

WAKANUI Spring Lamb Chop <i>Begin your WAKANUI experience with a taster's portion of one lamb chop grilled over Binchotan charcoal</i>	10
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Ossetra Caviar 15g **80**
Melon, blini, boursin cheese, cracker

Charcuterie **49**
5J Iberico ham, parma prosciutto, fennel salami, dry fruit, nut, pickles

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

Shark Bay King Prawn Frit with Honey Truffle **32**
Fennel, celeriac purée, sayote, Granny Smith purée, mint leaves

Soy Sauce Braised Duck Breast **30**
Caramelized baby carrot, black garlic sauce, butternut squash purée, daikon radish cress

Char-grilled Octopus **28**
Tomato, jalapeño, calamansi, smoked paprika

Binchotan Char Broiled Blue Fin Tuna **32**
Macadamia nut oil and spring onion sauce, roasted almond, celery, seaweed chips

Freshly Shucked Washington Oyster **6pcs 36 / 12pcs 69**
Red wine vinaigrette, lemon, tabasco

Octopus Terrine **30**
Land caviar, tofu mayo, kombu seaweed dashi jelly, ice plant, nasturtium

SOUPS & SALADS

Hokkaido Crab Chowder **18**
Carrot, celery, clam broth

French Onion Soup **14**
Beef consommé, thyme, cheese crouton

Boston Lobster Bisque **28**
Lobster meat, herb foam, cheese crouton

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 🐮 🐮 <i>A selection of Ocean Beef 21 days dry-aged bone-in ribeye, Canterbury grass-fed Fillet and WAKANUI Spring Lamb</i>	288
33 Days Dry Aged Black Onyx Angus Beef Tomahawk 1.5kg 🐮	268
35 days Dry Aged British Red Poll Porterhouse 1kg 🐮	228

BINCHOTAN CHAR-GRILLED

Ocean Beef Ribeye Cut 🐮	350g	82
	500g	118
Canterbury Grass-fed Fillet 🐮	250g	79
	500g	139
Kagoshima A5 Wagyu Fillet 🐮	100g	112
	150g	168
WAKANUI Spring Lamb 🐏	Half Rack	55
	Full Rack	95

TEPPAN GRILL

Pan-seared King Salmon 🐟 <i>A chef creation of wild caught salmon airflown from New Zealand</i>	58
Catch of the Day <i>A chef creation of wild caught white fish</i>	62
Lobster Thermidor <i>Sea urchin mayonnaise, seasonal vegetable</i>	<i>Seasonal Price</i>

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
Deep Fried Padron Pepper	18