

Dumplings		Classics	
In-house Handmade Dumplings			
4 per serve			
Prawn	14	BBQ Pork Bun (3)	13
Prawn and Black Truffle	16	Vegetarian Bun (3)	12
Prawn and Chives	14	Custard Bun (3)	12
Vegetarian	14	Squid Tentacles	16
Prawn and Pork Xiu Mai	15	1	
Xiao Long Bao	14		

Please note: all non-vegetarian dumplings contain traces of prawn and pork

SMALL PLATES		KOBA Matcha Soba Noodles	
Smoked Garlic Bread	8	Soft-shell crab	21
Garlic, double smoked butter (2)		Beef	18
Rice Paper Prawn Canapes Prawns on top of a rice paper roll, topped with caviar (4)	18	Corn Chip Crusted Popcorn Chicken Served with kimchi aioli	16
KOBA Fried Potatoes With garlic crunch and aioli	15	Yuzu Salad Garden salad with Yuzu dressing	12
KOBA Chips Koba secret seasoning, aioli	12	Flaming Jumbo Prawns WA jumbo prawns served on fire with tintiri chilli syrup (3)	28
Money Bags Pork, peas, corn and carrots (4)	14	KOBA Bao Sliders (2) served with fries	
Spring Rolls	14	Pork belly with hoisin glaze	18
Minced pork, prawn, carrot and onion (4)		Crispy chicken with kimchi aioli Soft-shell crab	18
Satay Skewers	16	KOBA Brioche Sliders (2)	
With peanut satay sauce,		served with fries	
Choice of Beef or Chicken (3)		Pork belly with hoisin glaze	18
		Crispy chicken with kimchi aioli	18
Charred Octopus	23	Soft-shell crab	21
Fremantle octopus In olek cucumber salsa		Wok-Fry Tofu Crispy fried tofu with choice of teriyaki or tamarind sauce	15
		Fried Cauliflower Seasoned and friend, served with Kimchi aioli	15

SIGNATURE MAINS

Bo Luc Lac (Shaking-Beef)	39
Choice of mixed grain rice or chips as side.	
Vietnamese dish consisting of cubed beef wok fried and served over a bed of salad.	
The dish gets its name from the technique used to cook the beef, which involves shaking the pan vigorously to cook the beef evenly and prevent it from sticking to the pan. Kalbi Braised Beef Ribs	39
Korean dish made with beef short ribs that is marinated then slow cooked until tender served with Caribbean jerk mushrooms, twice cooked potatoes, star anise glaze	55
Crispy Soft-shell Crab Japchae Korean dish made with glass noodles, vegetables, and fried soft- shell crab, stir-fried together and seasoned with soy sauce, sesame oil, and other seasonings.	30
Red Chicken Curry	30

Thai dish made with coconut milk and red curry paste, bold and mildly spicy. Served with mixed grain rice and puffy pastry sticks.

Vegan Japchae	25
Korean dish made with glass noodles and vegetables stir-fried	
and seasoned with soy sauce, sesame oil, and other	
seasonings.	
Spiced Pork Belly	32
Korean dish made with boiled pork belly that is sliced. Served with chilli oil.	
Jumbo Chilli Prawns	36
Jumbo WA prawns (4) in a Singaporean chilli sauce, served with	
mantou buns.	
Crispy Salmon	36
Crispy skin salmon, twice cooked potatoes, grilled broccolini, fried	
capers, lemon butter cream	
Charred Chicken Kuning	30
In-house turmeric spice, lemongrass, chilli, coconut cream,	
toasted coconut	

