# Salads & Appetizers



### - Salads & Appetizers

350 THB

Crispy Duck and Crab Salad cantaloupe, shallots, sesame leaves

Prawn, Shiso & Enoki Rolls salmon roe, spring onions

Scallop Tempura Salad enoki, spicy lemon dressing

### Sashimi

Cocktail Bar &

Served with wasabi, aged soy sauce, and pickled ginger

#### - Sashimi

Choice of Hamachi, Tuna, Salmon, Octopus, Unagi and Snapper

6 pieces - choose 1 220 THB

12 pieces - choose 2 410 THB

18 pieces - choose 3 600 THB

#### - Dressed Sashimi

430 THB

Hamachi Sashimi leeks, chili, mint

Bonito Tataki grain mustard, apple, sesame seeds

Akami Tuna Tartare feta cheese, capers, mint

Ocean Trout Confit salmon roe, fennel kim-chi

Sea Bream Carpaccio tomato, sherry vinegar, shiso

prices subject to 10% service charge and 7% tax

Cocktail Bar &
Restaurant

#### Maki Rolls - 8 Pieces 430 THB

Philadelphia Fin Roll cream cheese, tako, mozzarella

Lobster California phuket lobster, avocado, tobikko

Dragon Roll unagi, crab, tsume sauce

Sake Sakura Roll salmon, salmon roe

Spicy Spider Roll tempura soft shell crab

### - Sushi (Nigiri)

Choice of Hamachi, Tuna, Salmon, Octopus, Unagi and Snapper

6 pieces - choose 1 220 THB

12 pieces - choose 2 410 THB

18 pieces - choose 3 600 THB

## The Teppan Grill

Cocktail Bar &

### - Speciality Dishes 1,000 THB

Mirin Glazed Foie Gras rice vinegar, pickled mushrooms

Sirloin & Scallops wagyu beef, hokkaido scallops, teri yaki

Phuket Lobster udon noodles, chili

Victoria Lamb Tenderloin saikyo miso, gorgonzola

#### - From the Grill (200 gr.) 700 THB

Served with seasonal vegetables, sake rice and the sauce of your choice

Sea Bream Fillet

Tiger Prawns

Hokkaido Scallops

Tasmanian Ocean Trout

**Duck Breast** 

Goose Foie Gras (+200 THB)

Lamb Rack

## The Teppan Grill

Cocktail Bar &
Restaurant

#### - More from The Grill 1,000 THB

Served with seasonal vegetables, sake rice and the sauce of your choice

Wagyu Beef Sirloin

Half Phuket Lobster

Whole Phuket Lobster (+700 THB)

#### - Sauces

Please chose from the below sauces to compliment your dishes.

Teri Yaki

Saiko Miso & Gorgonzola

Mustard Miso Emulsion

Crisp Chili & Garlic Mayonnaise

Black Vinegar & Ginger

Spicy Ponzu & Grated Daikon

# Signature Dishes

Cocktail Bar &

Restaurant

### - KoKo Signature Dishes

Served with Sake Rice

Half Phuket Lobster Tempura 1,000 THB lobster roe sauce, cherry tomato

Whole Phuket Lobster Tempura 1,700 THB lobster roe sauce, cherry tomato

Steamed Sea Bream Fillet 800 THB light soy, truffle, yuzu

Char Grilled Phuket Lobster 2,000 THB wasabi, lobster roe crust

Kurobuta Pork Belly 720 THB twice cooked, silken tofu, celery, XO sauce

Smoked Lamb Shank Chi Gye 850 THB daikon, erinji mushrooms

Braised Wagyu Cheeks 900 THB scallops, mustard miso emulsion, edamame

#### Deserts

Cocktail Bar &
Restaurant

#### - Deserts

280 THB

Strawberry Sabayon almond ice cream

Wasabi Japanese Cape vanilla bean ice cream

Azuki Bean Broth warm custard sauce

Green Tea Sweet Tofu coconut sherbet, green tea sauce

Ice Cream Tempura deep fried mocha ice cream

Soft Meringue Green Tea double cream, passion fruit salsa