

Kitchen Hours

Dinner: Wed – Sun

5:30pm - 9:30pm

(Closed Monday & Tuesday)

How To Order:

To order simply phone us on
9419 5216

Pick Up Your Order:

Take away orders generally take approximately 20 minutes. All orders are for pick up only as we do not deliver. If you arrive early, take a seat on our comfortable couch and indulge in a pre-dinner drink (we have lots of yummy beer, cocktails and wine)!

Go home, curl up on the couch & indulge in our delicious cuisine in front of a toasty warm fire!



117 Smith St. Fitzroy

Winter Take Away Menu

**Curl up at home this winter
with our appetizing gourmet
Japanese cuisine!**

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Entrees

Homemade Organic Tsururi Tofu (v) \$9
Homemade smooth tofu dish served chilled with a ponzu dressing & garnished with wasabi & spring onion.

Eda Mame Soybeans (v) \$7
Boiled soybeans served in a chilled dashi stock & soy sauce marinade.

Healthy Vegetarian Trio (v) \$14.50
Kinpira Gobo (fine slices of burdock & carrot marinated in a sesame & soy sauce) & **Miso Spinach** (lightly boiled spinach served chilled with a homemade sesame & miso sauce) & **Cucumber & Wakame Pickles** (thin slices of cucumber & wakame pickled in a sweet Japanese vinegar & salt marinade)

Komochi Shishamo \$9
Sun-dried Japanese anchovies containing gourmet anchovy eggs grilled with sea salt & served with fresh lemon. Eaten whole.

Natural Ponzu Oysters \$21.50
6 plump oysters served in their natural state with a ponzu dipping sauce, featuring a citrus soy sauce with hints of chilli and spring onion.

Soup

Miso Soup (v) \$3.50
Made from a seaweed stock, our miso soup is made with a secret blend of white and red miso paste and is completely vegetarian.

Salads

Japanese Potato Salad (v) \$10.50
A popular dish in Japan. A combination of potato and cucumber with a mustard mayonnaise dressing.

Gobo (Burdock) Salad (v) \$10.50
Finely cut slices of gobo (a root vegetable with zero calories... until we add our secret dressing!) coated in Japanese mayonnaise & seasoned with a bite of chilli.

Antipasto of Salads \$14.50
A trio of salads including Japanese potato salad, gobo salad and sesame chicken and cucumber salad.

Antipasto Experience \$24
A delicious starter show-casing the cocoro range of homemade salads and pickles, perfect for sharing. Includes one scoop each of gobo (burdock) salad; sesame chicken and cucumber salad; Kinpira Gobo; Miso Spinach & Cucumber & Wakame Pickles.
(Add Potato Salad + \$4)

Sashimi

Cocoro Salmon Sashimi \$14

Thin slices of beautiful raw Atlantic salmon taken only from the best part of the fish - served with a soy dipping sauce and raw wasabi.

Aburi Salmon Sashimi \$15

Delicate slices of raw Atlantic salmon sashimi lightly scorched with a ginger and spring onion topping. Served with soy sauce. This dish is intentionally served with no wasabi. Enjoy the taste sensation of ginger and soy sauce.

Tuna Sashimi \$19.50

Delicate slices of mouth watering raw tuna sashimi. Served with a soy dipping sauce and raw wasabi.

Tuna Sashimi Salad \$24

A delicious bed of salad adorned with delicate slices of raw tuna marinated in soy sauce. Topped with a light Japanese vinaigrette, wasabi mayonnaise and thin slivers of baked seaweed.

Tuna & Salmon Sashimi Selection \$28

A special plate of sashimi featuring 5pc each of raw salmon sashimi, aburi salmon sashimi and tuna sashimi.

Sushi

All served with raw wasabi & soy sauce

Cocoro Vegetarian Sushi (v) \$10.50

4 cute nori rolls with a mayonnaise cucumber & lettuce topping.

Salmon Sushi \$14

4 salmon sushi balls - raw Atlantic salmon slices served on sushi rice.

Minced Salmon Belly Sushi \$14

4 small vinegared sushi balls wrapped with nori, filled with minced salmon belly and topped with spring onion.

Crab Sushi \$14

4 exquisite crab nori rolls made with crunchy nori and fresh crab meat.

Cocoro Sushi Combo \$14

For those having difficulty deciding try a small selection of sushi including 2 salmon sushi and 2 gourmet crab sushi.