TRADITIONAL RICE		TRADITIONAL MAINS	
Fried Rice		Mongolian Stir-fry	
Vegan	20	Chicken	29
Vegetarian	21	Beef	29
Chicken	22	Prawns	32
Beef	22		
Prawns	26	Kung Pao	
Soft-shell crab	28	Chicken	29
•		Beef	30
Kimchi Fried Rice		Prawns	32
Chicken	25	Black Bean Sauce and	
Beef	25	Vegetables with:	
Prawns	28	Chicken	29
Soft-shell crab	30	Beef	29
,		Prawns	32
		Chicken Cashew Nut with	25
		Vegetables	
TRADITIONAL NOODLES		vegetables	
Fried Egg Noodles		Salted Pepper Squid	30
Vegan	20		
Vegetarian	21	Salted Pepper Prawns	30
Chicken	22		
Beef	22	Sweet and Sour	28
Prawns	26	Chicken/Pork	
Soft-shell crab	28		
		Stir-fried Vegetables with	28
Singaporean Noodles		Beef	
Chicken	25		
Beef	25		
Prawns	28		

SIDES

Mixed Grain Rice	5	Gluten Free Options	
Kimchi	4	KOBA Umami Chips Koba secret seasoning, aioli	12
DESSERTS		Steamed Vegetables	12
Strawberry Love Strawberries frozen inside vanilla ice- cream then coated in a batter then deep fried. Serves 2	21	Fried Potatoes With garlic crunch and aioli	15
Lava Cake A chocolate cake with a gooey	18	Stir Fry Vegetables and Tofu with Vegan Oyster Sauce	15
chocolate filling.		Charred Octopus	21
		Fremantle octopus In olek cucumber salsa	
VEGAN		Flaming Jumbo Prawns	26
Vegan Fried Rice	20	WA jumbo prawns served on fire with tintiri chilli syrup	
Vegan Japchae	25	- ,	
Korean glass noodles with vegetables		GF Chicken Fried Rice	21
Wok-Fry Tofu <i>Crispy fried tofu with choice of</i>	15	Wok-fried Tofu with Tamarind Sauce	15
teriyaki or tamarind sauce		GF Bo Luc Lac (Shaking-Beef)	38
Sweet and Sour Tofu	15	With Rice	
Yuzu Salad	12	Vietnamese dish consisting of	
Garden salad with Yuzu dressing		cubed beef wok fried and served over a bed of salad.	
Stir Fry Vegetables and Tofu with Vegan Oyster Sauce	15		

WINE

CHAMPAGNE, SPARKLING & PROSECCO

9	Price by Glass, Bottle
Wildflower Prosecco	10, 40
South East Australia	
Vedova Wine Art Prosecco DOC	13, 55
Veneto Italy	
Borgo San Pietro Prosecco DOCG	60
Veneto, Italy	
Yves Premium Cuvee NV,	55
Yarra Valley, VIC	
Piper Heidsieck Cuvee Brut NV,	110
Reims, France	
Moet & Chandon Imperial Brut	120
Épernay, France	
Josef Chromy Sparkling Rose NV	80
Tasmania, Australia	

WHITE WINE

	Frice by Glass, Bottle
Riesling	
Castelli The Sum Riesling	12, 50
Great Southern	
Sauvignon Blanc/SBS	
Folklore SBS	9, 40
Western Australia	
Ara Estate Sauvignon Blanc	12, 55
Marlborough, New Zealand	
Cape Mentelle SBS	75
Margaret River, WA	
Chardonnay	
Wicks Chardonnay	50
Adelaide Hills, SA	
Robert Oatley Finisterre	17, 70
Margaret River, WA	
Oakridge LVS Hazeldene	95
Yarra Valley, VIC	
Castelli Estate II Liris Chardonnay	145
Great Southern	
Other Varietals	
Wildflower Pinot Grigio	11, 45
Great Southern	
Pikes Luccio Fiano	60
Clare Valley, SA	

