

“Omotenashi”

COCORO Degustation Course

“YOKOSO ようこそ”

West Coast Whitebait Tempura
Macha Green tea salt

“OTSUKURI お造り”

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

“MUSHIMONO 蒸し物”

NZ Blue Paua 'Chawanmushi'
Paua 'Kimo' Sauce, 'Aosa' Seaweed powder

“SHIZAKANA 強肴”

Trevally Ryukyu Sashimi Tartar
Line caught double Ikijime Trevally, Yamaimo Yam, Cucumber
House Blended Moromiso paste, Walnuts, Shiso, Wild onion flower

“OSHINOGI お運び”

South Island Wild Venison Tataki
Kawakawa Soy Sauce, Yakinasu Eggplant Puree, Wild Watercress

“NAKAZARA 中皿”

Leigh Snapper & Crystal Bay Prawn Fishcake 'Satsuma-age'
Gobo burdock, Housemade Tofu, Spring Greens, Cocoro Dashi Sauce

“YAKI MONO 焼き物”

Charcoal finished Mangarara Angus Beef Scotch Fillet
Charcoal grilled Lot Eight Yuzu Olive oil Asparagus
Manuka Honey infused garlic teriyaki sauce

-----“SHIME 食事”-----

'Torotaku Hosomaki' Toro & Takuan Finger Roll Sushi
100% farm raised Bluefin Tuna, Smoked Takuan Pickled Daikon Radish
optional course on request \$18

“BETSU BARA べつばら”

Sakura Daifuku
Navel orange & Soy sauce ice cream in sakura mochi rice pastry
Strawberry, Pomegranate, Deer Milk & Wasanbon, Wood Sorrel, Dianthus Petal

“HITOKUCHI ひとくち”

Nabeshima sake Chocolate Ganache
Marlborough sea salt flake

\$110

Price is per person and subjected to change.
Menu details may change due to ingredients availabilities.