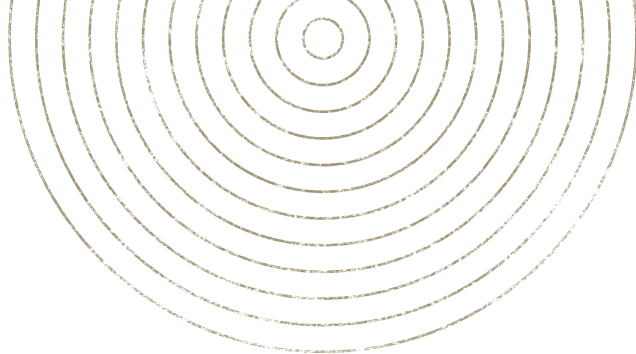


KOTO





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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 Oyster GF, DF

SA coffin bay pacific oyster, jalapeño coriander dressing, celery salsa, cayenne pepper

Madai No Karupacho GF, DF

NZ ikejime red snapper thin sliced sashimi, ume plum wasabi, yuzu skin, shiso, EV olive oil

Wagyu Taco DF

Creamy wasabi, jalapeño salsa, coriander

Mekyabetsu GF, DF, V

Kobosu balsamic soy, apple, parsley, white sesame

Miso Soup 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, seasonal yasai pickles

Wafu Chicken Caesar Salad

Char-grilled shiokoji chicken breast, mixed lettuce, sweet basil, nori seaweed, feta,
arare (rice crackers), house made caesar dressing

Chocolate Taruto

Charcoal chocolate tart shell, miso caramel, chocolate mousse,
dark mirror glaze, amazake japanese rice koji ice cream

or

Yuzu Shoo-cream V

Yuzu and custard cream filled choux pastry, yuzu jam,
kinako soy bean powder, peach oolong tea sorbet



TASTING MENU

135 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

Wafu Ceviche GF

Tuna, salmon, kingfish, ceviche, yuzu kosho dressing, pumpkin purée, lime leaf

Salmon Taco DF

Mie cuit salmon, lemon chilli dressing, shiso

Nasu Dengaku DF, VG

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

Miso Soup DF

Seasonal vegetables

Moriawase Platter GF, DF

Chef selection of premium sashimi, nigiri and maki

Tori DF

Robata char-grilled chicken breast, negi shallot miso,
onsen tamago (Japanese soft-cooked egg), house made yakitori sauce

Kinoko No Salad V

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

Yuzu Shoo-cream V

Yuzu and custard cream filled choux pastry, yuzu jam,
kinako soy bean powder, peach oolong tea 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

115 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

Zucchini GF, V

Grilled zucchini, jalapeño coriander dressing, feta, apricot, shiso

Mekyabetsu GF, DF, V

Kobosu balsamic soy, apple, parsley, white sesame

Ichigo Daifuku To Yuzu Sorbet GF, DF, VG

Mochi sweet azuki bean and fresh strawberry, yuzu mandarin sorbet





STARTERS

Edamame GF, DF, VG	10
Grilled edamame, leek oil, shio kombu	
Nama Gaki Oyster 3 WAYS GF, DF	HALF 40 DOZEN 78
<i>SA coffin bay pacific oysters</i>	
Jalapeño, coriander dressing & celery salsa yuzu jam & dried miso ikura & tofu purée	
Gohan GF, DF, VG	8
Japanese nigata steamed rice	
Miso Soup DF	8
Miso soup, cherry tomato, enoki mushroom, shallots	
Tounyu Soup GF, DF, VG	8
Soy milk soup, pumpkin, baby corn, chinese cabbage	
Wafu Ceviche GF	30
Tuna, salmon, king fish ceviche, yuzu kosho dressing, pumpkin purée, lime leaf	
Madai No Carupacho GF, DF	32
NZ ikejime red snapper thin sliced sashimi, ume-wasabi, yuzu skin, shiso, EV olive oil	
Hiramasa Usuzukuri GF, DF	32
SA Hiramasa kingfish thin sliced sashimi, black truffle soy, salt bush, kombu	
Maguro No Tarutaru GF, DF	32
Tuna and salmon tartar, nashi pear, aka miso yukke tare, ikura, tofu crisps	
Gyu No Tataki GF, DF	30
Wagyu beef tataki, tomato ponzu, enoki mushroom, crispy sweet potato	
Salmon No Karupacho GF, DF	29
Tasmanian salmon sashimi, passionfruit ponzu, nori sesame, lychee	
Tacos 2 PCS DF	
Wagyu Taco	Wagyu, creamy wasabi, coriander 20
Salmon Taco	Mie cuit salmon, lemon chilli dressing, shiso 18
Avocado Taco	Avocado, tomato, tofu purée, red chilli 16
Crispy Rice 6 PCS DF	
Wagyu	Miso braised wagyu, creamy black garlic, mushroom crisp 32
Tuna	Tuna sashimi and tartar, shallots, black tobiko 32

