



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.

## 小皿

### SMALL PLATES

Edamame w/ smoked lime salt	6
Lamb Anticucho (2pcs) w/ cumin, shichimi pepper, crisp purple potato & aji amarillo puree	14
Chicken Tsukune (4pcs) Teriyaki glazed chicken meatballs w/ onsen tamago & aji amarillo	15
Beef Tataki w/ pickled shallot & persimmon	16
Grilled Octopus w/ yuzu pepper, purple potato & chive	16
Chicken Karaage w/ spring onion soy dressing	18

## トスターダ

### TOSTADA

Heirloom Tomato w/ jalapeño mayo, mint, basil, crushed almond & coriander	12
Beef Tataki w/ truffle sesame dressing, shiitake mushroom & pickled daikon	14
Tuna Sashimi w/ corn, wasabi tartar, pickled daikon, chopped jalapeño & red onion	14

## 海の幸

### RAW BAR

Nikkei Tuna w/ chia seeds, pickled cucumber & apple purée	23
Salmon Tiradito w/ passion fruit, coconut cream, leche de tigre & crispy spaghetti squash	24
Assorted Sashimi (8pcs/14pcs) Chef's selection of today's best market fish	35/56
Hamachi Kingfish Sushi Roll w/ pickled daikon & shiso ponzu	23
Spicy Tuna Sushi Roll w/ aji verde sauce & coriander	23
Rainbow Sushi Roll w/ homemade salsa & aji amarillo	23

## 餃子と肉まん

### DUMPLING & BUNS

Chicken Katsu Bun w/ fried onion, tonkatsu sauce & karashi mustard	9
Braised Pork Cheek Bun w/ tamarind sauce, cucumber & whole grain mustard	9
Chicken Dumplings (4pcs) w/ shiitake mushroom, sichuan pepper & chives	10
Spicy Pork Gyoza (6pcs) w/ jalapeño, ginger & yuzu pepper dressing	12

## 天ぷら

### TEMPURA

Sweet Corn w/ coriander & yuzu salt	14
Eggplant w/ hacho miso & spring onion	18
Tiger Prawn w/ aji amarillo & jalapeño purée	22

## 大皿

### MAIN PLATES

Crispy Pork Belly w/ slaw, hoisin sauce & pancakes	28
Twice Cooked Chicken w/ asian citrus sauce	28
Lamb Chuleta. Spiced lamb cutlets w/ smoky aubergine & coriander purée	30
Nikkei Steak Wakanui scotch w/ ginger soy dressing & chimichurri	35
Market Fish w/ lemon butter ponzu & turnip purée	M.P

### SIDES

Cucumber Salad w/ lightly pickled daikon & dashi vinaigrette	7
Spinach Ohitashi w/ warm dashi dressing	9
Hakusai Cabbage w/ sesame mustard dressing & parmesan cheese	7
Miso Soup w/ silken tofu & wakame seaweed	4
Japanese Short Grain Rice	4

## デザート

### DESSERTS

Tempura Custard w/ ginger jam	12
Tres Leches Milk sponge cake w/ spiced apple, coconut flakes & matcha	12
Tapioca w/ orange coconut meringue, sake poached pear, honeycomb & mango purée	12



### HOUSE DRINKS

<b>BEER.</b>	
Asahi Super Dry [Tap]	9/11
Asahi Black [Tap]	9/11
<b>SAUVIGNON BLANC.</b>	
The Grayling, Marlborough	9/45
<b>CHARDONNAY.</b>	
Monrouby, France	12/60
<b>PINOT GRIS.</b>	
Square Mile, East Coast	11/55
<b>RIESLING.</b>	
Peregrine, Central Otago	13/62
<b>ROSE.</b>	
Carte Noire, France	12/60
<b>PINOT NOIR.</b>	
Stop Banks, Marlborough	12/60
<b>SAKE.</b>	
Azabu Sake Flask 375ml	48
<b>SOFT DRINKS.</b>	
Fizzy	4.5
Juice	5
Antipodes (1L)	11