

WELCOME TO KOKO

All of our dishes are handmade in our kitchen by our highly skilled kitchen team. We aim to offer Asian food that will not be found on any other menu in Sheffield.

Our goal is to create dishes that push the boundaries of Asian cuisine, incorporating borrowed flavours & cooking styles from all over the world.

Our food recipes may vary week-to-week, so it is essential to ask for allergy advice each time you visit.

À LA CARTE

APPETISERS

Get started

MISO SOUP - 5.5 

Traditional Japanese broth with enoki mushrooms, seaweed, silky tofu & spring onion

EDAMAME - 6.0 

Soybean with sea salt or garlic butter

STARTERS OR TO SHARE

Have one, have two or have a few

PORK SIUMAI DUMPLING - 11

Homemade siumai dumplings stuffed with pork, king prawns, black mushroom & shallots. *Served steamed or crispy*

KAIYO TEMPURA - 16 

Soft shell crab, king prawns & mixed vegetables in a light & crispy tempura batter

STEAK PISTACHIO PESTO - 14 

Sirloin steak in oyster sauce with shiitake mushrooms & caramelised onion, accompanied with pistachio pesto sauce

KAMABOKO - 11 

Our take on the classic fishcake - made with haddock, served with a lemongrass broth on a bed of pickled fennel

SALMON TACO - 14 

Crispy katsu taco, filled with marinated salmon, togarashi, sesame, sriracha & spring onions

MAINS


All of our mains come served on one of Koko's famous trays.
Your main will be accompanied by Japanese tasters & your choice of rice or noodles

LAMB - 29.5

Locally sourced rack of lamb, served with radish, rainbow carrots & a black sesame sponge. Accompanied by a Pedro Ximenez sherry, truffle & miso sauce

VENISON - 29.5 

Venison in an Asian red wine syrup, served with fondant potato

DUCK - 29.5 

Duck fillet served pink, marinated with Hikari white miso, lemongrass & ginger. Accompanied by a red current sauce, rainbow carrots & green apple

RED SNAPPER - 27.5

Sous-vide red snapper in an exotic mushroom, yuzu cream, dill & red chilli sauce with purple Miaoli flower petal noodles

PORK - 27.5

Traditional Japanese slow cooked pork shoulder, served with taro mash, tender-stem broccoli, rainbow carrots & preserved aubergines

SUSHI & SASHIMI

If food was art

SUSHI ROLLS

Choose your size of sushi roll

Five Pieces - 10.5 Ten Pieces - 19.5

KOKO ROLL 

Prawn tempura, Philadelphia, masago, pine nuts, tenkasu, avocado, chives & serrano ham. Topped with black truffle spicy mayo, sweet soy sauce & black caviar

SHINJUKU 

Grilled prawn, soft shell crab tempura, salmon tempura, avocado, pine nuts, spring onion & sriracha. Topped with fresh tuna, karashi ponzu mayo & sweet soy sauce

TAKISHA 

Grilled prawn, salmon tempura, tenkasu, avocado, masago, Philadelphia & spicy mayo topped with seared salmon, karashi ponzu mayo, sweet soy, togarashi & chives

TSUMAGO

Prawn tempura & cheese roll, coated in crunchy panko breadcrumbs. Topped with pan-fried sirloin steak in an oyster sauce

SPECIAL ROLL

At Koko we like to keep things interesting.
Ask our staff about our weekly special sushi roll

SASHIMI - 14 

The freshest cuts of premium raw fish

SALMON TUNA MIXED

SUSHI SELECTIONS

To share or not to share?

NIGIRI SELECTION (Twelve Pieces) - 23 


2pcs of each nigiri; salmon, tuna, sillago kisu, seabass, shime saba & aburi. Seared on request

KOKO SELECTION (Twenty One Pieces) - 24 

8 pcs salmon avocado roll, 3 pcs of avocado maki, 3 pcs of cucumber maki, 1pc of each nigiri: salmon, tuna, sillago kisu, prawn, shime saba, aburi & seabass


RICE & NOODLES - 5

(All options come with sauce)

RICE - Japanese sticky rice 

SOBA NOODLE - Thin Japanese buckwheat

UDON NOODLE - Thick wheat

RICE NOODLE - Thin rice noodle 

MENYŪ 38

Receive two appetisers & chef's treats between your two courses; **choose between** one starter & one main **OR** one main & one dessert.

MENYŪ 42

Receive two appetisers, one starter, one main & one dessert. Chef's treats between all courses as standard.

