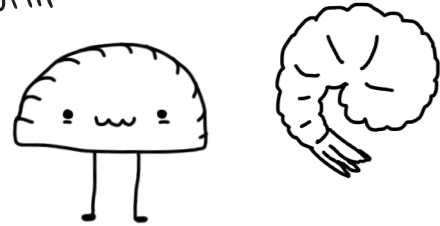


共有プレート SHARED PLATES

FOOD IS
BETTER
WITH FRIENDS

Our menu is designed for sharing and served over a staggered period.
We recommend 2-3 plates per person. Our staff can guide you.
Please advise us of any dietary requirements.



海鮮 + 肉 SEAFOOD + MEAT

- Market fish sashimi, chilli yuzu ponzu, Asian herbs, crispy shallots *gf, df* 17.9
- Beef tataki, beetroot puree, wasabi crème fraiche, Asian herbs *gf, df* 17.9
- Market fish tempura, sticky soy, chilli mayo, Asian herbs, lemon *df, egg* 19.9
- Tempura black tiger prawn, sticky soy, lemon *sf, df* 19.9
- Chicken karaage, honey soy, lemon, sesame, mayo *df, egg* 19.9
- Pork belly skewers, katsu, sesame, chives *df* 20.9
- Chicken thigh skewers, honey soy, sesame, chives *gf*, df* 19.9
- Beef skewers, wasabi butter, wasabi salt, sesame, chives *gf**... 20.9

饅頭 DUMPLINGS + BUNS

- Prawn dumplings, kimchi, chilli *sf, egg, df* 14.9
- Pork dumplings, garlic, Asian chives, ginger, cabbage, spring onion *egg, df* 14.9
- Vege dumplings, tofu, shiitake, spring onion, cabbage, garlic, ginger *v+, df* 13.9
- Vege kakiage bao bun, Asian herbs, chilli mayo, sticky soy *v, egg* 14.9
- Pulled pork bao bun, jus, cabbage, pickled carrot, mayo *egg* 15.9
- Chicken karaage bao bun, honey soy, cabbage, pickled cucumber, mayo *egg, df* 15.9
- Bun of the month (ask your server) POA

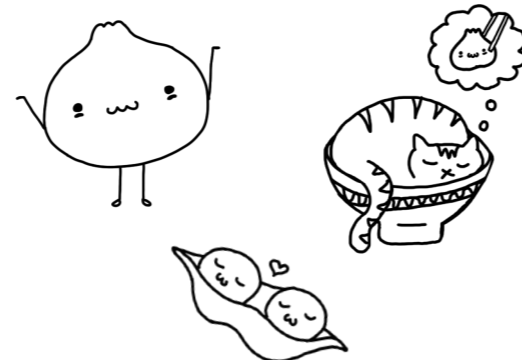
菜 VEGES + SIDES

- Edamame, sea salt or wasabi salt *gf, v+, df* 9.5 / 9.9
- Cucumber salad, umeboshi, Asian herbs, sesame *gf, v+, df* 9.9
- Miso glazed eggplant, Asian herbs, crispy shallots *gf, v+, df* ... 14.9
- Charred broccoli, ginger miso, sesame, nori *gf, v+, df* 14.9
- Kumara balls, mayo, ginger *egg, v, df* 14.9
- Vegetable tempura, sweet chilli *v+, df* 15.9
- Mushroom tempura, garlic mayo *v*, egg, df* 15.9
- Sea salt fries, chilli mayo *v*, df, egg* 13.5
- Steamed rice *v+, df* 4.5

デザート DESSERT

- Matcha gelato, whipped cream, sake strawberry sauce *gf* 15.9
 - Banoffee spring roll, hazelnuts chocolate sauce, whipped cream *n* 15.9
- *There are no rules against cocktails for dessert!*

Ask your server
for bun of the
Month!



Dietary Key:

v = vegetarian, *v+* = vegan, *v** = vegan on request, *df* = dairy free, *gf* = gluten free, *gf** = gluten free on request, *n* = contains nuts, *sf* = contains shellfish, *egg* = contains egg
all mayo contains egg | all fryer items shared with non vege/vegan/gluten free items

カクテル COCKTAILS

泡 BUBBLY

- MADAME PLUM Kwai feh lychee, elderflower, prosecco 18.0
- PROSECCO PUNCH Rhubarb, green apple, lemon, prosecco 17.0
- LIFE'S A PEACH Aperol, peach, lemon, prosecco 18.0

おすすめ SNUG FAVES

- PINEAPPLE EXPRESS Pineapple, tequila, lime 19.0
- WAKABA FIZZ Mango, gin, cucumber 17.0
- TROPICAL BOTANICAL Passionfruit, gin, malibu 17.0
- LA PLAYA White rum, lychee, blood orange, lemon 19.0
- LIPSTICK JUNGLE Vodka, strawberry, lemon, maple* 18.0
- GREEN FAIRY White rum, apple, absinthe, passionfruit * 19.0
- FLAT WHITE MARTINI Vodka, baileys, coldbrew, kahlua 18.0

季節 SEASONAL

- TWO TO MANGO Chilli tequila, cointreau, mango, lime 19.0
- COSMIC BLUSH Gin, cranberry, lemon, passionfruit 17.0
- PIMM'S CUP Pimms, lemon, strawberry, ginger ale 17.0
- ENDLESS SUMMER Vodka, aperol, lemon, peach 18.0
- SUGAR PLUM Vodka, plum wine, passionfruit, lime 17.0
- COCKTAIL OF THE MONTH (ask your server) POA

**Contains egg white*

ノンアルコール VIRGIN

- A LOT LIKE LIIT Passionfruit, pink grapefruit, lemon 10.5
- ISLAND HOPPER Pineapple, lemon, mint 10.5
- APPLE CRUSH Green apple, lemon 10.5
- PEACH PITT Peach, lemon 10.5



ワイン WINE

泡 SPARKLING

- Beatrix, Sparkling Rose, Hawke's Bay 14.5 / 70
- Bandini, Prosecco, Italy 14.5 / 70
- No 1 Family Estate, Assemble, Marlborough 18 / 85
- Laurent-Perrier, Champagne, France 190

白 WHITE

- Durvillea, Sauvignon Blanc, Marlborough 13 / 60
- Peregrine, Sauvignon Blanc, Central Otago 15.5 / 72
- Stone Paddock, Chardonnay, Hawke's Bay 13.5 / 65
- TW Estate, Chardonnay, Gisborne 15 / 70
- Penkridge Farm, Pinot Gris, Central Otago 14 / 65
- The Boneline, Dry Reisling, North Canterbury 14 / 65

ピンク PINK

- Matahiwi, Rose, Wairarapa 13 / 60
- Mahi, Rose Marlborough 14 / 65

赤 RED

- Terra Sancta, Pinot Noir, Central Otago 16 / 75
- Tar and Roses, Shiraz, Central Victoria 14 / 65
- Badiola, Tempranillo, Spain 14.5 / 68
- Red Metal, Merlot Cabernet Franc, Hawkes Bay 14.5 / 68
- Saint Clair, Malbec, Hawke's Bay 14 / 65

サングリア SANGRIA

- SANGRIA BLANC House recipe mix 14.0
- SANGRIA ROUGE House recipe mix 14.0
- SAKE Chilled, 100ml 16.5



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