



Teppanyaki

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

FUJI 藤

Starter

*Sashimi, Tomato Soup, Sushi,
Chicken Nanban, Pumpkin Castella*

Beef Tataki

Soy Onion Dressing

Anago Tempura

Juicy Sea Eel Tempura, Sweet and Sour Sauce

Hotate Miso Yaki

Grilled Hokkaido Scallops, Creamy Miso

Seafood Plate

*QL Swordfish, U6 Skull Island Prawn,
Calamari, Seafood Croquette, Shiso Ponzu Sauce*

Gippsland Angus Beef Tenderloin

*Seasonal Vegetable, Ginger Miso Sauce
Accompanied by Fried Rice*

Upgrade to Australian Black Opal MB9+ Wagyu Steak for an extra \$40

Dessert

*White Chocolate Parfait
Mochi and Black Sesame Ice Cream*

200.00 per person



TEPPAN

SUIREN 睡蓮

Starter

*Sashimi, Tomato Soup, Sushi,
Chicken Nanban, Pumpkin Castella*

Beef Tataki

Soy Onion Dressing

Anago Tempura

Juicy Sea Eel Tempura, Sweet and Sour Sauce

Hotate Miso Yaki

Grilled Hokkaido Scallops, Creamy Miso

Seafood Plate

*Glacier 51 Toothfish, U6 Skull Island Prawn,
Calamari, Shiso Ponzu Sauce*

Australian Black Opal MB9+ Wagyu Steak

Seasonal Vegetable, Ginger Miso Sauce

Accompanied by Fried Rice

Upgrade to Hokkaido A5 Wagyu Steak for an extra \$40

Dessert

White Chocolate Parfait

Mochi and Black Sesame Ice Cream

265.00 per person



NIGIRI 握り AND SASHIMI 刺身

Sashimi "Moriawase"	12pcs	89
<i>Chef's Selection of Assorted Sashimi of the Day</i>		
Sushi "Moriawase"	12pcs	89
<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	40
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)	10.5
Chicken Karaage	23
Pork Dumpling	4pcs 26
Anago Tempura <i>Nanban Sauce</i>	35
Hotate Misoyaki <i>Grilled Scallops with Miso Cream</i>	4pcs 41
Salmon Tataki <i>"Wafu" Sesame Sauce, Charcoal Salt</i>	33
Fresh Oysters <i>Ponzu, Finger Lime</i>	Half doz 43 Full doz 86
Beef Tataki <i>Soy Onion Vinaigrette</i>	35

SALADS サラダ

Tofu and Avocado Salad <i>Sesame Dressing</i>	26
KOKO's Field Greens	19
Salmon Skin Salad <i>Wasabi and Citrus Dressing</i>	25





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)	16.5

MEAT ステーキ

Gippsland Angus Beef Tenderloin	60
Australian Black Opal MB9+ Wagyu	155
Japanese A5 Wagyu	260
KOKO's Teriyaki Chicken	52
Lamb Cutlet	4pcs 76

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	360/kg
Live Rock Lobster	395/kg

