

“Omotenashi” cocoro Sushi & Sashimi course

“Yokoso ようこそ”

Oval cuttlefish spoon
Canterbury ‘RAMUNE’ ants

“T sukuri 造り”

Assorted sashimi of market seafood platter

13+ different varieties, subjected to availability
South Island Fresh wasabi, ‘T sukuri’ flavored soy sauce

“Hassun 八寸”

Chef’s selection of ‘Zensai’ appetizers

Hokkaido Scallop ‘Chawanmushi’, Shiitake, Yuzu, Ikura caviar
Today’s oyster filo tempura, spinach, Katsu sauce, ‘Wagarashi’ infused free range egg tartar
Bluff Kina, Housemade tofu, Happoudashi, Wasabi, Shiso

“Yakimono 焼物”

Grilled miso marinated New Zealand Oilfish ‘Saikyo Yaki’
Charcoal grilled bamboo shoot, garlic oil sautéed spinach, Kabu turnip
Yuzu flavored sweet miso sauce

“Nigiri 握り”

Chef’s selection of market seafood ‘Nigiri Sushi’
South Island Fresh wasabi, ‘T sukuri’ flavored soy sauce

-Complement Soup 椀-

South island crayfish miso soup
‘chiban dashi’ cocoro’s house made stock, organic miso

“Betsubara べつばら”

Ume plum, Shiso perilla granita
Nata de coco, Nashi, ‘Wakamomo’ Japanese young peach, rhubarb, Sakura

“Hitokuchi 一口”

‘Nabeshima’ Sake Chocolate Ganache
Marlborough flaky salt, raspberry

\$155

Price is per person.

Menu details subjected to change due to ingredients availability.

*** Pairings ***

Sake pairing

Sake & Wine pairing

Wine pairing

\$95