

“Omotenashi”

cocORO Signature course

“Yokoso ようこそ”

Chef's selection of 'Zensai' appetizers

Hokkaido Scallop 'Chawanmushi', Shiitake, Ikura caviar, Yuzu
Today's oyster filo tempura, spinach, Katsu sauce, free range egg tartar
Kina, Housemade tofu, Happoudashi, Wasabi, Koumiboshi Seaweed

“Tsukuri 造り”

Signature Sashimi Platter of market seafood

25+ different varieties, subjected to availability
South Island Fresh wasabi, 'Tsukuri' flavored soy sauce

“Yakimono 焼物”

Charcoal finished Japanese A5 KUROGE WAGYU Sirloin Steak

Wok Asian vegetables
Wasabi, garlic & Manuka honey infused teriyaki sauce

-Complement Soup 椀-

South Island crayfish miso soup

'Ichiban dashi' cocORO's house made stock, organic miso

“Betsubara べつばら”

Ume Plum, Shiso perilla granita

Nata de coco, Nashi, 'Wakamomo' Japanese young peach, rhubarb, Sakura

“Hitokuchi 一口”

Nabeshima sake Chocolate Ganache

Marlborough sea salt flake

\$215

Price per person.

Menu details subjected to change due to ingredients availability.

*** Pairings ***

Sake pairing

Sake & Wine pairing

Wine pairing

\$95