



KIA ORA | こんにちは

Edamame (VG, GFA) 8.5
With Spicy Soy Glaze, Shichi-mi

Avocado Rewena Bread (VG, VA) 12.0
Fresh Avocado on Rewena, Eggplant Mash, Umeboshi, Coriander



RAMEN | NOODLE | 拉麵

Hāngi-style Pork Belly & Watercress (DFA) 25.0
Apple, Wood Smoked Pork Belly, Marinated Egg, Black Garlic Oil, Pork Bone Broth, Watercress

Karaage Chicken & Kānga (DFA) 25.0
Japanese Fried Chicken, Marinated Egg, Spring Onion, Pork Bone Broth, Shichi-mi

Miso & Tofu (V, DF, VGA) 22.0
Soy Marinated Tofu, Sundried Tomato, Miso & Daikon Broth



GYOZA | DUMPLING | 餃子 - 5 PER SERVE

Pork and Watercress (DF) 20.0
Pork, Shiitake Mushroom, Watercress, Ginger, Yakniku Sauce, Chilli Oil

Creamed Paua & Prawn 20.0
Cauliflower Puree, Truffle Oil, Crispy Shallot, Spring Onion, Chilli

Toru Mushroom (VG, N) 20.0
Shiitake, Oyster & Enoki Mushroom, Saikyo Miso Buttercup Purée, Almond, Gari



KAIMĀRA - FROM THE GARDEN | 野菜

Japanese Kumara Gnocchi (V, GF, N, VGA) 22.0
Tomato Katsu, Shiro Miso Crème, Crisped Kale, Toasted Pine Nuts

Riwai (V, GF, VGA) 13.0
Fried Smashed Agria Potato, Truffle Salt, Parmesan, Kewpie Aioli

Seasonal Goma Greens (V, DF, VGA, GFA) 12.0
Goma Dressing, Garlic Chips & Shichi-mi



KAIMOANA - FROM THE SEA | 海から

Three Miso Hapuka (GF) 25.0
Saikyo Marinated Hapuka with Prawn Mousse, Red Miso Potato, Miso Butter Foam, Pickled Shiitake

Ika Mata (Sashimi) (DF, GFA) 21.0
Horopito Cured Hamachi, Edamame Puree, Wasabi Glaze

Kahawai Okonomiyaki (DFA) 16.0
Manuka Wood Smoked Kahawai, Red Cabbage Fritter, Kewpie Ranch, Takoyaki Sauce, Wakame, Pickled Red Onion



KAIWHENUA - FROM THE LAND | 土地

Horopito Crusted Lamb Ribs (DF) 250G 22.0 400G 34.0
Pea and Watercress Puree, Kawakawa Jelly

Kaitaia Fire Karaage Chicken (DF) 19.0
Kaitaia Fire Japanese Fried Chicken, Teriyaki, Yuzu Kosho Mayo, Shichi-mi



KAI MUTUNGA - TO COMPLETE (DESSERT) | デザート

Ask us what we have today POA



“LET’S EAT” BEST OF IZAKAI SELECTION

\$60 PER PERSON (MIN 2 GUEST) | DRINKS MATCH +\$35

Sit back, relax and let us bring you the very best Izakai has to offer

“LET’S EAT” LUNCH 11.30AM - 2.30PM

\$35 PER PERSON (MIN 2 GUEST)

ADD A DRINK +\$8 (Steinlager Tokyo Dry, or Roaring Meg Rose)

A lighter version of our favourites for a quick and delicious lunch

Please let us know of any dietary requirements or allergies, and we'll do our best to accommodate

(V) Vegetarian, (VG) Vegan, (DF) Dairy Free, (GF) Gluten Free, (N) Contains Nuts (A) Available Option



