rice and Miso soup

季節のサラダご飯と味噌汁

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Pistachio Brulee ピスタチオブリュレと蜜柑のソルベ

Pistachio crème brulee, red bean and mandarin sorbet

OR

Plum wine Baba 梅酒のババとマスカルポーネのアイスクリーム

Soaked in plum wine syrup, Mascarpone ice cream

**Mukai Shuzo Ine Mankai Junmai Red Rice, Kyoto Japan 60ml*

STARTER

Edamame 枝豆	8.0
Koebi Karaage 小海老唐揚げ	12.00
Crispy school prawns with shichimi	
Crispy salmon skin フライドサーモンスキン	10.00
Fried salmon skin with mayonnaise	

ENTRÉES 前菜

COLD 冷菜

Beef tataki 牛肉たたき	29.00
Seared beef sirloin thinly sliced with soy and onion dressing	
Namagaki 生牡蠣	½ doz 27.00 1 doz 54.00*
Fresh oysters with grated daikon radish mixed with chilli paste and lemon wedges	
Tuna & Aosa 鮪のアオサ風味	25.00
Seared Tuna with Aonori and spicy ponzu	
Japanese "Hida-gyu" tataki 飛騨牛たたき	35.00
Seared Hida-gyu cap thinly sliced with shiso and ponzu	
Hiramasa takana salsa ヒラマサのピリ辛サルサソース	23.00
Thinly sliced Hiramasa kingfish ,Takana pickles chilli salsa	
Scampi tartare スカンピのタルタル	25.00
NZ scampi and Amaebi with truffle peach and shiso dressing	
Tokobushi Umani (2pc) 床節の美味煮	40.00
Simmered Tasmania baby abalone with dashi jelly	

HOT 温菜

Hotate misoyaki (3pc) 帆立味噌焼き	25.00
Grilled Hokkaido scallops with miso mustard sauce	
Age dashi tofu 揚げ出し豆腐	16.00
Deep fried tofu with mushroom and konbu dashi sauce	
Tempura Crayfish 伊勢海老の天麩羅、明太マヨネーズ	28.00
Tempura crayfish with creamy Mentaiko	
Duck and Nasu Dengaku 茄子と鴨田楽、舟盛	23.00
Duck breast, fried eggplant, yuzu miso	
Tempura Anago and corn 穴子天麩羅	22.00
Fried Conger eel, sweet corn , matcha salt	

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***SALADS** サラダ

Tofu and daikon salad 豆腐と大根のサラダ 17.00
Tofu, avocado, thinly sliced daikon radish with sesame dressing

Koko kaiso salad 此処海藻サラダ 18.00
Trio of seaweed with soy and sesame dressing

Mixed green salad ミックスグリーンサラダ 13.00
Mesclun salad with soy and mustard dressing

Additional
with sliced avocado アボカドスライス 5.00
with fried salmon skin サーモンスキン 8.00

***SOUPS** 椀物

Dobin mushi 土瓶蒸し 19.00
Dashi consommé with prawn, chicken, mushroom and ginkgo nut,
served in a clay teapot

Miso shiru 味噌汁 10.00
Miso soup

*SUSHI AND SASHIMI 寿司&刺身

<i>Assorted sashimi (15pc) 刺身の盛り合わせ</i> <i>Seasonal selection of sliced raw fish</i>	55.00
<i>Koko special sashimi (33pc) 本日のシェフお勧め 刺身の盛り合わせ</i> <i>Chef's choice of seasonal sliced raw fish and seafood</i>	75.00
<i>Live crayfish sashimi 伊勢海老の刺身</i>	320.00
<i>Assorted nigiri sushi (8 pc) 寿司の盛り合わせ</i> <i>Seasonal selection of nigiri sushi</i>	39.00
<i>Koko special nigiri sushi (14 pc) 本日のシェフお勧め 寿司の盛り合わせ</i> <i>Chef's choice of seasonal nigiri sushi</i>	56.00
<i>Wagyu nigiri sushi (2pc) 和牛握り寿司</i> <i>Seared Mayura wagyu beef (MBS7+) nigiri sushi</i>	18.00
<i>California roll (8 pc) カリフォルニアロール</i> <i>Inside-out nori roll filled with mayonnaise, avocado, cucumber</i> <i>and prawns, coated with tobiko</i>	27.00
<i>Tuna avocado roll (8 pc) 鮪、アボカド巻き</i> <i>Inside-out nori roll, tuna, avocado, spring onion</i>	26.00
<i>Yasai sushi moriawase (8 pc) 野菜寿司の盛り合わせ</i> <i>Selection of vegetarian nigiri sushi and maki sushi</i>	22.00
<i>Ebi tempura roll (4pc) 海老天湯葉巻き</i> <i>Inside out roll with crispy tempura U 10 prawn and fried bean curd skin</i>	24.00
<i>Spider roll (4pc) スパイダーロール</i> <i>Nori roll filled with crispy soft-shell crab, drizzled with sweet soy glaze</i>	29.00

