

**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 Unagi with Foie Gras**

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

**30****Grilled Spanish Mackerel**

*Saikyo miso, yellow mustard, sea urchin, girolle mushroom, chrysanthemum*

**28****Kobujime Red Snapper Carpaccio**

*Calamansi, mizuna cress, walnut, orange juice, calamansi vinegar, apricot, kombu seaweed*

**26****Freshly Shucked Oyster (3 pcs)**

*Ikura, bitter orange jelly, lemon balm*

**28****Pan Seared Hokkaido Scallop with Crispy Prosciutto**

*Black lentils, smoked bacon, cauliflower purée, tomato caper sauce*

**32****Beetroot Cured Salmon**

*Celery, Japanese cucumber, sour cream, blood orange, beetroot tuile, ginger beetroot, dill*

**28****Char-grilled Australian Octopus**

*Tomato, jalapeño, calamansi, smoked paprika*

**26****Seafood Platter**

*Fresh oyster (3 pcs), salmon mousse, green mussel (4 pcs), baked prawn (2 pcs), Hokkaido scallop sashimi*

**69**

## SOUPS & SALADS

**New Zealand Mussels Chowder**

*Carrot, celery, clam broth*

**16****French Onion Soup**

*Beef consomme, thyme, cheese, crouton*

**14****Soup of the Day**

*Chef's creation soup made daily*

**14****Kikorangi Blue Cheese Caesar Salad**

*Romaine lettuce, NZ apple, endive, anchovy, poached egg, croutons, romano cheese, Kurobuta bacon*

**22****Greek Salad**

*Seasonal greens, tomato, Japanese cucumber, red onion, feta cheese, green bell pepper, oregano dressing*




**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.

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|--|------------|
| <b>Ocean Beef 21 Days Dry-aged Bone-in Ribeye 1kg</b>   | <b>199</b> |
| <b>WAKANUI Selection Board</b>   | <b>288</b> |
| <i>A selection of Ocean Beef 21 Days Dry-aged Bone-in Ribeye, Canterbury Grass-fed Fillet and WAKANUI Spring Lamb</i>  |            |

## BINCHOTAN CHAR-GRILLED

|  |           |            |
|--|-----------|------------|
| <b>Ocean Beef Ribeye Cut</b>        | 350g      | <b>82</b>  |
|  | 500g      | <b>115</b> |
| <b>Canterbury Grass-fed Fillet</b>  | 250g      | <b>79</b>  |
|  | 500g      | <b>139</b> |
| <b>Japanese A5 Wagyu Fillet</b>     | 100g      | <b>79</b>  |
|  | 150g      | <b>110</b> |
| <b>WAKANUI Spring Lamb</b>        | Half Rack | <b>50</b>  |
|  | Full Rack | <b>90</b>  |

## TEPPAN GRILL

|   |           |
|---|-----------|
| <b>Pan Seared King Salmon</b>  | <b>55</b> |
| <i>Chef's creation of wild caught salmon airflown from New Zealand</i>  |           |
| <b>Catch of the Day</b>        | <b>59</b> |
| <i>Chef's creation of wild caught white fish airflown from New Zealand</i>  |           |
| <b>Char-grilled Lobster</b>    | <b>79</b> |
| <i>Lemon, Christmas Island sea salt</i>   |           |

## SIDES

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