

# - UMAMI -

this menu is designed to be enjoyed by the whole table

## Premium seafood “omakase” course

\$ 90 per person

\*Booking required 1 day in advance

**1<sup>st</sup>**

### “Texture”

揚げ物

Clevedon coast oyster Tempura, creamy egg-Mayo tartare sauce, tobiko

**2<sup>nd</sup>**

### “Sea Jewel”

ちらし寿司

Kazaguruma style Chirashi Sushi Salad  
Line caught snapper, Ruakaka farmed king fish, Ora king salmon,  
Fijian tuna, New Caledonian prawn, Hokkaido scallop,  
Sea urchin, Salmon roe, Scampi

**3<sup>rd</sup>**

### “Kaikoura”

焼き物

Fiordland crayfish, Chatham island blue cod  
Miso Américaine sauce, Boiled seasonal vegetable

**4<sup>th</sup>**

### “Flavour”

主菜

Teriyaki Ora king salmon enhanced with red wine, citrus, butter  
ginger and sansho-Japanese pepper  
Agria potato, Gomaae shungiku, Kusuda EV olive oil

*SAKE pairing*

\$ 48 / 60ml each

\*Gluten-free and Dairy-free options available

# **- WASHOKU-**

this menu is designed to be enjoyed by the whole table

## The classic Japanese “omakase” course

\$ 76 per person

\*Booking required

**1<sup>st</sup>**

### **Sashimi and Sushi**

刺身と寿司 8種

Ora king salmon, line caught Leigh snapper, Fijian tuna

Ruakaka king fish, Hokkaido scallop

And

Aburi salmon nigiri, boiled New Caledonian prawn nigiri, uni and Ikura sushi

**2<sup>nd</sup>**

### **“Tempura”**

天ぷら

Jumbo Black tiger prawn, Cauliflower

**3<sup>rd</sup>**

### **“Yaki-zakana”**

焼き魚

Japanese style grilled fish of the day

**4<sup>th</sup>**

### **“Teppan”**

鉄板焼き

KAZAGURUMA style A5 wagyu beef sukiyaki

Accompanied with tofu and vegetables

## *SAKE pairing*

\$ 48 / 60ml each

\*this course is Dairy-free

\*Gluten-free options available

## **- SIGNATURE SET -**

These set menu is to be shared and designed to be enjoyed by the whole table  
Minimum order for two people

\$ 64/per person

### **Sashimi Of the Day**

Six varieties fish of the day

### **Sushi Of the Day**

Two varieties Sushi of the day

### **Cauliflower Tempura**

with "Aosa-nori" seaweed salt

### **Agedashi Tofu**

Deep fried tofu in "dashi" soy broth

### **Beef Tataki**

Flame seared thin sliced rare beef salad

### **Karaage Chicken**

Deep fried free range chicken thigh, Shiso aioli

### **Ebi Mayo**

Tiger prawn tempura, creamy egg-mayo tartare sauce

### **Yakiniku Lamb**

Grilled garlic "sansho-miso" marinated coastal Lamb cutlets

### *SAKE pairing*

\$ 48 / 60ml each

\*Gluten-free and Dairy-free options available

## - A LA CARTE -

牛のたたき **“Beef Tataki”** *gf df* \$17

Flame seared rare Beef Carpaccio with thin sliced red onion and micro green salad, “shiso”ponzu vinegar dressing, pink pepper, garlic chip, chives

鶏の唐揚げ **“Karaage Chicken”** *gf df* \$18

Deep fried ginger soy marinated free range chicken thigh, “Shiso” aioli, mixed garden lettuce with “kurozu” dark vinegar dressing \*sauce contains egg

海老マヨ **“Ebi Mayo”** *df on request* \$20

Tiger prawn Tempura, Creamy egg-mayo tartare sauce, parmesan snow, mixed garden lettuce with sesame dressing \*sauce contains egg

湯豆腐 **“Yu-Tofu”** *v gf df* \$22

Japanese silken Tofu and Asian vegetables cooked in soy milk broth hotpot, served with ponzu dipping sauce and “Yakumi” condiments

照り焼きサーモン **“Teriyaki Salmon”** *gf df* \$26

Teriyaki Ora King Salmon, Fried agria potato, Goma-ae vegetable, Creamy egg-mayo tartare sauce and micro greens

