

**WAKANUI Spring Lamb Chop****10**

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

**STARTERS****Hot Smoked Salmon (2 pcs) 26**

*Green tomatoes, green chilli, lemon balm, beetroot*

**Steamed New Zealand Green Lip Mussels (Regular) 22 / (Large) 36**

*White wine, thai basil, lemongrass, cardamom*

**Char-grilled Eel with Foie Gras 30**

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

**Hokkaido Snow Crab and Jerusalem Artichoke 28**

*Uni, roasted burdock purée, wasabi oil, lime mayonnaise, fresh Hokkaido cheese*

**Botan Ebi with Wasabi Panna Cotta 32**

*Watermelon radish, dashi stock, soy sauce jelly*

**Freshly Shucked Oyster Shooter (3 pcs) 28**

*Ponzu sauce, cucumber, ikura*

**Pan Seared Hokkaido Scallop with Crispy Prosciutto 32**

*Black lentils, smoked bacon, tomato capers sauce*

**Garlic Prawn a la Basquaise 28**

*Served with bread, cherry tomato, capsicum vinaigrette*

**Canterbury Fillet Tartare with Sweet Miso and Apple 30**

*Eggplant purée, dehydrated eggplant chips, lily purée, sesame tuile*

**Char-broiled Bluefin Tuna and Buckwheat Seed Salad 32**

*Winter cabbage purée, bottarga, land caviar*

**Char-grilled Octopus 28**

*Tomato, jalapeño, calamansi, smoked paprika*

**SOUPS & SALADS****New Zealand Mussel Chowder 16**

*Carrot, celery, clam broth*

**French Onion Soup 14**

*Beef consommé, thyme, cheese crouton*

**Soup of the Day 14**

*A chef creation soup made daily*

**Kikorangi Blue Cheese Caesar Salad 22**

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



**WAKANUI Salad 24**

*Bluefin tuna, mixed greens, quail egg, french bean, baby potato, purple onion, Italian white wine vinaigrette*


## 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 1kg**  **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

<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>Kagoshima 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>A chef creation of wild caught salmon airflown from New Zealand</i>	
<b>Catch of the Day</b> 	<b>59</b>
<i>A chef creation of wild caught white fish</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>Rosemary Roasted Potatoes with Crispy Bacon</b>	<b>16</b>
<b>Sautéed Mushrooms with Caramelised Onion</b>	<b>16</b>
<b>Sautéed Brussel Sprouts with Anchovy</b>	<b>16</b>
<b>Creamy Spinach with Organic Egg</b>	<b>16</b>
<b>Grilled Vegetable</b>	<b>18</b>
<b>Garlic Rice</b>	<b>14</b>