BEER - ON TAP

Steinlager Tokyo Dry (5%) 425ml 11.0 | 1.8L 39.0

Mac's Rockaway Pacific Pale Ale (4.7%) 400ml 12.0

Zeffer Crisp Apple Cider (5%) 400ml 12.0

Seasonal Craft *Ask us what we have today*

BOTTLE

Steinlager Classic (5%) 8.5

Steinlager Pure Light (2.5%) 8.5

Corona (4.5%) 9.0

Panhead Supercharger APA (5.7%) 10.5

Emerson's Orange Roughy (4.2%) 11.0

Emerson's Hazed and Confused IPA Can (5.8%) 11.5



WINE - BUBBLES

Graham Norton Prosecco *Italy* 12.0 | 54.0

Daniel Le Brun Brut *Marlborough* - | 65.0

WĀINA MĀ

150mL 250ml Bottle

The Ned Pinot Gris *Marlborough* 12.5 | 19.5 | 56.0

Te Whare Ra Pinot Gris *Marlborough* 13.5 | 21.0 | 60.0

Te Kairanga Chardonnay *Martinborough* 14.0 | 22.0 | 65.0

The Ned Sauvignon Blanc *Marlborough* 12.5 | 19.5 | 56.0

Te Whare Ra Sauvignon Blanc *Marlborough* 13.5 | 21.0 | 60.0

Te Whare Ra 'TORU' Aromatic Blend *Marlborough* 13.5 | 21.0 | 60.0

Roaring Meg Rosé *Central Otago* 12.5 | 19.5 | 56.0

WĀINA WHERO

Te Tera Pinot Noir *Hawkes Bay* 12.5 | 19.5 | 56.0

Te Whare Ra Pinot Noir *Marlborough* 15.0 | 24.0 | 70.0

Mt Difficulty 'Bannockburn' Pinot Noir *Central Otago* - | - | 110.0

Huntaway Syrah *Hawkes Bay* 12.5 | 19.5 | 56.0

Huntaway Merlot *Hawkes Bay* 12.5 | 19.5 | 56.0

KAI ME TE INU
INSHOKU

飲食

FOOD AND DRINK

IZAKAI

Bayfair Shopping Centre
Mount Maunganui 3116

@izakai_barandeatery
/izakaibarandeatery

RANU WAIRO | COCKTAILS | カクテル



Kowhai Sunshine 16.0
Vodka, Yuzu & Pineapple Cordial & Soda



Matcha Matchy 16.0
*Matcha Vodka, Fresh Cucumber,
Elderflower & Soda*



Sakura Sunset 16.0
*Candied Rhubarb Infused Vodka,
Campari, Citrus & Soda*



Beach's Peach 16.0
*Coconut infused Gin, Coconut, Peach
Liqueur Cordial, Peach, Soda*



Buzzy Cuzzy 16.0
*Tequila Blanco, Orange flower Handmade
Cordial, Locally-produced Honey,
Fresh Mandarin*



Boysenberry Kickstart 16.0
*Vodka, Coldbrew Coffee, Boysenberry
Reduction*



Afternoon Spritz 15.0
*Apricot infused Vodka, Locally-produced
Honey, Light Chilli, Citrus and Prosecco*



Forever Foraging Negroni 18.0
*Kawakawa infused Gin, Fig infused
Vermouth and Campari*



NON - ALCOHOLIC COCKTAIL

Green Apple Spritz 11.0
Green Apple, Blackberry & Fresh Citrus.



NON - ALCOHOLIC

Mac's Soda 6.0
Mandarin Lime and Bitters | Ginger Beer | Feijoa and Pear

Good Buzz Kombucha 7.0
Pineapple Mango

Nakd Water 10.0
Sparkling 750ml

Soft Drink 5.0
Coke | Coke Zero | Lemonade

Assorted Juices 5.0
Orange | Apple | Pineapple | Cranberry



GLOSSARY

Hāngi - A traditional New Zealand Māori method of cooking food using heated rocks buried underground to slow cook and produce smoky and earthy flavours.

Kawakawa - Is a New Zealand native with leaves that have a minty fresh peppery taste.

Horopito - Is a New Zealand native shrub, sometimes known as the 'bush pepper' as the leaves have a hot peppery, citrusy taste.

Kewpie - Is a smooth, creamy mayonnaise, made with rice vinegar

Goma Dressing - Goma means Sesame in Japanese and is a popular dressing made alongside soy to provide a sweet, nutty taste.

Shichi-mi 🍷 - A Japanese 5 spice. A beautiful blend of spices that carry heaps of flavour, can carry a little bit of heat.

Yuzu Kosho - A hot and citrusy Japanese condiment. Made with fresh yuzu zest and togarashi chili peppers

Yakiniku - This traditionally used in Japan as a sauce to barbeque or grill meat. The flavours are soy, sesame oil and sweetness.

NGĀ MIHI

ありがとうございます

ARIGATOU GOZAIMASU