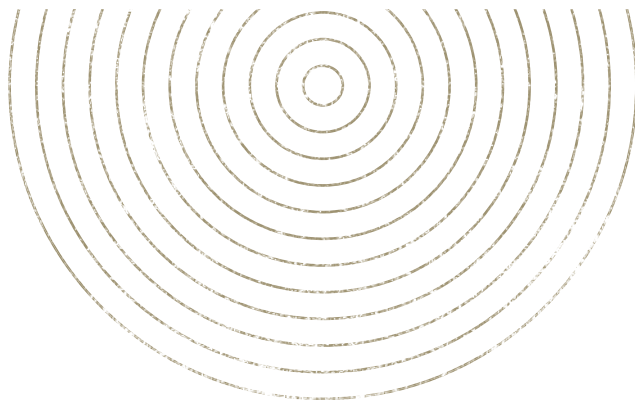






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Japanese cuisine is an expression of purity of the natural
flavours exhibited by premium produce.
The Koto menu is a modern interpretation of classical Japanese,
with nuances from other places to enhance traditional
recipes and well known classics.

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

TASTING MENU

165 PER PERSON | MIN 2 PPL

WINE PARING FOR TASTING MENU | 95 PP

Specially selected wines curated by our sommelier,
paired to accompany each course

Yaki Edamame GF, DF, VG

Grilled edamame, leek oil, sansho pepper

Nama Gaki GF, DF

SA coffin bay pacific oyster,chilli daikon, cripy curry leaf, lemon oil

Masu No Karupacho GF, DF

Tasmanian ocean trout sashimi, passion fruits ponzu, nori sesame, lychee, shiso

Wagyu Taco DF

Creamy wasabi, jalapeño salsa, coriander

Mekyabetsu GF, DF, V

Kobosu balsamic soy, apple, parsley, white sesame

Miso Shiru DF

Seasonal vegetables

Moriawase Platter GF, DF

Chef selection of premium sashimi, nigiri and maki

Kisu No Tempura DF

Tempura NSW whiting, daikon oroshi dashi soy, aonori seaweed, yuzu lime kosho

Wagyu GF, DF

MBS4+ wagyu striploin steak, wasabi pepper soy, sesonal yasai pickles

Kinoko No Salada v

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

Ichigo Shoto Caki v

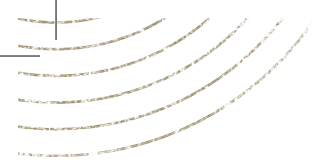
Strawberry short cake, chocolate nuts soil, strawberry sorbet

or

Nashi Chocoreto Fondant v

Nashi pear chocolate fondant, ginger ice cream





TASTING MENU

130 PER PERSON | MIN 2 PPL

WINE PARING FOR TASTING MENU | 95 PP

Specially selected wines curated by our sommelier,
paired to accompany each course

Yaki Edamame GF, DF, VG

Grilled edamame, leek oil, sansho pepper

Hiramasa Usuzukuri GF, DF

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

Salmon Taco DF

Mie cuit salmon, lemon chilli dressing, shiso

Nasu Dengaku DF, VG

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

Miso Shiru 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, renkon pickles, onion soy dressing

Ichigo Shoto Caki v

Strawberry short cake, chocolate nuts 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

VEGETARIAN TASTING MENU

105 PER PERSON | MIN 1 PER

WINE PARING FOR TASTING MENU | 95 PP

Specially selected wines curated by our sommelier,
paired to accompany each course

Yaki Edamame GF, DF, VG

Grilled edamame, leek oil, sansho pepper

Tsukemono GF, DF, VG

Kyoto style pickled seasonal vegetables

Agedashi Tofu GF, DF, VG

Silken tofu, chinese chive, ginger, kombu dashi soy

Avocado Tacos DF, VG

Avocado and tomato tacos, jalapeño salsa, lemon chilli dressing

Nasu Dengaku DF, VG

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

Tounyu Soup GF, DF, VG

Soy milk soup, pumpkin, baby corn, Chinese cabbage

Yasai No Osushi GF, DF, VG

Two types of vegetable nigiri sushi, vegetable hosotate maki roll

Yasai No Tempura DF, V

Tempura shojin yasai, shitake mushroom, seasonal vegetables

Kinoko GF, DF, V

Robata grilled mushrooms and baby corn, shio lemon, sesame dressing

Yasai No Nibitashi GF, DF, VG

Quick fried zucchini, Japanese pumpkin, capsicum and carrot marinated with
sweet soy vinaigrette (nanbanji), ginger

