



RAW BAR & SUSHI	海の幸
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 (10/16PCS) Chef's selection of today's best market fish	36/56
SPICY TUNA SUSHI ROLL (8PCS) w/ aji verde & coriander	24
RAINBOW SUSHI ROLL (8PCS) w/ aji amarillo, chia seeds & tobiko	25

SMALL PLATES	小皿
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
WAGUY BEEF TATAKI w/ mango, passionfruit, onion dressing	26

TOSTADA	トスターダ
TOMATO TOSTADA w/ mint, basil, almond & coriander	19
SEARED BEEF TOSTADA w/ truffle sesame dressing, shiitake mushroom & pickled daikon	20
TUNA SASHIMI TOSTADA w/ corn, wasabi tartar, pickled daikon, chopped jalapeño & red onion	20
LOBSTER TOSTADA w/ kaffir lime, black mayo & cucumber	22

DUMPLINGS & BUNS	餃子と肉まん
SOFT SHELL CRAB STEAMED BUN w/ baby cos & wasabi tartar	13
CONFIT PORK BELLY STEAMED BUN w/ pickled 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

TEMPURA	天ぷら
EGGPLANT TEMPURA w/ hatcho miso & spring onion	22
TIGER PRAWN TEMPURA w/ aji amarillo mayo & jalapeño ponzu	28
FISH TEMPURA w/ Peruvian spice blend, kaffir lime & lime ponzu	26

MAIN PLATES	大皿
CRISPY PORK BELLY w/ spicy miso glaze, salsa & cauliflower purée	40
LAMB CHULETA (4PCS) Spiced lamb cutlets w/ smokey aubergine & coriander purée	42
NIKKEI STEAK w/ garlic chips, fried kale, & wasabi ponzu	39

SIDES	
HAKUSAI CABBAGE w/ sesame mustard dressing & parmesan cheese	12
BOK CHOY w/ sweetcorn & oyster sauce	10
CUCUMBER w/ almonds, fried shallots, lime pickle, dark vinegar & coconut	10
JAPANESE SHORT GRAIN RICE (SML/LRG)	4/8
MISO SOUP w/ silken tofu, wakame seaweed & spring onion	6

DESSERTS	デザート
Matcha & Coconut Tres leches cake w/ toasted meringue	16
Roasted coconut & yuzu slice,	16
Chocolate cake, ichigo sake strawberries & citrus mascarpone	16

HOUSE DRINKS

BEER	
Asahi Super Dry, Lager, Japan 400ml	13
Asahi Black, Lager, Japan 400ml	13
Moa Dry Hopped Pilsner, NZ, 400ml	13
Peroni, Lager, Italy 400ml	13
Somersby Apple Cider, Denmark 300ml	10
WINE	
Sauvignon Blanc Brancott Estate Core, Marlborough, 2020	10/50
Pinot Gris Brancott Estate Core, East Coast, 2020	11/55
Chardonnay Brancott Estate, East Coast, 2020	12/60
Rosé Brancott Estate Core, Blush Rosé, Marlborough, 2020	12/60
Pinot Noir Camshorn, Waipara, 2019	14/70
HOUSE COCKTAIL	
Azabu Yuzu Sangria Flask 375ml	25
SOFT DRINKS	
Fizzy	5
Calpico	6
Ramune	6

BENTO BOX 35

YOUR CHOICE OF:

- Free range teriyaki chicken
- Nikkei Steak w/ garlic chips, fried kale & wasabi ponzu
- Pan Fried Market Fish
- Fried Teriyaki Tofu

ALL COME WITH:

- Miso Soup
- Beef Tataki Salad w/ wafu dressing
- Market Fish Ceviche w/ jalapeño & ponzu
- Seasonal vegetables w/ ginger teriyaki sauce & steamed rice
- Assorted Tempura
- Chef's Premium Sushi Selection