Price by Glass, Bottle

ROSE & MOSCATO

TIOIC TIIIK WOJCato	
Western Australia	
Abbotts and Delaunay Rose	14, 65
Languedoc, France	
Miraval Provence Rose	80
Provence, France	
RED WINE	Drice by Class Bottle
Pinot Noir	Price by Glass, Bottle
Ad Hoc Cruel Mistress Pinot Noir	12, 50
Great Southern, WA	
D'Soumah Pinot Noir	70
Yarra Valley, VIC	
Castelli Estate Pinot Noir	75
Great Southern, WA	
Cabernet Sauvignon & Blends	
Folklore Cabernet Merlot	9, 40
Western Australia	
Robert Oatley SS Cabernet Sauvignon	13, 60
Margaret River, WA	
Cape Mentelle Cabernet Sauvignon	110
Margaret River, WA	

Fiore Pink Moscato

45

Shiraz

Mitolo Jester Shiraz <i>McLaren Vale, SA</i>	12, 55
Castelli Estate Shiraz Frankland River, WA	75
Hentley Farm The Beauty Barossa, SA	90
Hentley Farm The Beast Barossa, SA	135
Others & Mixed Varieties	
Zeigler Fire Clay Grenache	13, 55
Barossa, SA	
Argento Organic Malbec	50
Mendoza, Argentina	
Hancock and Hancock Tempranillo	12, 55
McLaren Vale, SA	

TAP BEER			PACKAGED	
	Middy	Pint		Can/Bottle
Tiger Lager Singapore, ABV 5%	8,	12	Heineken Netherlands, ABV 5%	8
Koba Lager Australia, ABV 3.5%	6,	8	Rekorderlig Cider Sweden, ABV 4%	10
Sapporo Premium Japan, ABV 4.9%	8,	12	Furphy Ale Australia, ABV 4.4%	8
Dingo Lager	7,	10	Heineken Zero Netherlands, ABV 0%	8
Australia, ABV 4.5%			Matso's Ginger Beer Australia, ABV 3.5%	12
Colonial Pale Ale Australia, ABV 4.4%	7,	11	Somersby Apple Cider Australia, ABV 4.5%	8
Gage Roads Single Fir	1 8,	12		

Australia, ABV 4.4%

SIGNATURE COCKTAILS

CLASSIC COCKTAILS

Japanese Margarita Tequila, Cointreau, Midori	18	Classic Margarita Tequila, Cointreau	18
Mountain Fire Gin, Watermelon, Aperol, Chilli-salt rim	18	Aperol Spritz Aperol, prosecco, soda	16
Little Love Tequila, Triple Sec, Watermelon, Passionfruit, Lime, Coconut Puree Crushed Ice	20	Espresso Martini Vodka, Kahlua, Espresso coffee	20
Much Love Prosecco, Pink Gin, Lychee Liquor &	20	Martini Gin or Vodka, Dry Vermouth, Olives	18
Strawberry Syrup		Mimosa Sparkling Wine, Orange Juice	16
Coconapple White Rum, Triple Sec, Pineapple Juice, Coconut Cream & Lime Juice.	22	Whiskey Sour Bourbon, egg white, lemon juice	20
Spanish Sour Liquor 43, Lemon Juice, Egg White, Sugar Syrup & Dash of Orange	18	Old Fashioned Bourbon, sugar, bitters	16
Bitters		Cosmopolitan Vodka, triple sec, cranberry juice	20
Foggy Negroni Orange gin, Campari, sweet vermouth, mezcal. Served with Smoke	20	Mojito Rum, Lime, Mint	18
Mother of Dragons Fireball, Mango Liqueur, Mango	21	Daiquiri Strawberry or Mango, Rum	16
Puree, Lime & Grapefruit Juice		Long Island Iced Tea Rum, Vodka, Tequilla, Gin, Triple Sec, Coke	20