DF DAIRY FREE

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN



SASHIMI & NIGIRI

ALL SASHIMI & NIGIRI ARE GLUTEN FREE

Sashimi 3 PCS

Nigiri 2 PCS

	Sashimi 3 PCS	Nigiri 2 PCS
Tuna	24	16
O-toro	MP	MP
Salmon	21	14
Aburi Salmon Belly	24	16
Hiramasa Kingfish	24	16
NZ Ikejime Red Snapper	21	14
Hokkaido Scallop	24	16
Yarra Valley Salmon Roe	42	28
MBS 9+ Wagyu Nigiri	-	20
QLD Tiger Prawn	21	14

PLATTERS

Signature Itamae Sashimi Moriawase 12 PCS Tuna, salmon, kingfish and chef selection of sashimi	89
Signature Itamae Nigiri Moriawase 8 PCS Tuna, salmon, kingfish and chef selection of nigiri	65
Koto Premium Aburi (seared) Nigiri Moriawase 4 PCS O-toro, wagyu, salmon belly and hokkaido scallop nigiri	39
Omakase Sashimi Sushi Platter 21 PCS Chef selection of premium sashimi, nigiri and maki roll	145



DF DAIRY FREE

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

MAKI ROLLS

- Sake To Avocado** GF, DF 29
Salmon and avocado, ikura shibazuke, fennel, crispy saltbush
- Maguro** DF 30
Spicy tuna, cucumber, house made daikon pickles, crispy rosemary
- Ebi Tempura** DF 30
Tempura prawn, asparagus, lemon balm, amaebi salsa
- Age Watari Gani** GF, DF 32
Soft shell crab, zuke masago, cucumber, creamy wasabi
- Mushi Gani** GF, DF 32
Steamed blue swimmer crab, avocado, akamiso sauce, coriander
- Yasai** GF, DF, VG 20
Seasonal vegetables, shitake mushroom, red capsicum, tofu purée
- Gyu Niku** DF 35
Miso braised wagyu, asparagus, kinpira burdock, leek, black pepper

SALAD

- Kinoko No Salada** V 25
Baby spinach, grilled mushrooms, parmesan, celery, yuzu vinegrette
- Daikon To Tofu Salada** GF, DF, VG 22
Daikon and tofu salad, renkon pickles, onion soy dressing
- Tsukemono** GF, DF, VG 18
Kyoto style pickled seasonal vegetables
- Wafu Chicken Caesar Salad** 30
Char-grilled chicken breast, mixed lettuce, sweet basil, nori seaweed, feta, arare (rice crackers), house made caesar dressing

KITCHEN

Uchiwa Ebi Tempura DF 39

Tempura bug, onion, jalapeño, shallots, amazu ponzu

Ebi No Tempura DF 30

Tempura king prawn, creamy dill, house made curry salt

Yasai No Tempura DF, V 22

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 22

Silken tofu, Chinese chive, ginger, kombu dashi soy

Toothfish Saikyoyaki DF 65

Glacer 51' patagonian toothfish miso saikyoyaki, pickled seasonal vegetables

Mekyabetu GF, DF, V 22

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

Wagyu Yaki Gyoza 5 PCS DF 32

Wagyu dumplings, black sesame yuzu, ume plum pepper

Salmon No Yakimono Ankake Sauce GF, DF 36

Grilled Tasmanian salmon, dashi soy, fennel pickle, walnut, shallot, ikura (salmon caviar)

Barramundi No Yakimono DF 34

Grilled yasai marinated QLD barramundi, shoyukoji, ginger amazu

Nasu Dengaku DF, VG 22

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

揚げ物と焼き物

ROBATA

Wagyu Sirloin GF, DF 62

MBS4+ wagyu striploin steak (250g), wasabi pepper soy, yasai seasonal pickles

Wagyu Rump GF, DF 75

MBS9+ wagyu rump cap steak (280g), onion garlic soy, house made seeded mustard, yasai seasonal pickles

