

COCORO short course

Amuse-bouche, choice of one each dish from appetizers and main dishes, dessert

\$50

*****AMUSE*****

Welcome dish from our kitchen

*****APPETIZERS*****

- G 3 variety of assorted market seafood Sashimi
New Zealand local grown wasabi, flavored soy sauce
or
- G Line caught Leigh snapper, Ora King salmon New Style Sashimi
micro leave, cucumber, soy based vinaigrette
or
- Deep fried Waitoa free range chicken 'Karaage'
garden salad, creamy sweet ginger sauce
or
- GV Seasonal vegetables crispy Tempura salad
sesame & miso dressing, Yuzu flavored 'Ten-dashi' gel

*****MAIN DISHES*****

- G Chef's selection of 'Nigiri' hand pressed Sushi 7pcs
New Zealand local grown wasabi, flavored soy sauce
or
- G Grilled miso marinated New Zealand Oilfish 'Saikyo-yaki'
poached spinach, gingered tempura ball, Yuzu citrus foam
or
- G Wakanui beef 'Tobanyaki' grilled & served on earthenware utensils
sautéed Asian mushroom, Manuka honey infused garlic teriyaki sauce
or
- GV Ankake 'Shiki-tofu'
Japanese mushrooms, burdock root, lotus root, 'Ankake' jus
Premium grade white rice are available on request

*****DESSERT*****

- Fresh Yuzu & miso crème brûlée
with black sesame sable
or
- GV Ume plum, Shiso, New Zealand fresh berry and Yuzu granita
Nata de coco, young peach, lingering yuzu

Wine/ Sake Pairing
+ glass \$39

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

