

WAKANUI
GRILL DINING ■ SINGAPORE

From
the Pass

TRADITIONAL
JAPANESE
FLAVOURS

鮫鯨の生ハム蒸し



Steamed Monkfish

*Monkfish Liver & Skin,
5J Iberico Ham,
Annou Sweet Potato Puree,
Braised Chinese Cabbage,
White Asparagus, Hazelnut Foam,
Miso Powder*

\$32

冷製大浅利のワイン蒸



NZ Cloudy Bay Shell Clam

*Japanese Dashi & DaiDai Jelly,
Edamame, Celery, Pea Shoot,
Yuzu, White Wine*

\$32

焼きトロイワシの押寿司



Grilled Sardine Oshi-Sushi

*Sweet & Sour Ginger,
Nori Seaweed,
Shiso Leaves,
Red Shiso Puree, Bottarga*

\$32

WAKANUI

GRILL DINING ■ SINGAPORE



Chef's Pick

OCEAN BEEF

BONE-IN RIBEYE 1KG

\$99⁺⁺

Sommelier's Pick



Craggy Range Te Muna
SAUVIGNON BLANC **\$66⁺⁺**



Rimapere
PINOT NOIR **\$77⁺⁺**



Aubert
CHAMPAGNE BRUT **\$88⁺⁺**

HOUSE MADE SANGRIA

\$8⁺⁺/Gls

Our mixologist's rendition of the classic sangria with tropical fruits, berries and Japanese wines.

