

WAKANUI Spring Lamb Chop

Begin your WAKANUI experience with a taster's portion of one lamb chop grilled over Binchotan charcoal

1 piece**10**

STARTERS

Hot Smoked Salmon (2 pcs)

Green tomatoes, green chilli, lemon balm, beetroot

24**Steamed New Zealand Green Lip Mussels**

White wine, thai basil, lemongrass, cardamom

(Regular) 22 / (Large) 36**Char-grilled Eel with Foie Gras**

Lily purée, radish, shiso leaves, sanshō, beetroot foam

30**Grilled Saikyo Miso Scallop with Grilled Capsicum Purée**

Mango, asparagus, rice milk foam, lemon balm, nasturtium, red pepper

26**Kobujime Red Snapper Carpaccio**

Kumquat, mizuna cress, walnut, orange juice, calamansi vinegar, apricot, kombu seaweed

28**Japanese White and Green Asparagus in Hollandaise Sauce**

White wine vinegar, egg yolk, white wine, lemon juice, prosciutto

28**Hard Clams with Gazpacho**

Green tomatoes, Japanese cucumber, shelly vinegar

30**Char-grilled Australian Octopus**

Tomato, jalapeño, calamansi, smoked paprika

25

SOUPS & SALADS

New Zealand Neck Clam Chowder

Carrot, celery, clam broth

15**French Onion Soup**

Beef consomme, thyme, cheese crouton

14**Soup of the Day**

A chef creation soup made daily

12**Kikorangi Blue Cheese Caesar Salad**

Romaine lettuce, New Zealand apple, endive, anchovy, poached egg, croutons, romano cheese, kurobuta bacon

22**WAKANUI Green Salad**

Seasonal greens, cauliflower, yellow beetroot, beetroot cress, artichoke, rhubarb, onion, mustard, red wine vinegar

18

SIGNATURE DISHES

WAKANUI's in-house dry-aging cellar allows us to produce our signature dish, the 21 Days Dry-aged Bone-in Ribeye, which has been tested and perfected by our Chef to provide our customers with a flavourful and juicy steak offered on it's own or as a tasting platter along with our best cuts.

Ocean Beef 21 Days Dry-aged Bone-in Ribeye 1,000g 🐮 **199**

WAKANUI Selection Board 🐮 🐮 **288**
A selection of Ocean Beef 21 days dry-aged bone-in ribeye, Canterbury grass-fed Fillet and WAKANUI Spring Lamb

BINCHOTAN CHAR-GRILLED

Ocean Beef Ribeye Cut 🐮	350g	79
	500g	109
Canterbury Grass-fed Fillet 🐮	250g	78
	500g	138
Japanese Wagyu Fillet 🐮	100g	79
	150g	110
WAKANUI Spring Lamb 🐏	Half Rack	49
	Full Rack	89

TEPPAN GRILL

Pan-seared King Salmon 🐟	55
<i>A chef creation of wild caught salmon airflown from New Zealand</i>	
Catch of the Day 🐟	59
<i>A chef creation of wild caught white fish airflown from New Zealand</i>	
Char-grilled Lobster 🐟	79
<i>Lemon, Christmas Island sea salt</i>	

SIDES

Smoked Cheddar Mashed Potato	16
Hand Cut Potato Wedges with Parmigiano Reggiano and Truffle Oil	18
Roasted Rosemary Potatoes with Crispy Bacon	16
Sautéed Mushrooms with Caramelised Onions	16
Sautéed Brussel Sprouts with Anchovies	16
Creamy Spinach	16
Grilled Vegetables	18
Garlic Rice	14