

A taste of Wakuwaku \$75pp

Discover what makes Wakuwaku unique cuisine, and experience authentic Japanese food at its best, revisited with some of the best ingredients New Zealand can offer.

Snack

Edamame

Ōra King salmon ikura, puri pastry

Sashimi

Tuna, Ōra King Salmon, Kingfish

Upgrade to 5 varieties +\$8pp

Add Nigiri +\$6 each

Starters *to share*

A selection of 6 small plates handpicked by the Chef

Mains *choice of one per person*

Teriyaki chicken Soy glaze, parsnip, mustard seeds

Tonkatsu Sesame sauce, parmesan cream, cos

Sumiyaki Wagyu sirloin Grilled carrot, ginger dressing

Teppanyaki Snapper Sake lee sauce, caulilini

Teriyaki Tofu Soy glaze, parsnip, mustard seeds

Dessert

Dessert & green tea

Drinks pairing:

Soft

Sunrise spritz

Yuzu & grapefruit lemonade

Non #3

\$36

Alcoholic:

Dassai Junmai Daiginjyo

Minuty 'M' Rosé 2022

Kumamoto 'Kikuka' Chardonnay NV
or

Sato 'Northburn' Pinot Noir 2019

Choya 'Single Year' Umeshu

\$60