- Sashimi

КоКо

Oriental

with wasabi, aged soy sauce and pickled ginger Choice of Hamachi, Tuna, Salmon, Octopus, Unagi and Sea bream Gastronomy

6 pieces – Choose 1	250 THB
12 pieces – Choose 2	480 THB
18 pieces – Choose 3	680 THB

- Oyster
Serve with salsa three ways

3 pieces of Fine de Claire no. 3	280 THB
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- Dressed Sashimi 420 THB

Hamachi Sashimi Leeks and chilli mint dressing

Bonito Tataki Grain mustard, apple and sesame seeds

Akami Tuna Tartare Feta cheese, capers and mint

Sea Bream Carpaccio Tomato, sherry vinegar and shiso

Gyu Niku Tataki Onion, garlic, & spicy ponzu sauce

KoKo - Maki Rolls - 8 Pieces

420 THB

Oriental Maki & Sushi served with wasabi, aged soy sauce and pickled ginger Gastronomy

Philadelphia Fin Roll Tuna cream cheese with tako and mozzarella cheese

Lobster California Maine lobster, avocado and tobikko

Spicy Spider Roll Soft shell crab tempura roll

Dragon Roll Unagi crabmeat, and tsume sauce

Vegan Dynamite Roll Soft King oyster mushroom, avocado with srirasha mayo

- Sushi (Nigiri)

Choice of Hamachi, Tuna, Salmon, Octopus, Unagi and Sea bream

6 pieces - Choose 1	250 THB
12 pieces – Choose 2	480 THB
18 pieces – Choose 3	680 THB

- Salads & Starter

KoKo Oriental Gastronomy

Prawn with Shijimi & Katafi Rolls Salmon roe and chili bean cream	260 THB
Robata Yaki Trio Asian Grilled Hoisin pork belly, teriyaki chicken and tandoori prawn	260 THB
BBQ Oyster With gochujang butter	280 THB
Seared Scallops Salad Herb salad with spicy lime dressing	220 THB
Oriental Tacos 3 Ways Korean Beef, Thai chicken, Japanese salmon, in wanton tacos	280 THB
Mixed Thaipas for 2 Maing bua, khao tung, ma ho	380 THB

КоКо	- Soup	
Oriental Gastronomy	Po Teak Goong Mea Nam Grilled river prawns, galangal, lemongrass, chili and holy basil leaves	380 THB
	Asian-Inspired Pumpkin Soup Cream Asian pumpkin soup	350 THB
	Miso Foie Gras Cappuccino Cauliflower, creme with truffle aroma	350 THB

- Curry

Masaman with Smoked Lamb Shank Pumpkin and red onion confit served with pickled Phuket pineap	750 THB ople
Northern Curry Noodle with River Prawn Chiang Mai style noodle with grilled river prawn	450 THB
Laksa Ketam Rich & spicy coconut crab meat curry served with Udon noodle	450 THB
Japanese Curry with Wagyu beef katsu Authentic Japanese curry served with wagyu steak	1,400 THB
Pan Seared Duck Breast with Paneang Curry Served with sake rice	480 THB

- Stir-fried, Steamed and Grilled

Singaporean Style Maine Lobster (Whole) Stir-fried maine lobster with a Singaporean chili sauce	1,900 THB
River Prawn Udon Stir-fried udon noodles with river prawn & spicy jalapeno sauce	450 THB
Char-grilled Maine Lobster Tandoori cheese sauce, spicy tomato salad & mashed wasabi	2,000 THB pumpkin
Duo Grilled Grilled wagyu filet mignon, sea scallops & sriracha pepper sauc	1,450 THB ce
Twice Cooked Kurobuta Pork Belly Broccolini, celery, fennel kimchi & XO. Sauce	650 THB
Golek Chicken Grilled marinate chicken served with pickled Phuket pineapple	450 THB
Grilled Salmon with Black Soy Stir-fried with job's tears, mushroom & broccolini	550 THB
Steamed Sea Bream Fillet With light soy, truffle and yuzu	650 THB
- Chef's Special Dessert Platter	180 THB

Selection of desserts