Kagoshima Kuroge Wagyu DF 138

A4 Kagoshima Japanese wagyu scotch fillet steak (220g), chilli ponzu, yasai seasonal pickles

Shorto Rib DF 55

MBS4+ wagyu short rib, karashi su miso glaze, eggplant purée, corn salsa

Tori DF 34

Shiokoji chicken breast, negi shallot miso, onsen tamago (Japanese soft-cooked egg), house made yakitori sauce

Lam Niku No Genghis Khan Yaki DF 45

Hokkaido style Lamb rump, honey apple miso, capsicum, carrot, bean sprouts

Cauliflower GF, V 20

Grilled cauliflower, blue cheese, sichimi seven spices, pears

Kinoko GF, DF, VG 22

Grilled mushrooms and baby corn, shio lemon, sesame dressing

Jagaimo GF, V 20

Grilled potato, garlic vinegar, house made curry salt

Zucchini GF, V 20

Grilled zucchini, jalapeño coriander dressing, feta, apricot, shiso

DF DAIRY FREE

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

VEGETARIAN

Yaki Edamame GF, DF, VG	10
Grilled edamame, leek oil, sansho pepper	
Tonyu Soup GF, DF, VG	8
Soy milk soup, pumpkin, baby corn, Chinese cabbage	
Nasu Dengaku DF, VG	22
Saikyo miso eggplant, sweet basil, macadamia and pistachio, black sesame	
Daikon To Tofu Salada GF, DF, VG	22
Daikon and tofu salad, renkon pickles, onion soy dressing	
Yasai Maki GF, DF, VG	20
Seasonal vegetables maki roll, shitake mushroom, red capsicum, tofu purée	
Mekyabetu GF, DF, V	22
Brussel sprout, kabosu balsamic soy, apple, parsley, white sesame	
Cauliflower GF, V	20
Grilled cauliflower, blue cheese, sichimi seven spices, pears	
Kinoko GF, DF, VG	22
Grilled mushrooms and baby corn, shio lemon, sesame dressing	
Jagaimo GF, V	20
Grilled potato, garlic vinegar, house made curry salt	
Zucchini GF, V	20
Grilled zucchini, jalapeño coriander dressing, feta, apricot, shiso	
Yasai No Tempura DF, V	22
Tempura shojin yasai, shitake mushroom, seasonal vegetables	
Tsukemono GF, DF, VG	18
Kyoto style pickled seasonal vegetables	
Avocado Tacos 2 PCS DF, VG	16
Avocado, cherry tomato, tofu purée, red chilli	
Agedashi Tofu GF, DF, VG	22
Silken tofu, Chinese chive, ginger, kombu dashi soy	

DESSERT

Chocolate Taruto 22

Charcoal chocolate tart shell, miso caramel, chocolate mousse, dark mirror glaze, Amazake japanese rice koji ice cream

Yuzu shoo-cream V 22

Yuzu and custard cream filled choux pastry, yuzu jam, kinako soy bean powder, peach oolong tea sorbet

Mochi GF, V 22

Mochi Kyoto yatsuhashi, white chocolate, yuzu cheese, azuki cream

Lychee Paburoba GF, DF 23

Lychee pavlova, lychee sorbet, kabosu jelly, fresh coconut

Matcha Parfait V 24

Kyoto style matcha trifle, vanilla panna cotta, matcha ice cream

Ichigo Daifuku GF, DF, VG 12

Mochi stuffed with sweet azuki bean and fresh strawberry

Sorbet GF, DF, VG

Peach oolong tea sorbet 8

Yuzu mandarin sorbet 8

Lychee sorbet 8

Ice Cream GF, V

Coffee ice cream 8

Uji Kyoto Matcha ice cream 10

Amazake japanese rice koji ice cream 9

COFFEE & TEA

Coffee 7

Matcha Latte 8

Tea 8

Sen-cha, Japanese green tea

Genmai-cha, roasted rice w/ green tea

Hoji-cha, roasted green tea

Mugi-cha, roasted barley tea

Wakocho

Matcha

DF DAIRY FREE

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN



