

# COCORO short course

Consists of amuse-bouche, your choice of appetizers, main dishes and dessert.

Designed to be enjoyed by everyone at the table.

Please inform us of any allergy or dietary restriction when you order.

\$55 pp

\*\*\*\*\*AMUSE\*\*\*\*\*

Welcome dish from our kitchen

\*\*\*\*\*APPETIZERS\*\*\*\*\*

- G** 3 varieties of market seafood Sashimi  
New Zealand local grown wasabi, Tsukuri soy sauce  
or
- G** Line caught Leigh snapper, ORA KING salmon New Style Sashimi  
micro leaves, cucumber, Ponzu vinaigrette  
or
- Deep fried 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 formed Sushi 7pcs  
New Zealand local grown wasabi, Tsukuri soy sauce  
or
- G** Grilled miso marinated New Zealand Oilfish 'Saikyo-yaki'  
Ohitashi spinach, ginger tempura ball, Yuzu citrus foam  
or
- G** Wakanui beef 'Tobanyaki' served on earthenware utensils  
sautéed Asian vegetables, Manuka honey infused garlic teriyaki sauce  
(contain dairy, dairy free option available on request.)  
or
- GV** Ankake 'Shiki-tofu'  
Japanese mushrooms, burdock root, lotus root, 'Ankake' jus  
\*Premium Japanese white rice complimentary on request\*

\*\*\*\*\*DESSERT\*\*\*\*\*

- VT** Fresh Yuzu & miso cr eam br ul ee  
with black sesame sabl e  
(contain dairy)  
or
- GV** Ume plum, Shiso, New Zealand berries and Yuzu granita  
Nata de coco, young peach, rhubarb, yuzu foam

\*\*\*Wine/ Sake Pairing\*\*\*

4 glasses \$39

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