

COCORO Group Lunch \$40pp

Only available to be shared by everyone at the table. Great way to try a wide range of dishes we offer.
Gluten free and vegetarian option NOT available.

Edamame
Lotus root chips
Organic miso soup
Mix green salad
Market fish Sashimi
Deep fried paradise prawn 'EBIMAYO'
ORAKING salmon and avocado roll sushi
Deep fried market fish tempura with Wasabi-mayonnaise
Teriyaki 'Shiki-Tofu'
Teriyaki free range chicken 'Mini' Donburi

'Donburi' Lunch Bowl

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|----|---|------|
| G | Assorted seafood sashimi donburi 'Chirashi-Zushi' | \$25 |
| G | Teriyaki free range chicken donburi | \$22 |
| G | Teriyaki ORAKING salmon donburi | \$25 |
| GV | 'Yasai Ten Don' Vegetable tempura donburi | \$19 |
| G | 'Ten Don' Mix tempura donburi | \$23 |

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 egg/dairy/honey)

Japanese Tapas Lunch

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

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|-----|---|---------------------------------|-------------------------|
| G V | 'Chamame' premium grade edamame bean | | \$6 |
| | Japanese traditional spinach salad 'Ohitashi' | | \$11 |
| G V | Mix green salad with seasonal vegetables | | \$10 |
| G | Traditional Sashimi of market fish, NZ fresh Wasabi | 3 varieties | \$22/ 6pcs |
| | | 5 varieties inc. Scampi | \$39/ 10pcs |
| G | Ora King salmon & Long line caught Leigh snapper, New Style sashimi | | \$22/6pcs |
| | Seared Wakanui beef 'Tataki' with Nashi pear & celery salad | | \$20/5pcs \$30/10pcs |
| G | Assorted Nigiri sushi, NZ fresh Wasabi, Housemade Gari ginger pickles | | \$25/5pcs \$39/8pcs |
| G | Rolled Sushi (4pcs per serving) | Avocado Roll | \$13 |
| | | Vegetable Tempura Roll | \$13 |
| | | Paradise Prawn Tempura Roll | \$14 |
| | | Teriyaki Chicken & Avocado Roll | \$14 |
| | | Salmon & Avocado Roll | \$14 |
| G | Ora King salmon & farmed Bluefin tuna sashimi 'mini' donburi | | \$10 |
| | Jumbo tiger prawn filo tempura bites | | \$14 |
| | Deep fried Paradise prawn with spicy mayonnaise 'Ebi-Mayo' | | \$14 |
| | Free range chicken 'Kara-age' with sweet & sour salsa | | \$20 |
| | Crispy Tempura, assorted seasonal ingredients | G Seafood | \$24 |
| | | G V Vegetable | \$16 |

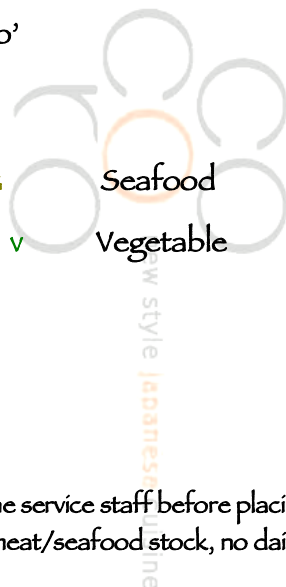
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new style japanese cuisine



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| | 'Chawanmushi' Steamed-egg with Hokkaido Scallop, Ikura caviar, Shiitake, Yuzu | \$16 |
| GV | Agedashi tofu, w COCORO's house 'Dashi' broth | \$13 |
| GV | Teriyaki Shiki-Tofu | \$13 |
| G | Teriyaki Free Range Chicken Thigh | \$20 |
| G | Teriyaki Ora King Salmon | \$24 |
| | Slow cooked 'Kakuni' free range pork belly | \$24 |
| | Spaghetti of Marlborough clams, Asian mushrooms & 'Sansai' Mountain vegetables | \$27 |
| 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 |
| 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 | \$12 |
| V | Udon noodles, w COCORO's house 'Dashi' broth | \$12 |

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