

MAIN MENU

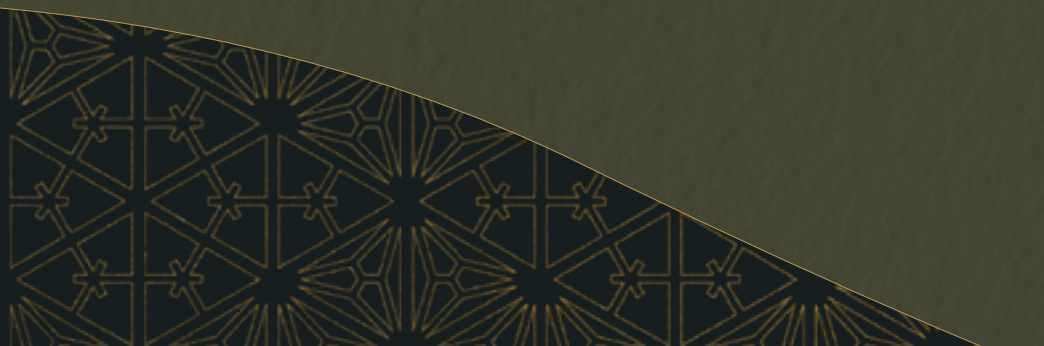


KOTO

WELCOME “YŌKOSO”

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.



VEGETARIAN MENU

Yaki Edamame (GF, DF, V, VG)	9
Grilled edamame, leek oil, sansho pepper	
Nasu Dengaku (GF, DF, V, VG)	18
Saikyo miso eggplant, sweet basil, macadamia and pistachio, black sesame	
Daikon To Tofu Salada (GF, DF, V, VG)	7
W/ renkon pickles, crispy kale and onion soy dressing	
Yasai (GF, DF, V, VG)	19
Seasonal vegetables, shitake mushroom, red capsicum, tofu puree	
Mekyabetu (GF, DF, V, VG)	19
Brussel sprout, yuzu soy, aonori, apple, parsley	
Cauliflower (GF, V)	18
Cauliflower, blue cheese, pepper berry shichimi, pear	
Kinoko (GF, DF, V, VG)	19
Mushrooms and baby corn, shio lemon, sesame dressing	
Jagaimo (GF, V, VG)	18
Potato, garlic vinegar, house made curry salt	
Yasai No Moriwase (DF, V)	19
Shojin yasai tempura, kinoko, chef's selection of vegetables	

TASTING MENU

160 PER PERSON | MIN 2 PPL

Yaki Edamame (GF, DF, V, VG)

Grilled edamame, leek oil, sansho pepper

Nama Gaki (GF, DF)

Pacific oyster, onion salsa

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Hiramasa Usuzukuri (GF, DF)

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

Wagyu Taco (DF)

W/ creamy wasabi, jalapeno salsa, coriander

Nasu Dengaku (GF, DF, V, VG)

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

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Miso Shiru (GF, DF)

Seasonal vegetables

Moriawase Platter (GF, DF)

Chef selection of premium sashimi, sushi and maki

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Ebi Tempura (DF)

Baby king prawn w/ creamy yuzu kosho, yuzu peel

Angus Gyu Steak (GF)

MBS3+ beef striploin, lemon myrtle butter, parsnip, wasabi pepper soy

Daikon To Tofu Salada (GF, DF, V, VG)

W/ renkon pickles, crispy kale and onion soy dressing

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Choice of

Ichigo Shoto Caki

Strawberry short cake, chocolate soil, strawberry sorbet

or

Sakura Chocolate Fondant

Chocolate fondant w/ sakura filling, hazel nuts soil, matcha ice cream

STARTERS

Edamame (GF, DF, V, VG)	9
Grilled edamame, leek oil, shio kombu	
Nama Gaki (GF, DF)	Half 39
Pacific oyster, 3 ways (onion salsa, yuzu jam and dried miso, ikura tosazu jelly)	Dozen 76
Gohan (GF, DF, V, VG)	7
Japanese aomori gohan rice	
Miso Shiru (GF, DF)	8
Miso soup with seasonal vegetables	
Hiramasu Usuzukuri (GF, DF)	28
WA hiramasa king fish usuzukuri, black truffle soy, salt bush, umami kombu	
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, char grilled shallot, ice plant	
Nasu Dengaku (GF, DF, V, VG)	18
Miso eggplant, sweet basil, macadamia and walnuts, black sesame	

