



Introducing our mouth watering Yakitori delicacies!

Immerse yourself in the authentic flavours of Japan with our meticulously crafted skewers, grilled to perfection over an open flame. Each skewer is a harmonious blend of succulent, marinated meats and vibrant, fresh ingredients.

YAKITORI

CHOOSE FROM

Marinated Tofu (2) w/ teriyaki glaze	16
Hawaiian Teriyaki Chicken (2)	19
Almond Satay Chicken (2) 🌶️	19
10-HR Sous Vide Pork Belly (2) w/ lemongrass caramel	26
Wagyu Rump Cap (2)	30
Green Curry King Prawn (2) 🌶️🌶️	28

OCEANSIDE

Oysters - Natural eschalot vinaigrette coco's signature nam jim	(6) 33	(12) 60
Thai Style Coconut Milk Ceviche w/ mint, cucumber, coriander, mango and black sesame rice cracker		26
Citrus-Kissed Goldband Snapper Sashimi w/delicate slices of fresh goldband snapper, paired with vibrant orange segments, pickled cucumber ribbons, and shaved fennel		26

DUMPLINGS

Welcome to our Dumpling Delights. Delicately crafted, each dumpling is a burst of flavour, served in our chef's paired sauce.

18 | 4 PER SERVE

Choose from

Steamed

- Pork & Chive w/ soy sesame
- Chicken & Prawn w/ wakame soy
- Prawn Hargow w/ black vinegar
- Ginger Prawn w/ ponzu
- Shiitake Mushroom w/ garlic soy

Pan Fried Gyoza

- Pork & Prawn w/ black vinegar, chilli oil 🌶️
- Vegetable & Water Chestnut w/ wakame soy

STREET FOOD

Join us on a journey through the vibrant streets of Asia, where flavours and aromas come alive. Carefully curated by our chefs, this culinary adventure will immerse you in a tantalizing street-food tour that promises to delight your taste buds

Gochujang Black Angus Tacos (2) w/ herb slaw, avocado, chimichurri, and pickled onion	26
Sticky Korean Fried Chicken Bao (2) w/ cucumber, fresh herbs, and aioli	18
COCO Duck & Cashew Spring Rolls (2) Accompanied by nam jim dipping sauce	26
Sri Lankan Devilled Wings 🌶️ Tossed with garlic, chilli, and island spices	26
Roasted Corn Ribs Brushed with umami butter	18
Char-Grilled Roti Bread w/ almond satay sauce	12

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SMALL PLATES

Papaya Salad 🌶️	24	Coconut Prawns	16
w/ chilli, herbs, snake beans crushed peanut brittle		w/ pickled ginger aioli (4)	
Taiwanese Smashed Cucumber Salad	24	Vegetable Net Rolls	14
w/ mint, chilli soy, sesame		w/ nam jim (4)	
Steamed Seasonal Greens	24	Crispy Prawn Toast with Nam Jim	18
w/ ponzu		w/ golden fried toast spread with a delicate prawn mousse, encrusted with sesame seeds and fried to perfection. Served with a zesty Nam Jim dipping sauce	
Kimchi (traditional fermented vegetables)	12	Steamed Jasmine Rice	7
Salted Steamed Edamame	10	Steamed Jasmine Rice	9
Szechuan Fried Eggplant 🌶️	24	w/ coconut sambal	
w/ vietnamese lemongrass caramel, chilli & shallot			
Szechuan Fried Cauliflower 🌶️	24		
w/ vietnamese lemongrass caramel, chilli & shallot			

LARGE SHARE PLATES - FOR 2

Prepare to embark on a delectable journey through the vibrant landscapes of Asian cuisine. Our carefully curated main dishes are designed to be shared and savoured together, offering an unforgettable culinary experience.

All meals are served with steamed rice

Char Grilled Wagyu Rump Cap (MBS 6/7 400gm) medium rare	75
w/ steamed broccolini and wakame soy	
Crispy Szechuan Whole Snapper 🌶️	75
w/ black bean, ginger, green papaya salad	
Chinese BBQ Pork Belly	65
w/ succulent pork belly, marinated in a rich char siu glaze, slow-roasted to perfection and rolled for a tender, flavorful bite. Served with an aromatic soy reduction and seasonal vegetables	
Sticky Korean ½ Lamb Shoulder 🌶️	75
w/ soy, honey, gochujang, roast garlic	
Sri Lankan Chicken Curry	60
w/ coconut sambal, lime, herbs, papadum	
Tibetan Chickpea Dahl in Fragrant Coconut	45
w/ crispy eggplant, lime, herbs	

KIDS DINNER & DESSERT

Coco Kids Rice Bowl and Ice Cream	20
Honey soy fried chicken served with steamed rice, plus two scoops of vanilla ice cream with a choice of chocolate or strawberry topping.	

