

WELCOME TO KOKO

MENYŪ HANA

Three Course
54.5

Receive two appetisers, one starter (or dessert) and one main.
Chef's treats between all courses as standard

MENYŪ SUTĀ

Four Course
59.5

Receive two appetisers, one starter, one main and one dessert.
Chef's treats between all courses as standard



APPETISER

MISO SOUP AND EDAMAME

STARTER

CHOOSE ONE STARTER FROM THE À LA CARTE MENUS

or

A FIVE PIECE SUSHI ROLL

or

SASHIMI

MAIN

CHOOSE ONE MAIN FROM EITHER OF THE À LA CARTE MENUS

or

A TEN PIECE SUSHI ROLL

or

A SUSHI SELECTION

DESSERT

CHOOSE A DESSERT FROM THE À LA CARTE MENU

À LA CARTE

APPETISERS

7.5

MISO SOUP

Traditional Japanese broth with enoki mushrooms, seaweed, silky tofu and spring onion

EDAMAME

Soybean with sea salt or garlic butter

STARTERS

18.5

PORK SIUMAI

Homemade siumai with minced pork loin, king prawns, black mushrooms and shallots
Served steamed or crispy

KAIYO TEMPURA

Soft-shell crab, king prawns and mixed vegetables in a light and crispy tempura

STEAK

Choice steak tataki with white sesame seeds and oyster sauce. Dressed with caramelised onions and shitake, pistachio pesto and micro herbs

SALMON

Fillet salmon tataki with black sesame seeds in a light spicy kimchee sauce. Dressed with yuzu ricotta cream, lime, pickled quail eggs and Japanese shiso

TUNA

Marinated seared tuna with sesame oil and spring onions in a wonton crispy shell, dressing with yuzu ricotta cream and micro herbs

MAINS

34.5

Your main will be accompanied with chef's treats and your choice of rice or noodles

LAMB

Grilled lamb chop satay. Served with baked baby potato, king oyster mushroom, tenderstem broccoli, rainbow carrots and green curry sauce

VENISON

Succulent venison coated in a black sesame ash. Served with redcurrant, baby sauté potato and our kimchi oyster cream sauce

DUCK

Pan fried duck fillet with baked baby potatoes, rainbow carrots, tenderstem broccoli and fondant leeks. Serve pink with cranberry red wine sauce

SALMON

Sous-vide salmon fillet served pink. Dressed with yuzu ricotta cream sauce, black caviar, clams, rainbow carrot, tenderstem broccoli, king oyster mushrooms and micro herbs

PORK

Chargrilled pork shoulder loin with Hikari white miso and Japanese Nikka whisky, dressed with whole grain mustard cream sauce and ricotta mash, asparagus, king oyster mushrooms, rainbow carrots and tenderstem broccoli

SUSHI & SASHIMI

SUSHI ROLLS

Ten Pieces
27

KOKO ROLL

Prawn tempura, Philadelphia, masago, pine nuts, tenkasu, avocado, chives and serrano ham. Topped with black truffle spicy mayo, sweet soy sauce and black caviar

AKAI JOSEI

Premium raw spicy tuna, spring onion, red pepper tempura, red tobiko roe and togarashi. Dressed with spicy mayo, yuzu and sweet soy

YUKIMURO

Seared tuna loin with kimchee sauce, king prawn tempura, avocado, halloumi tempura and spring onions. Topped with cured beef, chives, whole grain mustard, yuzu mayo and sweet soy sauce

TSUMAGO ROLL

King prawn tempura and melted cheese, coated in crunchy panko breadcrumbs. Topped with medium rare sirloin steak in oyster sauce, pistachio pesto, spicy yuzu mayo and sweet soy sauce

SASHIMI

18.5

SALMON

TUNA

MIXED

The freshest cuts of premium raw fish prepared three ways

SUSHI SELECTION

34.5

KOKO SELECTION (Twenty One Pieces)

