

—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 \$28
- G** Ora King Salmon, Ruakaka Kingfish, Leigh Snapper New Style Sashimi, Truffles Ponzu \$30
- G** Traditional Sashimi of market seafood, House blended Wasabi 5 varieties \$50/10pcs
11 varieties \$100/22pcs
- G** Assorted Nigiri sushi, House blend Wasabi, Manuka Honey Gari ginger pickles \$40/6pcs
\$60/8pcs
\$140/14pcs
- 'Chirashi-zushi' Chef's selection premium sushi in a bowl donburi \$65
- G** 100% farm raised Bluefin Tuna & Smoked Daikon Pickles Hosomaki Roll Sushi \$23/6pcs
- GV** Avocado & Smoked Daikon Pickles Hosomaki Roll Sushi \$18/6pcs
- 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
- Crystal Bay Prawn Tempura Roll \$20
Teriyaki Chicken & Avocado Roll \$20
Salmon & Avocado Roll \$20

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 with Tora bay Paua, Hokkaido Scallop, ‘Kimo’ sauce,
‘Soba’ Buck wheat and ‘Aosa’ puff \$24

G V Agedashi Tofu and Eggplant, COCORO’s house ‘Dashi’ broth \$17

Paradise Prawn filo Tempura skewer, Ebi-Chilli sauce, Ebi-Miso Mayo \$18

G Seafood Tempura of Paradise prawn, Market fish, Hokkaido scallop, Market oyster \$30

‘Kara-age’ Fried free range chicken, housemade pickles, Spicy Miso Mayo \$25

Cocoro style Seafood Gratin Crystal Bay Prawn, Scallop, Market fish & oyster, Spinach \$36

Grilled New Zealand Half Crayfish Gratin with Spicy ‘Moro-Miso’ \$110

‘Inaniwa’ Handmade Udon Noodles with Cloudy Bay clams, Shiitake mushroom, ‘Sansai’ \$43

G ‘Kama-Yaki’ Grilled farm raised Ruakaka ‘Hiramasa’ Kingfish wing, ‘Daikon oroshi’ radish \$35

‘Saikyo Yaki’ Grilled Sweet Miso marinated White Warehouse \$38

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G	Manuka Honey Teriyaki free range chicken thigh, 'Age-nasu' eggplant, 'Karashi' tartar	\$29
G	'Tobanyaki' Mangarara dry aged Angus beef Eye fillet Steak on earthenware plate	\$39
G	Te Mana Lamb French Racks, courgette, Asian cabbage, Balsamic miso sauce, 'Sansho'	\$49
GV	Seasonal vegetable tempura, seaweed salad, sesame miso dressing, yuzu	\$26
GV	'Chamame' premium grade edamame bean with Matcha Tea Marlborough sea salt	\$9
GV	Premium grade short grain white Rice from Saga Prefecture, Japan	\$6
GV	Organic Miso Soup, Coromandel Wakame 'Aosa' Tempura ball, Chives	\$6
V	'Zaru soba' chilled buckwheat Noodles, with 'Rausu Kombu' Dipping sauce	\$15
V	Udon Noodles, w COCORO's house 'Dashi' broth	\$15

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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 8:30pm

\$98 pp

+++ add premium short grain rice and/or organic miso soup for \$5 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 Crème Brûlée, Vanilla Ice cream, Kumquat & 'Kuromitsu' Brown sugar syrup

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 --