

To Start.

Lamb Chop	12
WAKANUI spring lamb	
Pork Rib	10
house-made barbecue chipotle	
Grilled Sourdough	10
house-made wagyu butter, balsamic, paprika	

binchōtan charcoal.

The timeless art of grilling - signature dishes expertly binchōtan grilled for exceptional flavour.

Celebrated for its remarkable qualities, Japan-sourced binchōtan charcoal is known for its extended burn time and subtle fragrance; allowing the true essence of each prized produce to shine while delivering an irresistible sear.

A promise of rich, smoky flavours where flavour meets tradition.

Appetisers.

Cold

Freshly Shucked Oyster	
red wine vinaigrette, lemon, tabasco	
6pcs	48
12pcs	88
Tuna Ceviche	35
compressed watermelon, honey ginger dressing, wasabi yoghurt	
House-Made Smoked Salmon Trout	28
white kimchi, pear, apple, tofu dressing, sesame	
Burratina	26
honey rosemary dressing, heirloom tomato, grape, granola	
Caesar Salad	22
kikorangi blue cheese, endive, poached egg, kurobuta bacon	
WAKANUI Salad	18
Italian parsley vinaigrette, quail egg, french bean, new potato, locally sourced green	

Hot

Prawn Tempura	29
sriracha glaze, pickled cucumber, carrot	
Hokkaido Scallop	35
duck confit rillettes, topinambur purée, preserved lemon	
House-Cured 'TORIYAMA' Bresaola Ham	28
flatbread, caramelised onion, onion crème fraîche, mustard green	
Chawanmushi	16
carrot flavoured chawanmushi, snow crab, clam dashi, pickled shiitake	
Grilled Octopus	33
romesco sauce, tomato salsa, crispy kale, basil oil	
Boston Lobster Bisque	25
lobster meat, cheese crouton	
Soup of the Day	18

