

# “Omotenashi” cocoRo Sushi & Sashimi course

“Yokoso ようこそ”

Oval cuttlefish spoon  
Canterbury ‘RAMUNE’ ants

“Tsukuri 造り”

Sashimi Platter of Assorted market seafood  
13+ different varieties, subjected to availability  
South Island Fresh wasabi, ‘Tsukuri’ 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, free range egg tartar  
Kina, Housemade tofu, Happoudashi, Wasabi, Koumiboshi

“Yakimono 焼物”

Grilled miso marinated New Zealand Oilfish ‘Saikyo Yaki’  
Charcoal grilled bamboo shoot, Spinach ‘Ohitashi’, Kabu turnip  
Yuzu flavored sweet miso sauce

“Nigiri 握り”

Chef’s selection of market seafood ‘Nigiri Sushi’  
South Island Fresh wasabi, ‘Tsukuri’ flavored soy sauce

-Complement Soup 椀-

South island crayfish miso soup  
‘Ichiban 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 sea salt flake

\$165

Price per person.

Menu details subjected to change due to ingredients availability.

\*\*\* Pairings \*\*\*

Sake pairing

Sake & Wine pairing

Wine pairing

\$95