

# WAKANUI

GRILL DINING ■ BAR ■ TOKYO

WAKANUI Spring Lamb Chop 1 piece 550

WAKANUI offers our customers a Lamb Chop as a starter.

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## Cold Appetizers

House Charcuterie 2,300 for two 1,200 /each additional person  
(Includes Marinated Lamb Tongue, Lamb Shoulder Ham, Pâté de Campagne and White Liver Mousse)

Raw Hiroshima Oysters 4 pieces 2,300 / 8 pieces 4,600 / additional 1 piece 600  
\*Please note that the Hiroshima Oysters are subject to seasonal availability.

Carpaccio of Kanpachi (Amberjack) and Fennel with New Zealand Meyer Lemon Sauce 1,800

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## Hot Appetizers

New Zealand Fresh Green-lip Mussels Steamed in White Wine 4 pieces 2,000 / 8 pieces 3,900 / additional 1 piece 500  
\*Please note that the New Zealand Fresh Green-lip Mussels are subject to seasonal availability.

Baked Hiroshima Oysters with Herb Butter 4 pieces 2,300 / 8 pieces 4,600 / additional 1 piece 600  
\*Please note that the Hiroshima Oysters are subject to seasonal availability.

Hot Smoked New Zealand King Salmon 2,530

Spicy Seafood Fritters with Seasonal Vegetables 1,980

Cappuccino-style Porcini Soup with Carob Powder 1,100

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## Salad

Green Salad with Seasonal Vegetables 1,760

WAKANUI Caesar Salad with Avocado, Walnuts and Bacon 1,950

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## To Accompany Main

Sautéed Mushrooms 900

Sautéed Spinach 900

Hand-cut Potato Wedges with White Truffle Oil 900

Herb Pilaf 900

Maison Kayser WAKANUI Baguette 390

## 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** (Temporarily Unavailable) 1kg 16,800

\*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

\*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 9,800

### 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** (Temporarily Unavailable) 250g 6,500

500g 12,000

**WAKANUI Spring Lamb Rack** Special lamb developed specifically for WAKANUI.

Half Rack 3,500

Full Rack 6,200

## Main Dish

Fish of the Day 5,500

Beef Wellington (Temporarily Unavailable) 8,000

Grass-fed Beef Fillet and Lobster Surf & Turf with Herb Butter Sauce (Temporarily Unavailable) 9,800

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## WAKANUI Spring Lamb Chop

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## Seasonal Green Salad

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## New Zealand Fresh Green-lip Mussels Steamed in White Wine Hot Smoked New Zealand King Salmon

\*Please note that the New Zealand Fresh Green-lip Mussels are subject to seasonal availability.

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## Meat Tasting Plate

Ocean Beef Ribeye | Grass-fed Beef | 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

¥12,000/Person

All prices are tax inclusive.