*NOODLES AND RICE DISHES 麺類とご飯

<i>Kaisen yaki udon</i> 海鮮焼きうどん	38.00
<i>Stir-fried udon noodles with prawns, scallops, calamari and seasonal vegetables</i>	
<i>Tempura soba (hot or cold)</i> 天ぷら蕎麦 (温または冷)	36.00
<i>Green tea soba noodles with prawn and vegetables tempura</i>	
<i>Niku Inaniwa udon</i> 肉稲庭うどん	42.00
<i>Inaniwa udon noodles in dashi broth with thinly sliced simmered Mayura wagyu strip loin MBS 7 and spring onion</i>	
<i>Gyu-don</i> 牛丼	45.00
<i>Cooked sliced Mayura wagyu MBS 7 and onion with sweet soy served with rice</i>	
<i>Kaisen Don</i> 海鮮丼	77.00
<i>Sea urchin, Ikura, sushi rice</i>	

*JAPANESE HOT POT 鍋料理

TRADITIONAL SHABU SHABU OR KOKO STYLE

しゃぶしゃぶ 日本式 または 此処スタイルで

TRADITIONAL STYLE 日本式スタイル : *Konbu dashi broth hot pot, ponzu sauce, sesame sauce and vegetables served separate.*

KOKO STYLE 此処スタイル : *Soy and dashi broth hot pot, vegetables served separate*

Koko special Japanese hot pot vegetables with tofu, Chinese cabbage, potato starch noodles, leek and assorted mushrooms 63.00

Served with:

Victorian beef scotch fillet (300g) スコッチビーフフィレ 60.00

Mayura wagyu strip loin MBS 7 (200g) マユラ和牛 99.00

"Signature Mayura" Wagyu MBS 9+ (200g) シグネチャー・マユラ和牛 199.00

Japanese Hida-gyu Wagyu beef scotch fillet MBS 9+ (200g) 飛騨牛スコッチフィレ 290.00

Live Australian lobster 活伊勢海老 320.00

Live green lip abalone 活あわび 210.00

U10 Queensland Tiger prawns 海老 42.00

Hokkaido scallops 北海道産帆立貝 32.00

Fresh Oysters (6 pc) 生牡蠣 27.00

Shabu shabu vegetable しゃぶしゃぶ野菜 45.00

Udon うどん 15.00

Please ask your waiter for special additional items on offer



WAGYU 和牛

"Signature Mayura" Striploin MBS 9+ 200g シグネチャー・マユラ和牛	199.00*
Mayura Striploin MBS 7 200g マユラ和牛	99.00*

Established in 1997 with the importation of some of Australia's first live Wagyu 100% Full-blood cattle. Mayura station is home to one of the world's most elite Full blood Wagyu breeding operations. Located on the Limestone Coast, SA, the heart of some of the best farming country in Australia, with conditions ideal for producing the ultimate quality and award winning wagyu.

Mayura Full-blood beef has an unrivalled fine texture, buttery flavour and envious juiciness and tenderness. All natural, HGP & anti-biotic free, Full-blood Wagyu cattle have the highest level of marbling of any beef breed. Through it's higher marbling, Wagyu beef possesses a higher proportion of monounsaturated fat in comparison to other beef.

Japanese "Hida-gyu" Wagyu Beef Striploin (200g) MS 9+ 飛騨牛サーロイン	290.00*
Japanese "Hida-gyu" Wagyu Beef Scotch Fillet (200g) MS 9+ 飛騨牛スコッチフィ	290.00*

In 1981, a bull named "Yasufuku" (from the Kobe bloodline), was brought to the Hida Mountain region in the Gifu Prefecture. It was found that Yasufuku's offspring produced an outstanding, well marbled, flavoursome and tender meat.

From these findings, the Hida brand was established in 1988, and Yasufuku earned the title of "The Father of the Hida Wagyu". The Hida beef brand rose to notoriety when it won top honours at Japan's 8th National Wagyu Cattle Expo in 2002.

Dubbed the "Wagyu Olympic Games", competition involves both the bull division and the meat division with the competition being held every 5 years. In 2002, Hida Beef was awarded highest honours for both categories, and again in 2007.

The main differences of Hida Beef compared to other wagyu can be found in it's muscle and marbling. While all branded A5 varieties feature intense marbling, Hida Beef is considered by many to be the ideal wagyu.

The result is a fine and delicately textured product, with marbling resembling a fine mesh throughout the "cherry blossom" pink meat. Renowned for it's sweet flavour and melt in the mouth texture.

MAIN COURSES 一品料理

<i>Karaage ocean perch</i> 南姫カサゴ唐揚げ、南蛮ソース <i>Crispy ocean perch, Japanese sweet and sour consommé</i>	45.00
<i>Grilled lamb mustard sauce</i> ラムの照り焼きマスタードソース <i>Grilled lamb, teriyaki, mustard sauce</i>	52.00
<i>Wagyu Sukiyaki</i> 和牛すき焼き <i>Mayura wagyu striploin MBS 7 sukiyaki served with soft boiled egg</i>	50.00
<i>Tori nishuyaki</i> 鶏の二種焼き <i>Grilled chicken breast, thigh skewers with sansyo pepper</i>	40.00
<i>Gindara Saikyo Yaki</i> 銀鱈西京焼き <i>Grilled marinated Alaskan black cod in "saikyo miso"</i>	55.00*
<i>Toothfish shioyaki or Teriyaki</i> 銀ムツの塩焼き / 照り焼き <i>Grilled Glacier 51 Patagonian toothfish with sea salt flakes or teriyaki</i>	64.00*
<i>Tempura moriwase</i> 天麩羅の盛り合わせ <i>Queensland prawns, Silver Whiting and seasonal vegetables in light batter, served with dashi and soy dipping sauce</i>	45.00

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