

“Omotenashi” 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, Ikura caviar, Kiku Chrysanthemum leaf

'Wagarashi' mustard, miso, house made tofu espuma

“MUSHIMONO 蒸し物”

New Zealand Whitebait 'Chawanmushi'

Ikura Salmon caviar, Shiitake, Aosa, Yuzu

“NAKAZARA 中皿”

Bluff Blue Cod Lot & Olive oil confit

Skin and scales, Asian Cabbage, Shiitake, Spring onion, Soba Buckwheat seed

Spicy Ponzu sauce, Mizuba, Shichimi

“YAKIMONO 焼き物”

Charcoal finished Duck breast

White & Green Asparagus, Tauranga Ginnan ginkgo nuts

Green Yuzu puree, Nori seaweed & Yuzukosho sauce

——“SHIME 食事”——

Kagoshima A5 Wagyu Beef Nigiri-Sushi

South island fresh wasabi, garlic soy, chives

optional course on request, extra \$25

“BETSUBARA べつばら”

Sakura no Hanami Daifuku

Sakura & Sake lees ice cream in mochi rice pastry, Yuzu Jelly

Macha green tea powder, Strawberry, Wood sorrel

“HITOKUCHI ひとくち”

Nabeshima sake Chocolate Ganache

Marlborough sea salt flake

\$98

***** Pairings *****

Sake pairing

Sake & Wine pairing

Wine pairing

\$85