ジンギスカン **“Yakiniku Lamb”** *gf df* \$26

Grilled Garlic sansho-miso marinated Coastal Lamb cutlets, wokked seasonal vegetable

和牛すき焼き鉄板 **“Wagyu Teppan Sukiyaki”** *gf df* \$37

Kagoshima A5 Rank Wagyu Beef accompanied with tofu and vegetables, Sweet Sukiyaki-soy sauce

和牛しゃぶしゃぶ鍋 **“Wagyu Shabu-Shabu”** *gf df* \$40 **Extra Beef** \$35

Asian vegetables hotpot with A5 Rank Japanese Wagyu beef slice, sesame ponzu dipping sauce  
Shabu-shabu is a Japanese dish where very thinly sliced beef is cooked in a traditional hot-pot full of boiling broth. The meat is cooked by gently dipping and waving it around in the broth with chopsticks. The beef is so thin you can almost see through it, so it cooks quickly and is ready to eat as soon as its colour changes.

## - *SASHIMI and SUSHI* -

\*Gluten-free soy sauce available on request

刺身 3種盛り合わせ **3 varieties Sashimi assorted** \*6pieces \$ 17

Three varieties fish of the day

刺身 6種盛り合わせ **6 varieties Sashimi assorted** \*12pieces \$ 35

Four varieties fish of the day and Hokkaido scallop, Paradise prawn

握り盛り合わせ 4貫 **Nigiri Sushi assorted** \*4 pieces \$ 19

Four varieties fish of the day

ウニ寿司 **Uni Sushi** \$14 /2 pieces

Sea urchin (Kina) with Nori seaweed

## - *SIDE* -

えだまめ “**Edamame**” v gf df \$ 6

Boiled “Edamame” Soybeans with flaked sea salt

ブロッコリーのおひたし “**Ohitashi**” v gf df \$ 8

Boiled broccoli salad, soy broth, powdered sesame

カリフラワー天ぷら “**Cauliflower Tempura**” v df \$ 9

“Aosanori” seaweed salt

揚げ出し豆腐 “**Agedashi Tofu**” v gf df \$ 11

Deep Fried Tofu in “dashi” Soy broth

**Miso soup** v gf df \$ 3.5

**Rice** v gf df \$ 2.5

## *DESSERT*

### **Yuzu sorbet** v df gf \$7

Yuzu juice, Honjozo sake

### **Green Tea Ice Cream** gf\* \$8

Roasted pistachio, "masago" rice puffs

### **Crème Brûlée** gf \$8

Heliala Vanilla

### **Black Sesame cream caramel** gf \$8

"kuromitsu" cane sugar caramel

### **Monaka** \$9

puff-sand green tea ice cream with strawberry confiture, red bean paste and mascarpone cream

### **Baked Cheese cake** gf\* \$13

Crushed biscuit, Yuzu curd

gf\* Gluten free option available

## *Tea selection from T Leaf Tea*

### **Sencha organic**

A delicious everyday green tea.

This leafy Chinese tea brews to a golden liquor with a flowery green aroma and sweet aftertastes.

### **Honeyed camomile**

Unwind with new best friends: honey, camomile and lemongrass. Mingled with New Zealand Yen Ben lemon pieces and native New Zealand katakana, this brews delicate beginning is perfectly with its earthy and honeydew lemon finish.

### **Sakura Rose**

Rose blossom on a Sencha base are flavoured with the taste of Sakura cherries.

### **Lemon sorbet organic**

Luscious citrus and pineapple flavours dance on your tongue; while the apple pieces add the perfect balance of sweetness.

### **Genmaicha Japan**

Product using an exotic Japanese recipe.

Genmaicha combines popped rice with tender and delicious green tea leaves.

### **Restful**

This peach flavoured ayurvedic blend of tulsi, green rooibos and other relaxing herbs, make this infusion ideal for those brew. Who need a harmonising wind down at the end of the day.

### **Kawakawa Fire**

Native New Zealand kawakawa leaf blended with lemongrass and ginger. An uplifting and warming.

### **Peppermint Organic**

Packed with minty flavour and aroma this peppermint infusion is pure and refreshing anytime of the day.

\$ 5 each