

“Omotenashi” Seafood Degustation

“Yokoso ようこそ”

Chef's selection of 'Zensai' appetizers

Blue Paua 'Chawanmushi', 'Kimo' Sauce, Olliff farm pasture eggs, 'Soba' Buck wheat puff
South Island Whitebait Tempura, Green Tea salt
Hokkaido Scallop, Crayfish Gratin, Pekepeke mushroom, asparagus, Moromi-miso

“Tsukuri 造り”

Sashimi Platter of Assorted market seafood

15+ different varieties, subjected to availability
House blend Fresh wasabi, 'Gari', 5 Varieties of sauces

“Yakimono 焼物”

Grilled miso marinated White warehou 'Saikyo Yaki'

Charcoal grilled bamboo shoot, Kinome miso, Spinach 'Ohitashi'
'Yuzu' flavored sweet miso sauce

“Nigiri 握り”

Chef's selection of market seafood 'Nigiri Sushi'

House blend Fresh wasabi, Manuka honey infused 'Gari'
'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 young peach, rhubarb, Sakura

“Hitokuchi 一口”

Nabeshima sake Chocolate Ganache

Valrhona Chocolate, Marlborough Sea salt flake

\$290

Premium Beverage Pairing \$150