

# “Omotenashi”

## COCORO Degustation Course

“YOKOSO ようこそ”

‘Kurobuta’ Berkshire Pork Soy Milk Shabu-shabu  
Wakame seaweed, Yuzu-kosho ponzu, white sesame

“OTSUKURI お造り”

Chef’s selection of Sashimi & Nigiri sushi  
South Island fresh wasabi, ‘Tsukuri’ flavored soy sauce

“SHIZAKANA 強肴”

‘Rausu-konbu’ Seaweed cured & Straw seared Oraking salmon  
Salmon cartilage slice, scales crisp, Ikura caviar, Chrysanthemum leaf & petal  
‘Karashi’ mustard, miso, house made tofu espuma

“MUSHIMONO 蒸し物”

Hokkaido Scallop ‘Chawanmushi’  
Ikura Salmon caviar, Shiitake, Aosa, Yuzu

“NAKAZARA 中皿”

Deconstructed Leigh Snapper & Paradise Prawn ‘Tenmusu’  
Line caught snapper & Paradise prawn Tempura, Onigiri rice ball with sweet corn  
Tendashi, Sugar pea, Koumiboshi toasted seaweed

“YAKI MONO 焼き物”

Charcoal finished Taupo Organic Lamb Rack  
Saikyo Miso Myoga, Pickled Asain Cabbage, Wild foraged Greens  
Parsnip puree, Balsamic vinegar miso sauce

-----“SHIME 食事”-----

Kagoshima A5 Wagyu Beef Nigiri-Sushi  
South island fresh wasabi, garlic soy, chives  
optional course on request, extra \$25

“BETSU BARA べつぱら”

Broken Passionfruit  
House made Feijoa & Tofu Sorbet  
Passionfruit & Yuzu Puree, Yuzu Meringue, Yuzu Snow

“HITOKUCHI ひとくち”

Nabeshima sake Chocolate Ganache  
Marlborough sea salt flake

\$98

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

Sake pairing

Sake & Wine pairing

Wine pairing

\$85

\*The Degustation course is designed to be enjoyed by the whole table.  
Please advise us of any allergy or dietary restriction. Some dietary restrictions can only be catered to with advance notice.