5pc Rainbow uramaki: tuna, salmon, avocado and yuzu spicy mayo. The roll is topped with ebi, salmon, tuna and seabass. Also in the platter; 3pc cucumber maki, 3pc avocado maki, 3pc salmon sashimi, 7pcs of seasonal fish nigiri

DESSERTS

9.5

CHERRY AND CHOCOLATE TORTE

GIN AND LIME CHEESECAKE

BLACK BEAN STICKY RICE AND
CAMELISED PINEAPPLE

CHOCOLATE MOCHI AND BANANA TEMPURA

Vegan

Vegetarian

Gluten Free (On request)

Any dishes displaying the GFR symbol can be modified to become gluten free, on request. Please inform your server should you require a gluten free option

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APPETISER

MISO SOUP AND EDAMAME

STARTER

CHOOSE ONE STARTER FROM THE VEGAN AND VEGETARIAN À LA CARTE MENU

or

A FIVE PIECE SUSHI ROLL

MAIN

CHOOSE ONE MAIN FROM THE VEGAN AND VEGETARIAN À LA CARTE MENU

or

A TEN PIECE SUSHI ROLL

or

A SUSHI SELECTION

DESSERT

CHOOSE A DESSERT FROM THE VEGAN AND VEGETARIAN À LA CARTE MENU

À LA CARTE

APPETISERS

7.5

MISO SOUP  

Traditional Japanese broth with enoki mushrooms, seaweed, silky tofu and spring onion

EDAMAME 

Soybean with sea salt  or garlic butter 

STARTERS

18.5

BIGAN HOTATE  

King oyster mushrooms in yakiniku sauce with yuzu, chive and rocket dressing

(Pistachio pesto for the vegetarian option)

SHIZUOKA  

King oyster mushrooms, caramelised onions, avocado and shiitake atop nori seaweed and sushi rice in a crispy panko breadcrumb. Dressed with goma mayo and kabayaki sauce

RENKON TEMPURA  

Lotus root, asparagus, sweet potato, aubergine and broccoli in a light and crispy tempura

NISHIJIN 

Pan fried tofu steak on a bed of caramelised red onions and shiitake with a chive and rocket dressing
(Pistachio pesto for the vegetarian option)

MAINS

34.5

Your main will be accompanied with chef's treats and your choice of rice or noodles

VEGAN STEAK 

Soybean based vegan steak with tenderstem broccoli, rainbow carrot, asparagus, king oyster mushroom and ricotta mash. Dressed with cranberry red wine sauce and micro herbs

NAGANO  

Hikari white miso-glazed aubergine with white sesame seed and spring onions. Served with pan-fried tofu steak, asparagus, rainbow carrot, artichoke, king oyster mushrooms, a green curry sauce and micro herbs

SUSHI

SUSHI ROLLS

Ten Pieces
27

OTARU ROLL  

Taro tempura, inari, asparagus tempura, crispy shallots and avocado. Coated in mixed black sesame seeds and peanut, drizzled with goma mayo and kabayaki sauce

JAKKU ROLL   

Green jackfruit, mango, cucumber, avocado and red pepper tempura. Topped with piquillo red pepper, goma mayo and kabayaki sauce

MIYAKO ROLL   

Avocado, apricot, lotus root and asparagus tempura. Topped with sweet tofu, goma mayo and kabayaki sauce

SUSHI SELECTION

34.5

MIDORI SELECTION (Twenty One Pieces)   

8pc Bigan uramaki roll: asparagus, inari, crispy shallots, avocado and lotus root tempura. Topped with mixed black sesame seeds and peanut goma mayo and kabayaki sauce.

Platter also includes; 3pc cucumber maki, 3pc avocado maki, 1pc of each nigiri: asparagus, kaisou gunkan, mango, piquillo pepper, rice inari, apricot and avocado

DESSERTS

9.5

BLACK BEAN STICKY RICE AND   CAMELISED PINEAPPLE

CHOCOLATE MOCHI AND BANANA TEMPURA  

 Vegan

 Vegetarian

 Gluten Free (On request)

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