SALAD

Kinoko Salada (V)	23
Baby spinach, grilled mushrooms, parmesan, celery, yuzu miso vinaigrette	
Daikon No Salada (GF, DF, V, VG)	19
Daikon and tofu salad, renkon pickles, crispy kale, onion soy dressing	
Tsukemono (GF, DF, V, VG)	18
Kyoto style assorted yasai tsukemono (pickles)	

SUSHI & SASHIMI

All Sushi and sashimi is gluten free	Sashimi 3pcs	Sushi 2 Pcs
Tuna mustard pickles	25	17
O-toro negi	51	34
Salmon mustard tomato	19	13
Aburi salmon belly lime garlic	24	16
Hiramasu king fish onion salsa	21	14
NZ imperador tosazu jelly, karasumi	27	18
NZ ikejime red snapper shiso, lemon, olive oil	21	14
Hokkaido scallop almond honey, lemon burm	24	16
Unagi kabayaki eel, nitsume, arima sansho	21	14
Yarra valley salmon roe ikura, nori, goldleaf	42	28
Tasmanian short spine uni available in season	MP	MP
MBS 9+ wagyu nigiri soy green chilli, ume garlic	N/A	19
NZ scampi nigiri ikura, black tobiko, finger lime	MP	MP

PLATTERS

Signature itamae sashimi moriwase 12 pcs	89
Signature itamae nigiri moriwase 8 pcs	79
Omakase sashimi sushi platter 21 pcs sushi, sashimi and maki roll	148

MAKI ROLLS

Sake To Avocado (GF, DF)	28
Salmon and avocado, ikura shibazuke, fennel, crispy parsnip	
Maguro Maki (GF, DF)	29
Spicy tuna and cucumber, house made daikon pickles, kataifi	
Ebi Tempura (DF)	28
Tempura prawn, asparagus, lemon burm, amaebi salsa	
Age Watari Gani (GF, DF)	29
Soft shell crab, zuke masago, cucumber, creamy wasabi	
Yasai (GF, DF, V, VG)	19
Seasonal vegetables, shitake mushroom, red capcicum, tofu puree	

KITCHEN

Uchiwa Ebi Tempura (DF)	34
Bug tempura, onion, jalapeno, shallot, amazu ponzu	
Ebi No Tempura (DF)	28
Baby king prawn tempura, creamy yuzu kosho, yuzu peel, chives	
Yasai No Moriawase (DF, V)	19
Shojin yasai tempura, kinoko, chef's selection of vegetables	
Agedashi Tofu (GF, DF)	18
Silken tofu agedashi tofu, chinese chive, ginger, dashi soy	
Glacer 51' Patagonian Toothfish (GF, DF)	64
Glacer 51' patagonian toothfish saikyoyaki, seasonal pickles	
Mekyabetu (GF, DF, V, VG)	19
Brussel sprout, yuzu soy, aonori, apple, parsley	
Nz John Dory (GF, DF)	35
NZ John Dory ankake sakamusi, leek, ginger, mussel dashi, ice plants	

ROBATA

Black Angus (GF)	55
MBS3+ beef striploin, lemon myrtle butter, parsnip, 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 chilli, olive miso, celery	
Lamb Cutlets (GF, DF)	34
Lamb rump, anticucho sauce, pomegranate amazu, grilled okura	
Cauliflower (GF, V)	18
Cauliflower, blue cheese, pepper berry shichimi, pears	
Kinoko (GF, DF, V, VG)	19
Mushrooms and baby corn, shio lemon, sesame dressing	
Jagaimo (GF, V, VG)	18
Potato, garlic vinegar, house made curry salt	

DESSERT

Shotokeki	18
Japanese ichigo short cake, hazelnuts, strawberry sorbet	
Sakura Fondant	19
Sakura chocolate fondant, matcha ice cream	
Mochi (GF, DF, V)	19
Mochi Kyoto yatsushashi, white chocolate, yuzu cheese, azuki	
Sorbet (GF, DF, V, VG)	
Strawberry sorbet	7
Yuzu mandarin sorbet	8
Honey lemon myrtle sorbet	7
Ice Cream (GF, V)	
Coffee ice cream	7
Houjicha ice cream	7
Matcha ice cream	7
Coffee	6
Tea	
Mugi Cha Roasted barley tea	7
Genmai Cha Roasted rice w/ green tea	7
Hoji Cha Roasted green tea	7
Sen Cha Green tea	7

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