

“Omotenashi”

COCORO Degustation Course

“YOKOSO ようこそ”

Bluff Bluecod ‘Matsumae’

‘Rishiri-konbu’ seaweed, Shiso ponzu jelly, 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, Kiku Chrysanthemum leaf & petal
‘Wagarashi’ mustard, miso, house made tofu espuma

“MUSHIMONO 蒸し物”

New Zealand Whitebait ‘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 broad beans
Tendashi, Sugar pea, Koumiboshi toasted seaweed, Mitsuba

“YAKI MONO 焼き物”

Charcoal finished Manuka Honey infused Teriyaki Chicken

Asparagus, Summer salad with Clevedon petit tomato
Asian aubergine puree, Manuka Honey infused teriyaki sauce

-----“SHIME 食事”-----

Kagoshima A5 Wagyu Beef Nigiri-Sushi

South Island fresh wasabi, garlic soy, chives
optional course on request \$25

“BETSU BARA 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