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ALLERGENS Sauces may contain traces of fish and nuts.

Please inform your waitperson of any dietary requirements or allergies

Gluten Free	Dairy Free	Vegetarian	Vegan
Yakitori Marinated Tofu Hawaiian Chicken Almond Satay Chicken 10HR Pork Belly Wagyu Rump Cap Green Curry King Prawn All Yakitori Sauces	Yakitori Marinated Tofu Hawaiian Chicken Almond Satay Chicken 10HR Pork Belly Wagyu Rump Cap Green Curry King Prawn	Yakitori Marinated Tofu	Yakitori Marinated Tofu
Oceanside Oysters - Eschalot Vinaigrette, Coco's Signature Nam Jim Thai Style Coconut Milk Ceviche Citrus-Kissed Goldband Snapper Sashimi	Oceanside Oysters - Eschalot Vinaigrette, Coco's Signature Nam Jim Thai Style Coconut Milk Ceviche Citrus-Kissed Goldband Snapper Sashimi	Oceanside	Oceanside
Dumplings Ginger Prawn Shitake Mushroom	Dumplings Pork & Chive Chicken & Prawn Prawn Hargow Ginger Prawn Shitake Mushroom Pork & Prawn Vegetable & Water Chestnut	Dumplings Shitake Mushroom Vegetable & Water Chestnut	Dumplings Shitake Mushroom
Street Food Roasted Corn Ribs	Street Food Gochujang Black Angus Tacos Duck & Cashew Spring Rolls Char Grilled Roti Bread Sri Lankan Devililled Wings	Street Food Roasted Corn Ribs (Contains fish sauce) Char Grilled Roti Bread	Street Food Roasted Corn Ribs Option By Request Char Grilled Roti Bread
Large Plates Char Grilled Rump Cap Chinese BBQ Pork Belly Sri Lankan Chicken Curry (no Papadums) Tibetan Chickpea Dahl	Large Plates Char Grilled Rump Cap Chinese BBQ Pork Belly Sticky Korean Lamb Sri Lankan Chicken Curry Tibetan Chickpea Dahl	Large Plates Tibetan Chickpea Dahl	Large Plates Tibetan Chickpea Dahl
Small Plates Papaya Salad Taiwanese Cucumber Salad Steamed Seasonal Greens Kimchi Steamed Edamame Fried Eggplant Steamed Jasmine Rice w/ coconut sambal	Small Plates Papaya Salad Taiwanese Cucumber Salad Steamed Seasonal Greens Kimchi Steamed Edamame Fried Eggplant Fried Cauliflower Coconut Prawns Steamed Jasmine Rice w/ coconut sambal Vegetable Net Rolls	Small Plates Papaya Salad (Contains fish sauce) Taiwanese Cucumber Salad (Contains fish sauce) Steamed Seasonal Greens Kimchi (Contains fish sauce) Steamed Edamame Fried Eggplant Fried Cauliflower Vegetable Net Rolls Steamed Jasmine Rice w/ coconut sambal	Small Plates Steamed Seasonal Greens Steamed Edamame Vegetable Net Rolls w/ vegan aioli Steamed Jasmine Rice w/ coconut sambal
Dessert Mango & Coconut Sago Spiced Cardamom Chocolate Mousse Lemongrass and Ginger Brûlée	Dessert Mango & Coconut Sago	Dessert Fried Bao-Nut Mango & Coconut Sago Spiced Cardamom Chocolate Mousse Lemongrass and Ginger Brûlée Vanilla Bean Affogato	Dessert Mango & Coconut Sago

Contains Nuts PLEASE ADVISE YOUR WAITER IF YOU HAVE ALLERGIES

Almond Satay | Papaya Salad | Duck + Cashew Springs Rolls | Bao-nuts

Fodmap Friendly PLEASE ADVISE YOUR WAITER IF YOU ARE FODMAP (GF / Garlic Free / Onion Free)

Wagyu Skewers w/ GF Honey Soy | Ginger Prawn Dumplings w/ ponzu | Roasted Corn Ribs w/ plain butter | Salted Steamed Edamame
Steamed Seasonal Greens w/ ponzu | Wagyu Rump Cap NO SAUCE | Steamed Jasmine Rice | Roasted Coconut Jasmine Rice

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10% WEEKEND & 15% PUBLIC HOLIDAY SURCHARGES APPLY