Salmon Sushi Carnival \$16

Enjoy 4 exquisitely different sushi pieces (1 scorched salmon slice on sushi rice - garnished with ginger, 1 sushi ball wrapped in baked seaweed and filled with minced salmon belly, 1 raw salmon slice on sushi rice and 1 raw salmon slice wrapped around sushi rice and filled with wasabi mayonnaise marinated lettuce).

Sashimi & Sushi Platter \$36

A generous platter of assorted sushi & sashimi, including 4 slices of tuna sashimi, 2 natural ponzu oysters, 4 slices of Atlantic salmon sashimi, 3 salmon sushi prepared different ways, 2 crab sushi & 2 vegetarian sushi.

Fish Inspired Dishes

Grilled Sake & Soy Sauce Oysters (2) \$8

Oysters Kilpatrick with a Japanese twist! Tasmanian oysters grilled in the shell with a sake & soy sauce marinade. *Extra oysters - \$4 each.*

Grilled Plum Butter Scallops (2) \$ 8

Japanese scallops grilled in the shell with a plum butter sauce. *Extra scallops - \$4 each.*

Pan-fried Butter Squid \$14

Squid rings pan-fried in a fragrant butter & soy sauce dressing & topped with spring onion.

Healthy Grilled Hokke Fish \$27

Large Japanese sun-dried hokke fillet (atka mackerel) grilled butterfly style with a mouth watering Japanese radish & citrus ponzu sauce.

Garlic Butter Mushroom & Swordfish Saute \$16

Tender pieces of swordfish and fresh slices of mushroom sautéed in a secret garlic butter & soy sauce marinade.

Grilled Ponzu Salmon \$14

Grilled Atlantic salmon with a spring onion topping, dressed in a citrus ponzu sauce. Served with a small side salad.

Grilled Mirin Swordfish \$14

Grilled Swordfish fillets dressed in a soy sauce & mirin marinade. Served with a small side salad.

Meat Inspired Dishes

Melt in the Mouth Beef & Tofu Stew \$14

Diced beef & tofu slowly simmered in a soy sauce, sake and mirin broth. *Perfect with a side serve of rice (+\$4)*

Deep Fried Eggplant (Beef & Radish Sauce) \$18

Deep fried eggplant topped with a finely sliced beef & radish sauce. Even those who dislike eggplant are guaranteed to fall in love with this dish!

Chicken, Vegetable, Tofu, Noodle & Rice Inspired Dishes Overleaf...

(v) = Dishes that can be made to cater to vegetarian requirements

Chicken Inspired Dishes

Japanese Style Deep Fried Chicken \$16

Crispy deep fried chicken marinated in our famous garlic, ginger, soy sauce & sake marinade.

Wafu Chicken \$16

Japanese style deep fried chicken dressed in a ponzu (citrus based soy sauce) & radish sauce and garnished with spring onion & mayonnaise.

Deep Fried Teriyaki Style Chicken \$16

Ginger, garlic & soy sauce marinated Japanese style deep fried chicken topped with a gourmet homemade teriyaki & mayonnaise sauce. Garnished with finely shredded nori (baked seaweed) and served with a small a side salad.

Healthy Grilled Chicken Duo \$16

2 yummy chicken fillets grilled to perfection. One fillet topped with a sweet soy & mirin sauce & spring onion and one fillet served a-la naturally grilled with a wasabi soy dipping sauce. Mmmm... chicken! Served with a small side salad.

Vegetable, Tofu & Noodle Dishes

Deep Fried Eggplant (Radish Sauce) (v) \$16

Deep fried eggplant topped with a cloud of finely grated juicy radish & a mirin & soy sauce dressing.

Mini Lotus Root Buns (v) \$10

Minced lotus root and miso balls deep fried to create a lightly puffed dumpling that is coated in a gourmet soy & mirin sauce.

Age Dashi Tofu (v) \$15

Deep fried tofu dressed in a soy sauce, mirin & wasabi sauce. Garnished with ground sesame seeds & spring onion.

Organic Soba Noodles (v) \$13

Delicious organic buckwheat noodles topped with fine shreds of baked seaweed - served chilled with a dipping sauce consisting of soy sauce, finely grated radish & bonito stock. **Delicious warm version also available.** (Vegetarian version = sweet soy sauce & mirin stock)

Side Dishes (Rice)

Steamed Rice (v) \$4 per serve

Grilled Onigiri (v) \$9

Grilled rice balls coated in a teriyaki sauce. 2 per serve.

Take Away Japanese Beer

Asahi Super Dry (330ml)	\$6
Kirin Ichiban Beer (330ml)	\$6