



BAR & DINING

Mena

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

Grilled Tofu (2) w/ teriyaki glaze	16
Almond Satay Chicken (2) 🌶️	22
Chicken & Leek (2) w/ teriyaki glaze	23
Pork & Kimchi (2) - confit pork belly marinated in kimchi glaze	28
Charred Octopus (2) w/ miso lime mayo dipping sauce	29
Wagyu Rump Cap (2) - grilled medium rare w/ lemongrass caramel & teriyaki dipping sauce	32

OCEANSIDE

Sydney Rock Oysters roasted w/ miso & red pepper butter	(3) 21	(6) 39	(12) 72
Aromatic Stir-Fried Pipis w/ garlic, ginger, chilli, sake, dashi broth 🌶️			32
Soy Mirin Cured Salmon w/ shallot, dashi gel, shiso, tobiko, pickled daikon			32

DUMPLINGS

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

24 | 4 PER SERVE

Choose from

- Chicken & Prawn** w/ wakame soy
- Pork & Chives (Steamed)** w/ soy sesame
- Vegetarian Gyoza** w/ garlic soy (GF)
- Pork & Wombok Gyoza (Pan Fried)** 🌶️
w/ black vinegar & chilli oil
- Prawn (Steamed)** w/ ponzu
- Vegetable (Steamed)** 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

Pulled Lamb Tacos (2) - slow-cooked spiced lamb, pulled to perfection & nestled in a warm tortilla, topped with pickled red onions, fresh cilantro, asian slaw and a tangy yoghurt-lime sauce.	24
COCO Duck & Cashew Spring Rolls - accompanied by nam jim dipping sauce	27
Sticky Korean Fried Chicken Bao (2) w/ cucumber, fresh herbs & aioli	24
Sri Lankan Fried Devilled Wings 🌶️🌶️ - tossed with garlic, chilli & island spices	30
Roasted Corn Ribs - brushed with umami butter	20
Char-Grilled Roti Bread (2) w/ almond satay sauce	12

While we take precautions to the best of our knowledge preparing food, please consider your dietary and portion requirements when ordering. Our kitchen is not dairy free, nut free nor gluten free.

SMALL PLATES

Taiwanese Cucumber Salad w/ mint, shallot, coriander, chilli soy dressing, toasted sesame seeds	24
Steamed Seasonal Greens w/ ponzu	24
Charred Edamame w/ spiced salt and vinegar	14
Szechuan Fried Cauliflower w/ vietnamese lemongrass caramel, chilli & shallot 🌶️	25
Vegetable Net Rolls (4) w/ nam jim sauce	14
Steamed Jasmine Rice	7
Steamed Jasmine Rice w/ coconut sambal	9

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 w/ steamed broccolini, wakame soy	[Serves 2] 88
Orange Anise Glazed Duck Leg - slow cooked duck marylands, glazed with orange & star anise reduction, served with steamed gai lan	[Serves 2] 70
Chinese BBQ Pork Belly - succulent pork belly, marinated in a rich char siu glaze, slow-roasted to perfection & rolled for a tender, flavourful bite. <i>Served with an aromatic soy reduction & seasonal vegetables</i>	[Serves 2] 70
Sticky Korean ½ Lamb Shoulder 🌶️ w/ soy, honey, gochujang, roasted garlic	[Serves 2] 75
COCO Chicken Curry 🌶️ - an old Sri Lankan family recipe and family favourite served w/ coconut sambal, lime, herbs, papadum	[Serves 2] 65
Sri Lankan Pumpkin Curry - a flavorful dish with coconut milk & traditional Sri Lankan spices, a balance of sweet, spicy & creamy notes, papadum	[Serves 2] 45

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 (upon request)	Yakitori	Yakitori	Yakitori
Grilled Tofu Almond Satay Chicken Chicken & Leek Pork & Kimchi Charred Octopus Wagyu Rump Cap	Grilled Tofu Almond Satay Chicken Chicken & Leek Pork & Kimchi Charred Octopus Wagyu Rump Cap	Grilled Tofu	Grilled Tofu
Oceanside	Oceanside	Oceanside	Oceanside
Sydney Rock Oysters Aromatic Stir-Fried Pipis Soy Mirin Cured Salmon	Aromatic Stir-Fried Pipis Soy Mirin Cured Salmon		
Dumplings	Dumplings	Dumplings	Dumplings
Vegetarian Gyoza	Chicken & Prawn Pork & Chives Vegetarian Gyoza Pork & Wombok Gyoza Prawn (Steamed) Vegetable (Steamed)	Vegetarian Gyoza Vegetable (Steamed)	Vegetarian Gyoza w/ garlic soy Vegetable (Steamed)
Street Food	Street Food	Street Food	Street Food
Pulled Lamb Tacos (on request) Roasted Corn Ribs	Sri Lankan Fried Devilled Wings Char-Grilled Roti Bread	Roasted Corn Ribs Char-Grilled Roti Bread	Roasted Corn Ribs (on request) Char-Grilled Roti Bread
Large Plates	Large Plates	Large Plates	Large Plates
Char-Grilled Wagyu Rump Cap Orange Anise Glazed Duck Leg COCO Chicken Curry (On request) Sri Lankan Pumpkin Curry (On request)	Char-Grilled Wagyu Rump Cap Orange Anise Glazed Duck Leg Sticky Korean ½ Lamb Shoulder COCO Chicken Curry Sri Lankan Pumpkin Curry	Sri Lankan Pumpkin Curry	Sri Lankan Pumpkin Curry
Small Plates	Small Plates	Small Plates	Small Plates
Taiwanese Cucumber Salad Steamed Seasonal Greens Charred Edamame Steamed Jasmine Rice Steamed Jasmine Rice w/ coconut sambal	Taiwanese Cucumber Salad Steamed Seasonal Greens Charred Edamame Szechuan Fried Cauliflower Steamed Jasmine Rice Steamed Jasmine Rice w/ coconut sambal	Taiwanese Cucumber Salad Steamed Seasonal Greens Charred Edamame Szechuan Fried Cauliflower Vegetable Net Rolls Steamed Jasmine Rice Steamed Jasmine Rice w/ coconut sambal	Steamed Seasonal Greens Charred Edamame Vegetable Net Rolls Steamed Jasmine Rice
Dessert	Dessert	Dessert	Dessert
Mango & Coconut Sago Spiced Cardamon Chocolate Mousse Lemongrass and Ginger Brulee Vanilla Bean Affogato	Mango & Coconut Sago	Fried Bao-Nut - Mango Sorbet / Coconut / Vanilla Bean Mango & Coconut Sago Spiced Cardamon Chocolate Mousse Lemongrass and Ginger Brulee Vanilla Bean Affogato	Mango & Coconut Sago

Contains Nuts PLEASE ADVISE YOUR WAITER IF YOU HAVE ALLERGIES
Almond Satay | Duck & Cashew Rolls | Bao-Nuts

Fodmap Friendly Available on request! PLEASE ADVISE YOUR WAITER IF YOU ARE FODMAP (GF/ Garlic Free / Onion Free)
Wagyu Yakitori | Roasted Corn Ribs w) plain butter | Steamed Edamame w) plain salt | Steamed Greens w) ponzu | Wagyu Rump Cap NO SAUCE | Jasmine Rice

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OUR KITCHEN IS NOT DAIRY FREE, NUT FREE NOR GLUTEN FREE.



CARD SURCHARGE 1.25% | WEEEEKEND SURCHARGE 10% | PUBLIC HOLIDAY SURCHARGE 15%
Thank you for your understanding.