

小皿 SMALL PLATES

Edamame w/ smoked lime salt	8
Heirloom tomato salad w/ seasonal fruits & chimichurri	16
Grilled Octopus w/ yuzu pepper soy, aji amarillo mash & shichimi pepper	22
Free Range Chicken Karaage w/ buttermilk, pickled daikon, kale crisp & aji amarillo mayo	21
Beef Tataki w/ mango, passionfruit & onion dressing	26

トスターダ TOSTADA

Heirloom Tomato w/ lemon mayo, jalapeño, mint, basil, almond & coriander	19
Seared Beef w/ truffle sesame dressing, shiitake mushroom & pickled daikon	20
Tuna Sashimi w/ corn, wasabi tartar, diced cucumber, chopped jalapeño & red onion	20
Lobster w/ kaffir lime, black mayo & cucumber	22

海の幸 RAW BAR & SUSHI

Big Glory Bay King Salmon Tiradito w/ passion fruit, coconut cream, leche de tigre & crispy spaghetti squash	27
Kingfish Ceviche w/ pickled daikon, jalapeño & coriander	26
Traditional Assorted Sashimi {10pcs/16pcs} Chef's selection of today's best market fish	36/56
Ceviche Tasting Platter kingfish w/ pickled daikon, jalapeño and coriander, salmon w/ leche de tigre & tuna w/ yuzu chipotle	58
Spicy Tuna Sushi Roll {8pcs} w/ aji verde & coriander	24
Rainbow Sushi Roll {8pcs} w/ aji amarillo, chia seeds & tobiko	25
Volcano Sushi Roll {8pcs} w/ tiger prawn tempura, pickled daikon & huancaína mayo	25
Seared Hokkaido Scallop Roll {8pcs} w/ courgette, wasabi mayo & yuzu tobico	26

餃子と肉まん DUMPLINGS & BUNS

Vegetable Steamed Bun w/ tempura eggplant, asian slaw & teriyaki sauce	11
Soft Shell Crab Steamed Bun w/ baby cos & wasabi tartar	13
Confit Pork Belly Black Sesame Steamed Bun w/ pickled shallots, cucumber & spicy miso	13
Artichoke Dumplings {4pcs} w/ mushroom purée, chili & almond	17
Black Tiger Prawn Dumplings {4pcs} w/ aji verde, purple kumara crisps & almond powder	18
Spicy Pork Gyoza {6pcs} w/ sichuan pepper & aji amarillo	18

天ぷら TEMPURA

Eggplant w/ hatcho miso & spring onion	22
Tiger Prawn {4pcs} w/ aji amarillo mayo & jalapeño ponzu	28
Fish Tempura w/ kaffir lime & lime ponzu	26

大皿 MAIN PLATES

Crispy Pork Belly w/ spicy miso glaze, salsa & cauliflower purée	40
Lamb Chuleta {4pcs} Spiced lamb cutlets w/ smoky aubergine & coriander purée	42
Nikkei Steak Taupo Beef Scotch w/ garlic chips, fried kale & wasabi butter ponzu	39
Market Seafood w/ seasonal vegetables	M.P

SIDES

Cucumber Salad w/ almonds, fried shallot, lime pickle, dark vinegar & coconut	10
Hakusai Cabbage w/ sesame mustard dressing & parmesan cheese	12
Japanese Short Grain Rice {sml/lrg}	4/8
Miso Soup w/ silken tofu, wakame seaweed & spring onion	6

デザート DESSERTS

Roasted coconut and yuzu slice	16
Chocolate cake w/ ichigo sake strawberries & citrus mascarpone	16
Tempura Custard w/ ginger jam & matcha	16

BEER.

Asahi Super Dry {Tap}	10/13.5
Asahi Black {Tap}	10/13.5

SAUVIGNON BLANC.

The Grayling, Marlborough	12/60
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CHARDONNAY.

Los Pasos, Argentina	13/65
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PINOT GRIS.

Square Mile, East Coast	12/60
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RIESLING.

Rippon 'Jeunesse', Central Otago	15/73
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ROSE.

Church Road, Hawke's Bay	13/65
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PINOT NOIR.

Luna Estate, Martinborough	14/70
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SAKE.

Azabu Sake Flask 375ml	48
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SOFT DRINKS.

Fizzy	5
Calpico	6
Ramune	6

Our menu combines Nikkei-influenced dishes and modern Japanese with an emphasis on the fun and the interesting.

Our large and small plates are made to be shared - don't be shy.