

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

- G Sand octopus sashimi ceviche with Coromandel Wakame seaweed, Myoga ginger \$29
- G Ora King salmon, Haku kingfish, Leigh snapper New style Sashimi, Truffles ponzu \$32
- G Traditional Sashimi of market seafood, House blended Wasabi 5 varieties \$55/10pcs
11 varieties \$110/22pcs
- G Assorted Nigiri sushi, House blend Wasabi, Manuka honey Gari ginger pickles \$42/6pcs
\$64/8pcs
\$165/15pcs

'Chirashi-zushi' diced premium sashimi with Akazu sushi rice Jewellery box \$68

- G 100% farm raised Bluefin tuna & Smoked daikon pickles Hosomaki Roll sushi \$25/6pcs

- GV Avocado & Smoked daikon pickles Hosomaki Roll sushi \$20/6pcs

- G Chumaki Rolled Sushi (4pcs per serving)
All sushi made with 'Akazu' red vinegar, Saga short grain rice, 'Kontobi' premium Nori, served with house blended wasabi & Manuka Honey 'Gari' pickled ginger

Paradise prawn tempura Roll \$23
Teriyaki free range chicken & Avocado Roll \$23
Ora King salmon & Avocado Roll \$23

G can be prepared low in gluten on request V= can be prepared as Vegetarian or Vegan on request
Please inform your service staff before ordering if you have any dietary restrictions.
If it is an allergy, please let us know clearly so that we can talk to you about our allergy policy.

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	'Chawanmushi' Steamed-egg, Tora bay paua, Hokkaido scallop, Buck wheat puff	\$25
GV	'Agedashi-tofu' and Eggplant, COCORO's house Dashi broth	\$20
	Jumbo Tiger prawn filo Tempura, Ebi-chilli sauce, Ebi-miso emulsion	\$28
G	Seafood Tempura of Paradise prawn, Market fish, Hokkaido scallop, oyster	\$33
	'Kara-age' Fried free range chicken, housemade pickles, Spicy miso emulsion	\$27
	Cocoro style seafood Gratin, Ora King salmon, Paradise prawn, scallop, oyster	\$40
	Grilled New Zealand Half Crayfish gratin with Spicy Moro-miso	\$135
	'Inaniwa' handmade udon noodles with Cloudy Bay clams, shiitake mushroom, Sansai	\$48
G	'Kama-yaki' Grilled farm raised Haku kingfish wing, Daikon-oroshi radish	\$39
	'Saikyo-yaki' Grilled sweet miso marinated White warehouse	\$39
G	Manuka honey Teriyaki free range chicken thigh, Age-nasu eggplant, Karashi tartar	\$34
G	'Tobanyaki' Lake Ohau NZ Wagyu beef Eye fillet steak on earthenware plate	\$45
G	Coastal spring Lamb french racks, courgette, Asian cabbage, Balsamic miso sauce	\$48
GV	Seasonal vegetable tempura, seaweed salad, sesame miso dressing, yuzu	\$29

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GV	'Chamame' premium grade edamame bean with Matcha Marlborough sea salt	\$10
GV	Premium grade short grain white Rice from Saga prefecture, Japan	\$7
GV	Organic Miso soup, Coromandel wakame, Aosa Tempura ball	\$7
V	Udon Noodles, COCORO's house Dashi broth	\$20

COCORO Set Lunch \$68pp

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. Last order for this course is 1:45pm

Edamame with Matcha Marlborough sea salt
Lotus root chips
Organic Miso soup
Mix green salad with market fish Nanban
Three varieties of market fish Sashimi
(Upgrade to Five varieties of Sashimi including Scampi for \$15pp)
Ora King salmon and avocado Roll sushi
Deep fried Paradise prawn Ebi-mayo Tempura
Market fish Tempura with Wasabi emulsion, Matcha Marlborough sea salt
Teriyaki Shiki-tofu
Manuka Teriyaki free range chicken Mini donburi

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COCORO Prix Fixe Course

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

Designed to be enjoyed by everyone at the table. Cannot cater to any dietary restrictions beside vegetarian or vegan.

Last order for this course is 1:45pm

\$118 pp

+++ add premium short grain rice and/or organic miso soup for \$6 each +++

*****AMUSE お通し*****

Three welcome snacks from our kitchen

*****APPETIZERS 前菜*****

Daily special entrée dish

Check with wait staff for what is on offer

or

3 varieties (6 pieces) of market seafood Sashimi

+++ upgrade to 5 varieties (10 pieces) including Scampi for an extra \$25 +++

or

Kara-age Fried free range chicken, Spicy-miso emulsion

or

v Seasonal vegetables Tempura salad, Sesame-miso dressing

*****MAIN DISHES 食事*****

Daily special main dish from the Land

Check with wait staff for what is on offer

or

Daily special main dish from the Ocean

Check with wait staff for what is on offer

or

Chef's selection of Nigiri Sushi 6 pieces

+++ upgrade to 8 pieces of sushi for an extra \$18 +++

or

Lake Ohau NZ Wagyu beef Eye fillet steak Toban-yaki

+++ upgrade to A5 Kagoshima 'Kuroge Wagyu' steak for an extra \$125 +++

or

v Charcoal finished 'Atsuage-tofu' steak

*****DESSERT 別腹*****

Yuzu & Organic miso Crème Brûlée, soy sauce Ice cream

or

Ume plum, Shiso, New Zealand berries 'Kakigori' granita, Sakura jelly

or

'Yame Matcha' pudding, Matcha Ice cream, coconut Anko, strawberry

-- 4 glasses Wine & Sake Pairing \$55 --