Ichigo Daifuku To Yuzu Sorbet GF, DF, VG

Mochi sweet azuki bean and fresh strawberry, yuzu mandarin sorbet





STARTERS

Edamame	GF, DF, VG	9
Grilled edamame, leek oil, shio kombu		
Nama Gaki	GF, DF	HALF 39 DOZEN 76
SA coffin bay pacific oyster, yuzu jam and dried miso, chilli daikon and crispy curry leaf, shoyu zuke ikura and tofu puree		
Gohan	GF, DF, VG	7
Japanese nigata steamed rice		
Miso Shiru	DF	8
Miso soup, cherry tomato, enoki mushroom, shallots		
Tounyu Soup	GF, DF, VG	8
Soy milk soup, pumpkin, baby corn, chinese cabbage		
Hiramasa Usuzukuri	GF, DF	29
SA Hiramasa kingfish usuzukuri, black truffle soy, salt bush, umami kombu		
Salmon No Tarutaru	GF, DF	30
Tuna and salmon tartar, nashi pear, aka miso yukke tare, ikura, tofu crisps		
Gyu No Tataki	GF, DF	30
Black Angus beef tataki, tomato ponzu, enoki mushroom, crispy sweet potato		
Masu No Karupacho	GF, DF	28
Tasmanian ocean trout sashimi, passionfruit ponzu, nori sesame, lychee		
Tacos	DF 2PCS	
Wagyu Taco	Wagyu, creamy wasabi, coriander	20
Salmon Taco	Mie cuit salmon, lemon chilli dressing, shiso	18
Maguro Crispy Rice	DF	32
Crispy rice, tuna tartar, chargrilled shallots, black tobiko		
Tofu Hiyayakko	GF, DF, VG	18
Silken tofu, ginger, tomato, cucumber, white sesame		





SASHIMI & NIGIRI

ALL SASHIMI & NIGIRI ARE GLUTEN FREE
EXCEPT UNAGI KABAYAKI

Sashimi 3 PCS Nigiri 2 PCS

Tuna	24	16
O-toro	MP	MP
Salmon	21	14
Aburi Salmon Belly	24	16
Hiramasa Kingfish	21	14
NZ Ikejime Red Snapper	21	14
Hokkaido Scallop	24	16
Unagi Kabayaki	21	14
Yarra Valley Salmon Roe	42	28
MBS 9+ Wagyu Nigiri	-	19
WA Fremantle Octopus	18	12
Tamago	12	8
QLD Tiger Prawn	21	14

PLATTERS

Signature Itamae Sashimi Moriawase 12 PCS	89
Tuna, salmon, kingfish and chef selection of sashimi	
Signature Itamae Nigiri Moriawase 8 PCS	65
Tuna, salmon, kingfish, red snapper and chef selection of nigiri	
Omakase Sashimi Sushi Platter 21 PCS	145
Chef selection of premium sashimi, nigiri and maki roll	



MAKI ROLLS

Sake To Avocado GF, DF	28
Salmon and avocado, ikura shibazuke, fennel, crispy parsnip	
Maguro DF	29
Spicy tuna, cucumber, house made daikon pickles, kataifi	
Ebi Tempura DF	29
Tempura prawn, asparagus, lemon burm, amaebi salsa	
Age Watari Gani GF, DF	30
Soft shell crab, zuke masago, cucumber, creamy wasabi	
Mushi Gani GF, DF	30
Steamed blue swimmer crab, avocado, akamiso sauce, wakame	
Unagi To Foa Gura DF	38
Chargrilled eel, french foie gras, cucumber, sweet potato	
Yasai GF, DF, VG	19
Seasonal vegetables, shitake mushroom, red capsicum, tofu puree	
Gyu Niku GF, DF	35
Braised wagyu, asparagus, kinpira burdock, leek	

SALAD

Kinoko No Salada V	24
Baby spinach, grilled mushrooms, parmesan, celery, yuzu vinaigrette	
Daikon To Tofu Salada GF, DF, VG	20
Daikon and tofu salad, renkon pickles, onion soy dressing	
Tsukemono GF, DF, VG	18
Kyoto style pickled seasonal vegetables	
Yasai No Nibitashi GF, DF, VG	19
Quick fried zucchini, Japanese pumpkin, capsicum and carrot marinaded with sweet soy vinaigrette (nanbanji), ginger	

KITCHEN

Uchiwa Ebi Tempura DF	38
Tempura bug, onion, jalapeño, shallots, amazu ponzu	
Ebi No Tempura DF	29
Tempura king prawn, creamy dill, house made curry salt	
Yasai No Tempura DF, V	20
Tempura shojin yasai, shitake mushroom, seasonal vegetables	
Kisu No Tempura DF	35
Tempura NSW whiting, daikon oroshi dashi soy, aonori, lime kosho	
Agedashi Tofu GF, DF, VG	19
Silken tofu, Chinese chive, ginger, kombu dashi soy	
Toothfish Saikyoyaki GF, DF	64
Glacer 51' patagonian toothfish miso saikyoyaki, pickled seasonal vegetables	
Mekyabetu GF, DF, V	20
Brussel sprout, kabosu balsamic soy, apple, parsley, white sesame	
Wagyu Yaki Gyoza DF 5PCS	28
Wagyu dumplings, black sesame yuzu, ume plum pepper	
Iseebi No Itamemono GF	56
Sautéed WA lobster, tiger prawn bisque sauce, shitake, enoki mushrooms	
Barramundi No Yakimono GF, DF	30
Grilled yasai marinated QLD barramundi, shoyukoji, ginger amazu	
Nasu Dengaku DF, VG	20
Saikyo miso eggplant, sweet basil, macadamia, pistachio, black sesame	

