

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 8:30pm

\$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 Mayo

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

Mangarara Dry Aged Angus beef eye fillet 'Tobanyaki'

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

or

v Charcoal finished 'Atsuage' Tofu Steak

*****DESSERT 別腹*****

'Yuzu' & Organic Miso Crèam Brulee, Persimmon & Soy sauce Ice cream

or

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

or

'Yame Matcha' Green tea & Valrhona Chocolate Terrine, Matcha green tea Ice cream

-- 4 glasses Wine & Sake Pairing \$50 --