Vodka **SPIRITS** House Vodka 10 Smirnoff 10 **Classic Mixers Grey Goose** 12 14 Gin and Tonic Belvedere 12 Absolut 10 Whisky Coke 12 Kai 10 Rum & Coke 12 Vodka Lemonade 12 Gin Vodka Lime Soda 12 House Gin 10 Saigon Baigur 10 12 **Bombay Sapphire** On the shelf Price per 30ml **Bombay Bramble** 12 Malfy Orange 12 Whisky Malfy Pink 12 12 Plymouth Johnny Walker Red Label 10 12 Glenfiddich Roku 12 12 linzu 12 Chivas Regal 12 Hendricks Lunar 13 Glenmorangie 15 15 Laphroaig Macallan Double Cask 20 Rum Macallan Sherry Oak 20 Bacardi Carta Blanca 10 Johnny Walker Blue Label 35 Kraken 10 10 Jameson Plantation Original Dark 10 **Bushmills** 12 Dead Man's Fingers 10 10 **lack Daniels** 13 Diplomatico 10 lim Beam

10

10

10

12

12

Wild Turkey

Buffalo Trace

Canadian Club

Iim Beam Black

Suntory Whisky Toki

Havana Club

Dictador 20 Year

10

21

Hennessy VS	12
Hennessy VSOP	15
Hennessy XO	40
Martell VSOP	15
Геquilla	
House Tequilla	10
Herradura Plata	14
Herradura Reposado	15
Herradura Anejo	16
Milagro Silver	15
1800 Silver	14
1800 Silver	14
1800 Silver Liqueurs	14
	14
Liqueurs	
Liqueurs Amaretto	10
Liqueurs Amaretto Apricot Brandy	10
Liqueurs Amaretto Apricot Brandy Blue Curacao	10 10
Liqueurs Amaretto Apricot Brandy Blue Curacao Chambord	10 10 10 12
Liqueurs Amaretto Apricot Brandy Blue Curacao Chambord Frangelico	10 10 10 12 10
Liqueurs Amaretto Apricot Brandy Blue Curacao Chambord Frangelico Kahlua	10 10 10 12 10
Liqueurs Amaretto Apricot Brandy Blue Curacao Chambord Frangelico Kahlua Passoa	10 10 10 12 10 10
Liqueurs Amaretto Apricot Brandy Blue Curacao Chambord Frangelico Kahlua Passoa Patron Coffee XO	10 10 10 12 10 10 10 30
Liqueurs Amaretto Apricot Brandy Blue Curacao Chambord Frangelico Kahlua Passoa Patron Coffee XO Soho Lychee	10 10 10 12 10 10 10 30
Liqueurs Amaretto Apricot Brandy Blue Curacao Chambord Frangelico Kahlua Passoa Patron Coffee XO Soho Lychee Steinbok Mango Steinbok Strawberry	10 10 10 12 10 10 10 30 10
Liqueurs Amaretto Apricot Brandy Blue Curacao Chambord Frangelico Kahlua Passoa Patron Coffee XO Soho Lychee Steinbok Mango	10 10 10 12 10 10 10 30 10

SPIRIT MIXERS

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Coke	2
Coke Zero	2
Lemonade	2
Soda Water	2
Dry Ginger Ale	2
Tonic Water	2
Lemon Lime & Bitters	4

Juices

Orange Juice	3
Cranberry Juice	3
Apple Juice	3
Grapefruit Juice	3
Pineapple Juice	3

Premium Mixers

Fever Tree Tonic	5
Fever Tree Lemonade	5
Fever Tree Ginger Beer	5

NON-ALCOHOLIC

Mocktail

By Request	13
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Soft Drinks

Coke	4
Coke Zero	4
Lemonade	4
Ginger Beer	5
Lime Soda	6
Lemon Lime & Bitters	6

Juices

Orange Juice	6
Cranberry Juice	6
Apple Juice	6
Grapefruit Juice	6
Pineapple Juice	6

Water

Voss Sparkling		
	800ml	12.5
Voss Still		
	800ml	12.5

Coffee

Flat White	6.5
Cappuccino	6.5
Caffe Latte	6.5
Long Black	5
Espresso	4

Tea

English Breakfast	6.5
Green Tea	6.5
Earl Grey	6.5