

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

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

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

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

Kurobuta Pork Belly Confit**30**

Red turnip pickle, buckwheat seed, tapenade, amaranth

Char-grilled Octopus**28**

Tomato, jalapeño, calamansi, smoked paprika

SOUPS & SALADS**Hokkaido Kuri Crab 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**18**

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   **268**

A selection of Ocean Beef 21 days dry-aged bone-in ribeye, Canterbury grass-fed Fillet and WAKANUI Spring Lamb

BINCHOTAN CHAR-GRILLED

Ocean Beef Ribeye Cut  350g **75**
500g **108**

Canterbury Grass-fed Fillet  250g **69**
500g **118**

Kagoshima A5 Wagyu Fillet  100g **82**
150g **110**

WAKANUI Spring Lamb  Half Rack **50**
Full Rack **90**

TEPPAN GRILL

Pan-seared King Salmon  **55**
A chef creation of wild caught salmon airflown from New Zealand

SIDES

Smoked Cheddar Mashed Potato **14**

Hand Cut Potato Wedges with Parmigiano Reggiano and Truffle Oil **14**

Rosemary Roasted Potatoes with Crispy Bacon **16**

Sautéed Mushrooms with Caramelised Onion **16**

Garlic Rice **14**