

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 consomme, 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