Wagyu GF, DF	59
MBS4+wagyu stliploin steak, wasabi pepper soy, yasai seasonal pickles	
Kagoshima Kuroge Wagyu DF	148
A4 Kagoshima Japanese wagyu scotch fillet steak (220g), chilli ponzu, yasai seasonal pickles	
Shorto Ribu DF	49
Beef short rib, karashi su miso graze, eggplant puree, corn salsa	
Tori DF	29
Shiokoji chicken breast, sichuan pepper soy, olive miso, celery	
Lam Niku No Genghis Khan Yaki GF, DF	38
Hokkaido style Lamb rump, honey apple miso, capsicum, carrot, bean sprouts	
Kajiki Maguro No Kushiyaki GF, DF 2pcs	18
Ulladulla sword fish skewer, hatcho miso, shallots, house made harissa	
Cauliflower GF, V	19
Grilled cauliflower, blue cheese, sichimi seven spices, pears	
Kinoko GF, DF, VG	20
Grilled mushrooms and baby corn, shio lemon, sesame dressing	
Jagaimo GF, V	19
Grilled potato, garlic vinegar, house made curry salt	
Kabochya No Yakimono GF, V	19
Grilled pumpkin, cinnamon yogurt, chilli pumpkin seed oil, crispy onion	

Yaki Edamame GF, DF, VG 9

Grilled edamame, leek oil, sansho pepper

Tonyu Soup GF, DF, VG 8

Soy milk soup, pumpkin, baby corn, Chinese cabbage

Nasu Dengaku DF, VG 20

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

Daikon To Tofu Salada GF, DF, VG 20

Daikon and tofu salad, renkon pickles, onion soy dressing

Yasai Maki GF, DF, VG 19

Seasonal vegetables maki roll, shitake mushroom, red capsicum, tofu puree

Mekyabetu GF, DF, V 20

Brussel sprout, kabosu balsamic soy, apple, parsley, white sesame

Cauliflower GF, V 19

Grilled cauliflower, blue cheese, sichimi seven spices, pears

Kinoko GF, DF, VG 20

Grilled mushrooms and baby corn, shio lemon, sesame dressing

Jagaimo GF, V 19

Grilled potato, garlic vinegar, house made curry salt

Kabochya No Yakimono GF, V 19

Grilled pumpkin, cinnamon yogurt, chilli pumpkin seed oil, crispy onion

Yasai No Tempura DF, V 20

Tempura shojin yasai, shitake mushroom, seasonal vegetables

Tofu Hiyayakko GF, DF, VG 18

Silken tofu, ginger, tomato, cucumber, white sesame

Tsukemono GF, DF, VG 18

Kyoto style pickled seasonal vegetables

Yasai No Nibitashi GF, DF, VG 19

Quick fried zucchini, Japanese pumpkin, capsicum and carrot marinaded with sweet soy vinaigrette (nanbanji), ginger

Agedashi Tofu GF, DF, VG 19

Silken tofu, Chinese chive, ginger, kombu dashi soy

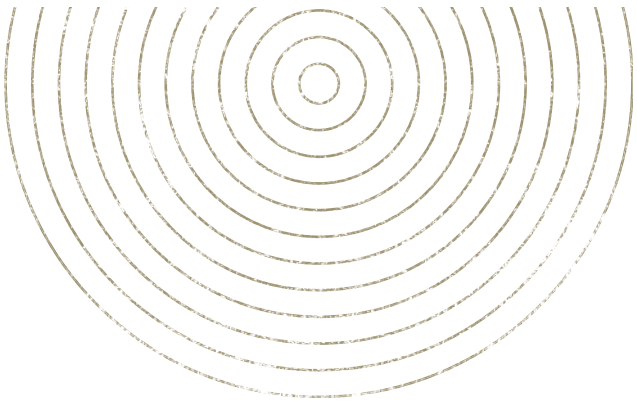
DESSERT

Shotokeki v	19
Japanese ichigo short cake, chocolate nuts soil, strawberry sorbet	
Nashi chocoreto fondant v	20
Nashi pear chocolate fondant, ginger ice cream	
Mochi GF, V	19
Mochi Kyoto yatsuhashi, white chocolate, yuzu cheese, azuki cream	
Lychee Paburoba GF, DF, V	20
Lychee pavlova, matcha tuile, kabosu jelly, yuzu marmalade	
Matcha Parfait v	20
Kyoto style matcha trifle, vanilla panna cotta, matcha ice cream	
Ichigo Daifuku GF, DF, VG	10
Mochi stuffed with sweet azuki bean and fresh strawberry	
Sorbet GF, DF, VG	
Strawberry sorbet	7
Yuzu mandarin sorbet	8
Lychee sorbet	7
Ice Cream GF, V	
Miso caramel ice cream	8
Coffee ice cream	7
Matcha ice cream	7
Ginger ice cream	8

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	





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