

# cocoro Degustation Course

“YOKOSO ようこそ”

Today's oyster tempura

Aosa-nori, verjuice, Marlborough sea salt flake

“OTSUKURI お造り”

Chef's selection of Sashimi & Nigiri sushi

South island fresh wasabi, 'T'sukuri' flavored soy sauce

“SHIZAKANA 強肴”

'Rausu-konbu' Seaweed cured & Straw seared Oraking salmon

Salmon cartilage slice, scales crisp, caviar, Chrysanthemum leaf & flower

'Karashi' mustard, miso, house made tofu espuma

“OSHINOGI お凌ぎ”

Kina & Hokkaido Scallop 'Chawanmushi'

Ikura Salmon caviar, Shiitake, Aosa, Yuzu

“AGE MONO 揚げ物”

Saikyo miso marinated long line caught Leigh snapper Karaage

Wakame, bamboo shoot, Shiso, Tomato, Lot8 Yuzu olive oil

COCORO's Ichiban Dashi jelly with 'Yuzu kosho' citrus pepper

“YAKIMONO 焼き物”

Charcoal finished Taupo organic rack of lamb

Courgette 2 ways: Charcoal grilled & Yuzu Shio-konbu pickled, Miso cured Myoga,

Asian aubergine puree, Sansho pepper & Balsamic vinegar infused miso sauce

——“SHIME 食事”——

Mini Taitoko eel Donburi'

Slow cooked Taitoko eel on rice, burdock root, wasabi, Koumiboshi nori

on request extra \$20

“BETSUBARA べつばら”

Senses of Sake

Sake lees ice cream, Tree ripened Central Otago peach compote,

Black sesame, Kinpun gold flakes, Almond & kinako crumble, Kiwiberry, Shiso, Yuzu snow

“HITOKUCHI ひとくち”

Nabeshima sake Chocolate Ganache

Marlborough sea salt flake

\$98

Price is per person.

Menu details subjected to change due to ingredients availability.

\*\*\*\*\* Pairings \*\*\*\*\*

Sake pairing

Sake & Wine pairing

Wine pairing

\$85