



A La Carte

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.



AYAME 菖蒲

Starter

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

Prawn Tempura

Honey Yuzu Kosho, Mustard Sauce

Slow Cooked Chicken Breast

Konbu Infused Slow Cooked Chicken Breast, Wasabi Plum Sauce

Hotate Miso Yaki

Grilled Hokkaido Scallops, Spinach, Creamy Miso

Gippsland Angus beef steak, seasonal vegetable, ginger miso sauce
Accompanied by Steamed Japanese Short Grain Rice
Upgrade to Australian Black Opal MB9+ Wagyu Steak for an extra \$40

Dessert

*White Chocolate Parfait
Mochi and Black Sesame Ice Cream*

160.00 per person





ENTRÉES 前菜

"Edamame" – <i>Boiled Young Soybeans (V)</i>	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 <i>Soy and Mustard Dressing</i>	19
Salmon Skin Salad <i>Wasabi and Citrus Dressing</i>	25



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) 8pcs 40

Assorted Vegetable Nigiri Sushi and Rolls of the Day

Salmon 6pcs 12

Tuna 6pcs 14

King fish 6pcs 16

Salmon Avocado 6pcs 14

Kappa Maki 6pcs 10

Avocado 6pcs 10

California Roll 8pcs 33

Prawn, Avocado and Cucumber Roll Coated with Tobiko

Volcano Roll 8pcs 33

Cucumber, Salmon, Prawn, Spicy Mayo, XO Sauce

Spider Roll 4pcs 31

Soft Shell Crab, Tobiko, Mayonnaise

Prawn Tempura Roll 4pcs 31

Spicy Mayonnaise, Bean Curd Crumbs

Spicy Tuna Roll 8pcs 33

Tuna, Spring Onion, Shichimi, Mayonnaise



MAINS 主菜

Grilled Steak <i>with KOKO Steak Sauce</i>	60
Gippsland Angus Beef Tenderloin <i>or</i> Australian Black Opal MB9+ Wagyu	155
Australian Black Opal MB9+ Sukiyaki	81
Australian Lamb Cutlet <i>Rosemary Mustard Miso</i>	4pcs 76
KOKO's Teriyaki Chicken	52
Tempura "Moriawase"	60
Glacier 51 Toothfish <i>Choice of Teriyaki Sauce - Sweet soy glazed</i> <i>or Shioyaki - Grilled with Sea Salt</i>	72

NOODLES & RICE 麺類と御飯類

Seafood Yaki Udon <i>Stir-fried Udon with Prawns, Scallops, Calamari</i>	50
Unadon	50
Australian Black Opal MB9+ Wagyu Udon Soup	62
Australian Black Opal MB9+ Wagyu Gyudon	62





VEGETABLE 野菜

Agedashi Tofu	24
Tofu and Vegetable Stir Fry	29
Egg and Vegetable Fried Rice (V)	16.5

YOSE NABE JAPANESE HOT POT 鍋料理

Traditional Japanese Hot Pot	65
<i>Assorted Mushrooms and Vegetables, Tofu and Potato Starch Noodles</i>	

Additional options:

Udon Noodles (V)	16
Bass Strait MB4+ Scotch Fillet	35
Australian Black Opal MB9+ Wagyu	155
Japanese A5 Wagyu	260
Skull Island Tiger Prawn	4pcs 75
Hokkaido Scallops	6pcs 41
Live Tasmanian Abalone	360/kg
Live Rock Lobster	395/kg

