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Japanese cuisine is an expression of purity of the natural
flavours exhibited by premium produce.
The Koto menu is a modern interpretation of classical Japanese,
with nuances from other places to enhance traditional
recipes and well known classics.

10% SURCHARGE APPLIES ON SUNDAY AND PUBLIC HOLIDAYS.
CARD PAYMENTS MAY INCUR A PROCESSING FEE.



TASTING MENU

125 PER PERSON | MIN 2 PPL

Yaki Edamame GF, DF, VG

Grilled edamame, leek oil, sansho pepper

Tuna Tataki GF, DF

Fennel, takana mustard leaf, crispy nori, sesame dressing

Salmon Taco DF

Mie cuit salmon, lemon chilli dressing, shiso

Nasu Dengaku GF, DF, VG

Saikyo miso eggplant, sweet basil, macadamia, pistachio, black sesame

Miso Shiru GF, DF

Seasonal vegetables

Moriawase Platter GF, DF

Chef selection of premium sashimi, nigiri and maki

Tori GF, DF

Shiokoji chicken breast, sichuan pepper soy, olive miso, celery

Daikon To Tofu Salada GF, DF, VG

Daikon and tofu salad w/ renkon pickles, crispy kale, onion soy dressing

Ichigo Shoto Caki V

Strawberry short cake, chocolate soil, strawberry sorbet

or

Mochi GF, V

Mochi Kyoto yatsushashi, white chocolate, yuzu cheese, azuki

DF DAIRY FREE

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

TASTING MENU

160 PER PERSON | MIN 2 PPL

Yaki Edamame GF, DF, VG

Grilled edamame, leek oil, sansho pepper

Nama Gaki GF, DF

Pacific oyster, onion salsa

Hiramasa Usuzukuri GF, DF

SA kingfish sashimi, black truffle soy, salt bush, kombu powder

Wagyu Taco DF

w/ creamy wasabi, jalapeño salsa, coriander

Nasu Dengaku GF, DF, VG

Saikyo miso eggplant, sweet basil, macadamia, pistachio, black sesame

Miso Shiru GF, DF

Seasonal vegetables

Moriawase Platter GF, DF

Chef selection of premium sashimi, nigiri and maki

Ebi Tempura DF

Baby king prawn w/ creamy yuzu kosho, yuzu peel

Angus Gyu Steak GF

MBS3+ beef striploin, lemon myrtle butter, parsnips pickles, wasabi pepper soy

Kinoko Salada V

Baby spinach, grilled mushrooms, parmesan, celery, yuzu vinaigrette

Ichigo Shoto Caki V

Strawberry short cake, chocolate soil, strawberry sorbet

or

Sakura Chocolate Fondant V

Chocolate fondant w/ sakura filling, hazelnut soil, matcha ice cream

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DF DAIRY FREE

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

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STARTERS

Edamame GF, DF, VG 9

Grilled edamame, leek oil, shio kombu

Nama Gaki GF, DF HALF 39 DOZEN 76

Pacific oyster, three ways onion salsa, yuzu jam and dried miso, ikura tosazu jelly

Gohan GF, DF, VG 7

Japanese aomori gohan rice

Miso Shiru GF, DF 8

Miso soup with seasonal vegetables

Hiramasa Usuzukuri GF, DF 28

SA Hiramasa kingfish usuzukuri, black truffle soy, salt bush, umami kombu

Tuna Tataki GF, DF 6PCS 34

Fennel, takana mustard leaf, crispy nori, sesame dressing

Gyu No Tataki GF, DF 29

Black Angus beef tataki, tomato yuzu ponzu, nametake, crispy sweet potato

Sake Karupacho GF, DF 28

Zuke salmon sashimi, wasabi salsa, kabosu wakame miso, garlic chips

Tacos DF 2PCS

Wagyu Taco Wagyu, creamy wasabi, coriander 18

Salmon Taco Mie cuit salmon, lemon chilli dressing, shiso 16

Maguro Crispy Rice DF 32

Crispy rice, tuna tartar, chargrilled shallot

Nasu Dengaku GF, DF, VG 18

Miso eggplant, sweet basil, macadamia and walnuts, black sesame

SALAD

Kinoko Salada V 23

Baby spinach, grilled mushrooms, parmesan, celery, yuzu vinegrette

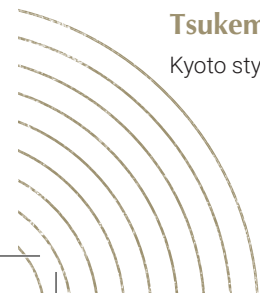
Daikon No Salada GF, DF, VG 19

Daikon and tofu salad w/ renkon pickles, crispy kale, onion soy dressing

Tsukemono GF, DF, VG 18

Kyoto style assorted yasai tsukemono pickles

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SASHIMI & NIGIRI

ALL SASHIMI & NIGIRI ARE GLUTEN FREE

Sashimi 3 PCS

Nigiri 2 PCS

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|--------------------------------------|----|----|
| Tuna | 25 | 17 |
| O-toro | 51 | 34 |
| Salmon | 19 | 13 |
| Aburi Salmon Belly | 24 | 16 |
| Hiramasa Kingfish | 21 | 14 |
| NZ Imperador | 27 | 18 |
| NZ Ikejime Red Snapper | 21 | 14 |
| Hokkaido Scallop | 24 | 16 |
| Unagi Kabayaki | 21 | 14 |
| Yarra Valley Salmon Roe | 42 | 28 |
| Tasmanian Short Spine Uni (Seasonal) | MP | MP |
| MBS 9+ Wagyu Nigiri | - | 19 |
| NZ Scampi Nigiri | MP | MP |

