

To Start.

Lamb Chop	15
WAKANUI spring lamb	
Grilled Sourdough	12
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	
chipotle ketchup, lemon, tabasco	
6pcs	42
12pcs	65
Hamachi	32
coconut, white peach, seaweed	
Prawn Capellini	16
Argentina red prawn, truffle shoyu	
Smoked Burratina	23
pistachio purée, yuzu tomato, balsamico	
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 greens	

Hot

Hokkaido Scallop	35
duck confit rillettes, topinambur purée, preserved lemon	
NZ Blue Mussels	28
Nduja, ciabatta bread	
Roasted Bone Marrow	26
furikake, herb salad served with sourdough	
Grilled Octopus	33
polenta, piquillo, chorizo	
Boston Lobster Bisque	28
lobster meat, cheese crouton	
Soup of the Day	18

Mains.

Meats

OCEAN BEEF Ribeye Cut	
200g	64
300g	84
Wakanui, New Zealand	
Canterbury Grass-fed Fillet	
200g	67
300g	87
Wakanui, New Zealand	
TORIYAMA A4 Prime Cut	116
120g	
Gunma, Japan	
Wagyu Sirloin MBS6-7	88
250g	
Marri, Australia	
WAKANUI Spring Lamb	
Half rack	64
Full rack	116
Wakanui, New Zealand	
Confit Duck Leg	45
Vendée, France	
choucroute, blackberry jus	
Pork Abanico	45
Ramos, Spain	
carrot fondue, cordyceps mushroom	
Seafood	
Catch of the Day	45
sustainably sourced fish	
Seafood en Papillote	52
seafood medley, vin blanc, saffron	
Vegetarian	
Pasta Sugo Rosa	35
orecchiette, tomato fondue, eggplant	

To Share.

OCEAN BEEF 21 Days Dry-aged Bone-in Ribeye	225
1kg	
Wakanui, New Zealand	
Sanchoku F1 Wagyu Tomahawk	299
1.5kg	
Australia	
Lamb Wellington	
Half rack	84
Full rack	142
Wakanui, New Zealand	
WAKANUI spring lamb, FORGED quail parfait	

Sides.

Mashed Potato	16
smoked cheddar	
Crispy Wedges	16
truffle oil, parmesan cheese	
Pommes Frites	16
shio kombu dip	
Sautéed Mushrooms	16
caramelised onion	
Grilled Broccolini	18
parmesan cheese	
Grilled Asparagus	20
black truffle sauce	