

“Omotenashi” cocoRO Signature course

“Yokoso ようこそ”

Today's chef's selection of 'Zensai' appetizers

Hokkaido Scallop 'Chawanmushi', Shiitake, Yuzu, Ikura caviar

Today's oyster filo tempura, spinach, Katsu sauce, 'Wagarashi' infused free range egg tartar
Kina, Housemade tofu, Happoudashi, Wasabi, Shiso

“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 KUROGE WAGYU 'A5', Scotch fillet

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 flaky salt, raspberry

\$200

Price is per person.

Menu details subjected to change due to ingredients availability.

*** Pairings ***

Sake pairing

Sake & Wine pairing

Wine pairing

\$95