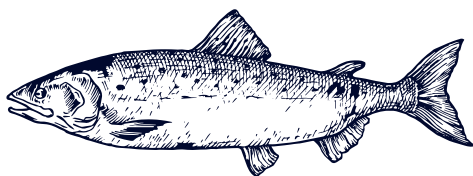


KO KO

DINNER MENU



CHEF TAKUMA YONEOKA

Inspired by the love and care in his mother's cooking, Takuma Yoneoka discovered his passion for food from a young age. From those cherished home-cooked meals to the dishes he now creates at Koko's Bar and Kitchen, his journey is one of dedication, creativity, and genuine love for his craft. Takuma brings together the best of fresh local produce with his refined skills to create food that celebrate both flavour and heart.

DINNER MENU

ENTREE

Shiitake Spring Roll	\$26
<i>served with yuzu ponzu</i>	
Tuna Sashimi	\$28
<i>with watermelon, pickled daikon, mango yoghurt, pomegranate glaze, toasted sesame and coconut.</i>	
Teriyaki Chicken Bites	\$24
<i>served with kewpie mayo, pickled ginger, sansho pepper & orange jam</i>	
Miso Tofu Bites	\$24
<i>served with nori, salted japanese plum mayo & cucumber.</i>	
Panko Prawn	\$25
<i>served with wasabi aioli & asian herb mix</i>	
Lamb Tukune Skewers	\$28/32
<i>coconut, nori furikake, umeboshi labneh, cucumber & mint available in entree & main</i>	

MAINS

Okonomiyaki - Japanese Savoury Pancake	\$34
<i>pork & bonito with Japanese style BBQ sauce & kewpie mayo</i>	
<i>OR Asian greens, apple, citrus soy vinaigrette & vegan mayo</i>	
Yakisoba	\$36
<i>Japanese street food noodles with pork, vegetables, yamagishi egg (Vegetarian option available)</i>	
Pan Seared Barramundi	\$38
<i>served with coconut matcha cream, radish, lychee, asian slaw, soy pepitas, orange, prawn crackers & fried shallots</i>	
Chicken Katsu Curry	\$34
<i>served with steamed rice, pickled vegetables & teriyaki lychee (make it vegetarian with baked tofu)</i>	
Double Beef Burger	\$32
<i>with cheese, tomato, lettuce & Koko's house-made sauce, brioche bun with fries & ketchup</i>	
Tempura Fish and Chips	\$36
<i>served with Koko's Garden salad, tartar sauce, hints of yuzu & Japanese seven spice</i>	

SIDES

Miso Soup	\$10
Koko House Garden Salad	\$12
Chilled Edamame, Shichimi & Sesame Oil	\$12
Shoestring Fries & Tomato Sauce	\$13
Sushi Rice with Soy Sauce & Wasabi	\$10

DESERTS

Trio of Sorbet	\$15
<i>chef's selection of the day</i>	
House Baked Cheesecake	\$17
<i>with vanilla ice cream</i>	
Refreshing Ice Cream Duo	\$17
<i>green tea & black sesame ice-creams topped with toasted sesame and coconut</i>	

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance