

Japanese Tapas “IZAKAYA” style

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

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| G | Traditional Sashimi of market fish, NZ fresh Wasabi | 3 varieties \$24/ 6pcs
5 varieties inc. Scampi \$39/10pcs |
| G | Assorted Nigiri sushi, NZ fresh Wasabi, Housemade Gari ginger pickles | \$25/5pcs
\$40/8pcs |
| G | Japanese 100% farm raised Bluefin tuna & chives Finger Roll Sushi | \$17/6pcs |
| G | Ora King salmon & Long line caught Leigh snapper, New Style sashimi | \$22/6pcs |
| | Octopus sashimi ceviche with ‘Myoga’ ginger | \$20 |
| | Seared Wakanui beef ‘Tataki’ with Nashi pear & celery salad | \$30/10pcs
\$20/5pcs |
| GV | ‘Chamame’ premium grade edamame bean | \$7 |
| | Japanese traditional spinach salad ‘Ohitashi’ | \$11 |
| GV | Mix green salad with seasonal vegetables | \$13 |
| GV | Mixed seaweed ‘Wakame’ salad | \$17 |

These dietary options are available on request. Please inform the service staff before placing your order.

G=Gluten free V=Vegan (no meat/seafood, no meat/seafood stock, no dairy, no honey)

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GV	Premium grade short grain white rice from Saga Prefecture, Japan	\$6
GV	Organic miso soup, w COCORO's house 'Dashi' broth	\$6
V	'Zaru soba' chilled buckwheat noodles, w COCORO's house 'Dashi' broth	\$13
V	Udon noodles, w COCORO's house 'Dashi' broth	\$13
GV	Agedashi tofu, w COCORO's house 'Dashi' broth	\$14
	Jumbo tiger prawn filo tempura bites	\$15
	Deep fried Paradise prawn with spicy mayonnaise 'Ebi-Mayo'	\$15
GV	Tofu with diced free range chicken and root vegetables tartare, ginger foam	\$14
	'Chawanmushi' Steamed-egg with Hokkaido Scallop, Ikura caviar, Shiitake, Yuzu	\$16
	Free range chicken 'Kara-age' with sweet sour salsa	\$23

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Crispy Tempura, assorted seasonal ingredients	G	Seafood	\$25
	G V	Vegetable	\$18
	G	Mix	\$22
Slow cooked 'Kakuni' free range pork belly			\$25
G 'Teriyaki' free range chicken thigh			\$25
Spaghetti of Marlborough clams, Asian mushrooms & 'Sansai' Mountain vegetables			\$28
Cocoro style spicy Gratin with Paradise prawn, scallop, oyster and market fish (contain dairy)			\$28
G 'Saikyo Yaki' Grilled sweet miso marinated New Zealand Oilfish fillet			\$34
G Wakanui beef eye fillet 'Tobanyaki' grilled & served on earthenware plate (contain dairy, dairy free option available on request)			\$39
G Cocoro's cheese platter w/ House made rice crackers 100 days Miso-aged Cream Cheese & Nori seaweed wrapped Edam (contain dairy)			\$16

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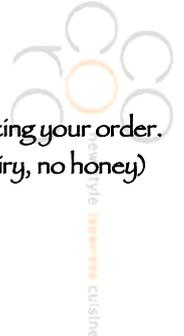
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