

WAKANUI Spring Lamb Chop <i>Begin your WAKANUI experience with a taster's portion of one lamb chop grilled over binchotan charcoal</i>	10
Artisan Bread <i>Homemade artisanal sourdough slathered with wagyu fat and grilled over binchotan charcoal</i>	10

STARTERS

Hot Smoked Salmon (2 pcs) <i>Green tomatoes, green chilli, lemon balm, beetroot</i>	28
Pan Seared Hokkaido Scallop with Crispy Prosciutto <i>Black lentils, smoked bacon, tomato capers sauce</i>	32
Char-grilled Octopus <i>Tomato, jalapeño, calamansi, smoked paprika</i>	30
Market Fish Carpaccio <i>A chef creation of wild caught market fish</i>	32
Freshly Shucked Washington Oyster <i>Red wine vinaigrette, lemon, tabasco</i>	6pcs 48 / 12pcs 88
Char-grilled Eel & Foie Gras <i>Lily puree, radish, shiso leaves, sansho, beetroot foam</i>	34
Grilled White Asparagus <i>Capers, pine nuts, meyer lemon, Japanese citrus hyuganatsu, lardo</i>	38
Japanese Clam Hamaguri <i>Dry spring cabbage, green pea puree, green pea and clam thick sauce, tendril</i>	36

SOUPS & SALADS

NZ Little Neck Clam Chowder <i>Clam, clam broth, carrot, potato, celery, onion</i>	18
French Onion Soup <i>Beef consommé, thyme, cheese crouton</i>	16
Boston Lobster Bisque <i>Lobster meat, herb foam, cheese crouton</i>	28
Kikorangi Blue Cheese Caesar Salad <i>Romaine lettuce, New Zealand apple, endive, anchovy, poached egg, croutons, romano cheese, kurobuta bacon</i>	22
WAKANUI Salad <i>Mixed greens, quail egg, french bean, baby potato, purple onion, Italian white wine vinaigrette</i>	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 that is then char-grilled over Japan sourced binchotan charcoal.

Ocean Beef 21 Days Dry-aged Bone-in Ribeye 1kg 🐮		199
Ocean Beef Ribeye Cut 🐮	350g	88
	500g	124
Canterbury Grass-fed Fillet 🐮	250g	85
	500g	145
Kagoshima A5 Wagyu Fillet 🐮	100g	118
	150g	172
WAKANUI Spring Lamb 🐏	Half Rack	58
	Full Rack	99

BINCHOTAN CHAR-GRILLED

USDA Prime 1855 OP Ribeye 1kg 🐮	218
100% Pure Iberico Pork Tomahawk 700g 🐷	128
Pure Black Angus Beef Tomahawk 1.5kg 🐮	288

TEPPAN GRILL

Catch of the Day <i>A chef creation of wild caught white fish</i>	59
Char-grilled Alaskan King Crab <i>Served with grilled vegetable, homemade artisan sourdough, lemon anchovy butter sauce, lemon wedges</i>	128

SIDES

Smoked Cheddar
Mashed Potato
16

Hand Cut Potato Wedges
with Parmigiano Reggiano
and Truffle Oil
16

Sautéed Mushrooms with
Caramelized Onion
16

Garlic Rice
14

Grilled Vegetable
18