APPETISER

MISO SOUP & EDAMAME

STARTER

CHOOSE ONE STARTER FROM EITHER OF THE À LA CARTE MENUS

or

A FIVE PIECE SUSHI ROLL

or

SASHIMI

MAIN

CHOOSE ONE MAIN FROM EITHER OF THE À LA CARTE MENUS

or

TEN PIECE SUSHI ROLL

or

A SUSHI SELECTION

DESSERT

CHOOSE A DESSERT FROM THE À LA CARTE MENU

DESSERTS - 8

All of our desserts are homemade

SALTED CARAMEL & CHOCOLATE TORTE

Smooth chocolate mousse filled with a salted caramel centre, glazed with chocolate.

GINGER & ORANGE CHEESECAKE

Orange cheesecake with an orange-soaked gingerbread centre on a spiced digestive crumb base

SWEET CARAMELISED PINEAPPLE & STICKY RICE 

Caramelised pineapple accompanied with a sweet, sticky, coconut rice

CHOCOLATE MOCHI & BANANA TEMPURA

Soft chocolate ganache encased in a sweet, sticky rice flour accompanied by deep fried banana tempura

 Vegan

 Vegetarian

 Gluten Free (On request)

Any dishes displaying the GFR symbol can be modified to become gluten free, on request.
Please inform your server should you require a gluten free option.

WELCOME TO KOKO

KOKO VEGAN & VEGETARIAN MENU

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EDAMAME - 6.0 

Soybean with sea salt  or garlic butter 

STARTERS OR TO SHARE

Have one, have two or have a few

VEGETABLE GYOZA - 10 

Mixed vegetable dumplings. *Served steamed or crispy*

DASHI TOFU - 10  

Crispy silky tofu in Tsuyu with spring onion & crispy shallots

RENKON TEMPURA - 13  

Lotus root, asparagus, sweet potato, aubergine & broccoli

BLACK QUINOA TACO - 11  

Crispy katsu taco, filled with garlic, black beans, quinoa, dressed with kiyomizu mayo & kabayaki sauce

MAINS

All of our mains come served on one of Koko's famous trays. Your main will be accompanied by Japanese tasters & your choice of rice or noodles

VEGAN STEAK - 26 

Smoked vegan steak with corn pasta, dried tomatoes & seitan. Dressed with a red current sauce, rainbow carrots & green apple

YASAI CURRY - 25  

A selection of mixed vegetables in a yasai curry sauce with a katsu shell

SUSHI

If food was art

SUSHI ROLLS

Choose your size of sushi roll

Five Pieces - 10.5 Ten Pieces - 19.5

KURO ROLL 

Avocado, garlic black beans quinoa, asparagus tempura, lotus root tempura, inari, crispy onions. Topped with chia seeds, togarashi, kiyomizu mayo & kabayaki sauce

JAKKU ROLL   

Green jackfruit, mango, cucumber, avocado & red pepper tempura. Topped with piquillo red pepper, kiyomizu & kabayaki sauce

MIYAKO ROLL   

Avocado, soft dried apricot, lotus root & asparagus tempura. Topped with sweet tofu, kiyomizu mayo & kabayaki sauce

SUSHI SELECTIONS

To share or not to share?

MIDORI SELECTION (Twenty Pieces) - 22   

8pc roll of lotus root tempura, mixed sesame, sweet inari, cucumber, kabayaki sauce. 3pcs of avocado maki. 3pcs of cucumber maki. 1pc of each nigiri; asparagus, kaisou gunkan, spiced shiitake temari, piquillo pepper, oshinko & rice inari

RICE & NOODLES - 5

(All options come with sauce)

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UDON NOODLE - Thick wheat 

RICE NOODLE - Thin rice noodle  

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Receive two appetisers, one starter, one main & one dessert. Chef's treats between all courses as standard

APPETISER

MISO SOUP & EDAMAME

STARTER

CHOOSE ONE STARTER FROM THE VEGAN & VEGETARIAN À LA CARTE MENU

or

A FIVE PIECE SUSHI ROLL

MAIN

CHOOSE ONE MAIN FROM THE VEGAN & VEGETARIAN À LA CARTE MENU

or

TEN PIECE SUSHI ROLL

or

A SUSHI SELECTION

DESSERT

CHOOSE A DESSERT FROM THE VEGAN & VEGETARIAN À LA CARTE MENU

DESSERTS - 8

All of our desserts are homemade

SWEET CARAMELISED PINEAPPLE   & STICKY RICE

Caramelised pineapple accompanied with a sweet, sticky, coconut rice

CHOCOLATE MOCHI & BANANA TEMPURA 

Soft chocolate ganache encased in a sweet, sticky rice flour, accompanied by deep fried banana tempur