

WAKANUI Spring Lamb Chop

1piece 650

WAKANUI offers our customers a Lamb Chop as a starter.

Cold Appetizers

House Charcuterie

2,300 for two /each additional person 1,200

(Includes Pâté de Campagne, White Liver Mousse and Roast Beef)

Fresh Fish Carpaccio with Cauliflower Purée and Melogold Sauce

1,850

Lamb Short Loin Tataki with Roasted Seasonal Onion and Seared Bamboo Shoot

1,980

Hot Appetizers

Hot Smoked New Zealand King Salmon

2,980

Grilled Seasonal Vegetables with Aioli Sauce

1,850

Cream Soup of Seasonal Cabbage with Deep-fried Sakura Ebi (Sergeste Lucens)

1,100

Clam Chowder

1,100

Salad

Seasonal Green Salad

1,850

with Snap Garden Peas, Red Mizuna, White Asparagus, and Endive

WAKANUI Caesar Salad

1,950

with Avocado, Bacon, "Urui" Japanese Spring Vegetables, and Cheese Croutons

To Accompany Main

Sautéed Mushrooms

1,100

Sautéed Spinach

1,100

Hand-cut Potato Wedges with White Truffle Oil

1,100

Herb Pilaf

1,100

Maison Kayser WAKANUI Baguette

420

Charcoal-grilled meat unique to WAKANUI

At WAKANUI, you can enjoy New Zealand beef and lamb finished to perfection as a result of having all processes from livestock management to meat processing, importing, aging and cooking, under our own control.

Our specialized grilling technique using Japanese Binchotan charcoal is designed to provide the optimum finish by allowing the meat to sufficiently rest to minimize any grilling stress and maintain the natural meat flavour.

As a result, it may take over an hour to cook, depending on the size of the meat and preferred degree of cooking.

We recommend that you select your main dish at the very beginning of your meal.

Ocean Beef

The beef comes from Angus cattle, which have been raised solely on pasture for the first 18 months of their life and then finished on feed composed mainly of barley and wheat, giving a grain-fattened cow with a good balance of lean meat and marbling.

Dry-aged Bone-in Ribeye	1kg	22,000
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*WAKANUI's signature dish.

The natural meat flavour is maximised through a 3-week dry aging process in the dry aging room at the restaurant.

42-days Aged Ribeye	300g	6,500
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*Aged at a low temperature in a vacuum pack for approximately 42 days, at which point the meat flavour reaches a peak.

Enjoy the tender and succulent flavour of the meat.

500g	11,000
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Grass-fed Beef

The cattle are free to roam and graze throughout the year in New Zealand's natural environment for around the first 24 months of their lives. Enjoy the delicious flavour of the lean meat, known for its rich meat flavour.

Fillet	250g	7,000
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500g	13,500
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WAKANUI Spring Lamb Rack

Special lamb developed specifically for WAKANUI.

Half Rack	4,000
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Full Rack	7,800
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Main Dish

Fish of the Day	7,500
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Beef Wellington (Pre-order Required. Minimum 2 operation days in advance.)	9,500
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Grass-fed Beef Fillet and Lobster Surf & Turf with Herb Butter Sauce	11,000
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WAKANUI Spring Lamb Chop

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Seasonal Green Salad

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Soup of the Day

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Hot Smoked New Zealand King Salmon

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Meat Tasting Plate

Ocean Beef Ribeye | Grass-fed Beef Fillet | WAKANUI Spring Lamb

**Served with
Hand-cut Potato Wedges with White Truffle Oil
Sautéed Spinach**

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**Pavlova
Homemade Hokey Pokey Ice Cream**

Coffee or Tea

¥15,000/Person

All prices are tax inclusive.