PLATTERS

| | |
|---|-----|
| Signature Itamae Sashimi Moriawase 12 PCS | 89 |
| Signature Itamae Nigiri Moriawase 8 PCS | 79 |
| Omakase Sashimi Sushi Platter 21 PCS Chef Selection of Premium Sashimi, Nigiri and Maki Roll | 148 |





MAKI ROLLS

Sake To Avocado GF, DF

Salmon and avocado, ikura shibazuke, fennel, crispy parsnip

28

Maguro Maki DF

Spicy tuna, cucumber, house made daikon pickles, kataifi

29

Ebi Tempura DF

Tempura prawn, asparagus, lemon burm, amaebi salsa

28

Age Watari Gani GF, DF

Soft shell crab, zuke masago, cucumber, creamy wasabi

29

Yasai GF, DF, VG

Seasonal vegetables, shitake mushroom, red capcicum, tofu puree

19



KITCHEN

Uchiwa Ebi Tempura DF

Bug tempura, onion, jalapeno, shallot, amazu ponzu

34

Ebi No Tempura DF

Baby king prawn tempura, creamy yuzu kosho, yuzu peel, chives

28

Yasai No Moriwase DF, V

Shojin yasai tempura, kinoko, chef's selection of vegetables

19

Agedashi Tofu GF, DF

Silken tofu, chinese chive, ginger, dashi soy

18

Glacer 51' Patagonian Toothfish GF, DF

Glacer 51' patagonian toothfish saikyoyaki, seasonal pickles

64

Mekyabetu DF, VG

Brussel sprout, yuzu soy, aonori, apple, parsley

19

NZ John Dory GF, DF

NZ John Dory ankake sakamusi, leek, ginger, mussel dashi, ice plants

35

DF DAIRY FREE

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN



ROBATA

| | |
|--|-----|
| Black Angus GF | 55 |
| Mbs3+ Beef Striploin, lemon myrtle butter, parsnips pickles, wasabi pepper soy | |
| Wagyu Scotch Fillet MB9+ GF, DF | 158 |
| Wagyu Scotch Fillet MBS 9+ 250g, momiji oroshi ponzu, seasonal pickles | |
| Shorto Ribu GF, DF | 43 |
| Beef Short Rib, karashi su miso graze, smoked eggplant puree, corn salsa | |
| Tori GF, DF | 29 |
| Shiokoji Chicken Breast, sichuan pepper soy, olive miso, celery | |
| Lamb Rump GF, DF | 34 |
| Lamb Rump, antiqucho sauce, pomegranate amazu, grilled okura | |
| Cauliflower GF, V | 18 |
| Cauliflower, blue cheese, pepper berry shichimi, pears | |
| Kinoko GF, DF, VG | 19 |
| Mushrooms and baby corn, shio lemon, sesame dressing | |
| Jagaimo GF, VG | 18 |
| Potato, garlic vinegar, house made curry salt | |



VEGETARIAN

Yaki Edamame GF, DF, VG 9

Grilled edamame, leek oil, sansho pepper

Nasu Dengaku GF, DF, VG 19

Saikyo miso eggplant, sweet basil, macadamia and pistachio, black sesame

Daikon To Tofu Salada GF, DF, VG 19

Daikon and tofu salad w/ renkon pickles, crispy kale, onion soy dressing

Yasai Maki GF, DF, VG 19

Seasonal vegetables, shitake mushroom, red capicum, tofu puree

Mekyabetu DF, VG 19

Brussel sprout, yuzu soy, aonori, apple, parsley

Cauliflower GF, V 18

Cauliflower, blue cheese, pepper berry shichimi, pears

Kinoko GF, DF, VG 19

Mushrooms and baby corn, shio lemon, sesame dressing

Jagaimo GF, VG 18

Potato, garlic vinegar, house-made curry salt

Yasai No Moriawase DF, V 19

Shojin yasai tempura, kinoko, chef's selection of vegetables

Tsukemono GF, VG 18

Kyoto style assorted yasai tsukemono pickles

DF DAIRY FREE

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN



DESSERT

Shotokeki v 18

Japanese ichigo short cake, hazelnuts, strawberry sorbet

Sakura Fondant v 19

Sakura chocolate fondant, matcha ice cream

Mochi GF, V 19

Mochi Kyoto yatsushashi, white chocolate, yuzu cheese, azuki

Sorbet

Strawberry sorbet GF, DF, VG 7

Yuzu mandarin sorbet GF, DF, VG 8

Honey lemon myrtle sorbet GF, DF, V 7

Ice Cream GF, V

Coffee ice cream 7

Houjicha ice cream 7

Matcha ice cream 7

COFFEE & TEA

Coffee 7

Tea 7

Sen-cha, Japanese green tea

Genmai-cha, roasted rice w/ green tea

Hoji-cha, roasted green tea

Mugi-cha, roasted barley tea







