

# Japanese Tapas "IZAKAYA" style

—the best way to enjoy these is to order several and share them around the table—

G Traditional Sashimi of market fish, NZ fresh Wasabi 5 varieties \$32/ approx. 10 pcs  
3 varieties \$21/ approx. 6 pcs

G Assorted Nigiri sushi, NZ fresh Wasabi, Housemade Gari ginger pickles \$25/5 pcs  
\$38/8 pcs

G Japanese 100% farm raised Bluefin tuna & chives Finger Roll Sushi \$17/6 pcs

G Ora King salmon & Long line caught Leigh snapper, New Style sashimi \$20/6 pcs

V 'Zaru soba' chilled buckwheat noodles \$9

GV Japanese traditional spinach salad 'Ohitashi' \$9

GV Mix green salad with seasonal vegetables \$11

GV Mixed seaweed 'Wakame' salad \$15

G Octopus sashimi ceviche with 'Myoga' ginger \$17

G Seared Wakanui beef 'Tataki' with Nashi pear & celery salad \$29/10 pcs

\$20/5 pcs

G=Glutenfree options available.  
V=Vegan options available.

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GV	Premium grade white rice	\$5
GV	Organic miso soup	\$5
GV	Premium grade 'Edamame' chamame bean	\$7
V	Udon noodles, w COCORO's house 'Dashi' broth	\$9
GV	Agedashi tofu, w COCORO's house 'Dashi' broth	\$12

Jumbo tiger prawn filo tempura bites \$14

Deep fried Paradise prawn with spicy mayonnaise 'Ebi-Mayo' \$14

GV Tofu with diced free range chicken and root vegetables tartare, ginger foam \$14

'Chawanmushi' with Hokkaido Scallop, Ikura caviar, Shiitake, Yuzu \$16

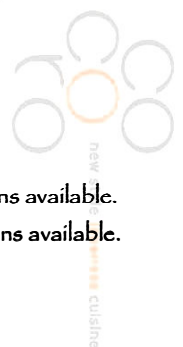
Free range chicken 'Kara-age' with sweet sour salsa \$18

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new style japanese cuisine



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Crispy tempura	G	Seafood	\$24/5 pcs
	GV	Vegetable	\$16/5 pcs
	G	Mix	\$22/5 pcs

Slow cooked 'Kakuni' free range pork belly \$24

G 'Teriyaki' free range chicken thigh \$24

Spaghetti of Marlborough clams, Asian mushrooms, & 'Sansai' Mountain vegetables \$25

Paradise prawn, Hokkaido scallop, oyster and market fish, cocoro style spicy gratin \$26

G Wakanui beef eye fillet 'Tobanyaki' grilled & served on earthenware plate \$39

New Zealand cheese selection w/ rice crackers \$24

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