

KAI

'LET'S EAT' BEST OF IZAKAI SELECTION

\$60 PER PERSON (MIN 2 GUESTS)

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 GUESTS)

ADD A DRINK +\$9 (Steinlager Tokyo Dry, or The Ned Rosé)

A lighter version for a quick and delicious lunch



KIA ORA | こんにちは

Seasonal Pickles (V, GF) 6.0

Edamame (V, GFA) 8.5

Spicy Soy Glaze, Shichi-mi

Beef Tataki (GF) 12.0

Pepper Seared Sirloin, Shredded Daikon, Yuzu Ponzu, Truffle Crème

Octopus Takoyaki Balls 12.0

Kina Cream, Smoky Takoyaki Sauce, Flying Fish Roe, Bonito Flakes, Spring Onion



RAMEN | NOODLE | 拉麵

Hāngi-Style Pork Belly & Watercress (DF) 25.0

Egg Noodles, Applewood Smoked Pork Belly, Marinated Egg, Black Garlic, Pork Bone Broth, Watercress

Karaage Chicken & Kānga (DF) 25.0

Egg Noodles, Japanese Fried Chicken, Corn, Marinated Egg, Spring Onion, Pork Bone Broth, Shichi-mi

Miso & Tofu (V) 24.0

Buckwheat Noodles, Soy Marinated Tofu, Seasonal Vegetables, Miso & Daikon Broth



GYOZA | DUMPLING | 餃子 - 5 PER SERVE

Creamed Paua & Prawn 20.0

Cauliflower Puree, Truffle Oil, Crispy Shallot, Spring Onion, Chillli

Pork & Watercress (DF) 20.0

Shiitake Mushroom, Bamboo Shoot, Watercress, Yakiniku Sauce, Spring Onion

Kumara & Kawakawa (VA, N) 18.0

Shiro Miso Buttercup Puree, Macadamia Nuts, Kumara Crisps, Kawakawa Oil, Smoked Aonori, Gari, Sour Cream



KAIMOANA - FROM THE SEA | 海から

Saikyo Miso Baked Hapuka (GF) 25.0

Red Miso Potato, Shiro Miso Butter Foam, Pickled Shiitake

Ika Mata (DF, GFA) 21.0

Coconut Panacotta, Mango Salsa, Flying Fish Roe, Passionfruit Dressing, Micro Coriander, Crispy Shallots

Salt and Horopito Squid (DF, GF) 18.0

Yuzu Aioli, Micro Coriander, Lemon Zest.

Kahawai Okonomiyaki (DFA) 18.0

Manuka Wood Smoked Kahawai, Red Cabbage Fritter, Kewpie ranch, Takoyaki Sauce, Wakame, Pickled Onion



KAIWHENUA - FROM THE LAND | 土地

Horopito Crusted Lamb Ribs (DF) 25.0

House Made Kawakawa Mint Jelly, Watercress Mushy Peas

Kaitaia Fire Karaage Chicken (DF) 19.0

Kaitaia Fire Japanese Fried Chicken, Teriyaki Glaze, Yuzu Kosho Mayo, Shichi-mi

Lamb Rump With Boil-Up Reduction 21.0

Miso Nasu Dengaku, Kawakawa and Watercress Boil-up Reduction



KAIMĀRA - FROM THE GARDEN | 野菜

Riwai (VA, GF) 12.0

Fried Smashed Agria Potato, Truffle, Parmesan, Kewpie Aioli

Seasonal Goma Greens (VA, DF, GFA) 12.0

Goma Dressing, Garlic Chips & Shichi-mi

Cauliflower Katsu (VA, N) 16.0

Watercress Aioli, Pickled Beetroot, Umeboshi Jelly, Green Apple

Garden Salad (V, GF) 12.0

Maple Soy Dressing, Lotus Roots



KAI MUTUNGA - TO COMPLETE

(DESSERT) | デザート

Hand Rolled Mochi 5.0

Fig and Manuka Honey Ice Cream

Pavlova 12.0

Matcha Mousse, Sake-Macerated Strawberry, Mint

Please let us know of any dietary requirements or allergies, and we'll do our best to accommodate (V) Vegan, (DF) Dairy Free, (GF) Gluten Free, (N) Contains Nuts (A) Available Option

INU

BEER - TAP

Steinlager Tokyo Dry (5%) 425ml 11.0

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

Zeffer Red Apple Cider (5%) 400ml 12.0

BEER - 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%) 11.5

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

NON - ALCOHOLIC

Mac's Soda 6.0

Ginger Beer | Feijoa and Pear

Good Buzz Kombucha 7.0

Pineapple Mango

Antipodes 10.0

Sparkling 1L

Soft Drink 5.0

Coke | Coke No Sugar | Lemonade | Lemon, Lime & Bitters

Assorted Juices 5.0

Orange | Apple | Pineapple | Cranberry

Green Apple Spritz Mocktail 11.0

Green Apple, Blackberry & Fresh Citrus.

RANU WAIPIRO | COCKTAILS | カクテル

HIGHBALL | REFRESHING 16

Beach Peach

Coconut Infused Gin | Peach | Citrus | Soda

Auntie Alba

Vodka | Strawberry | Mint | Citrus | Soda

Low Tide

White Rum | Elderflower | Cucumber | Fino | Soda

COUPE | SOUR 17

Buzzy Cuzzy

Blanco Tequila | Orange Flower Water | Papamoa Honey | Citrus | Aquafaba

Gold Rush

Gold Rum | Spiced Rum | Raspberry | Vanilla | Citrus | Aquafaba

In Bloom

Gin | Red Apple | Lillet | Rose Water | Citrus | Aquafaba

Boysenberry Kickstart (IZAKAI ESPRESSO MARTINI)

Vodka | Coffee | Boysenberry Reduction

SHORT | COMPLEX 18

Foraged Negroni

Kawakawa & Fig infused Tanqueray | Vermouth | Campari

WAINA - WINE TE WHARE RA, MARLBOROUGH

Sauvignon Blanc

Pinot Gris 150mL 250ml Bottle
13.0 | 21.0 | 54.0

Rosé

Toru (PINOT GRIS / RIESLING / GEWURZTRAMINER)

Chardonnay

Pinot Noir 150mL 250ml Bottle
14.0 | 23.0 | 67.0

TWR
TE WHARE RA

Te Whare Ra is beautifully handmade by owners and winemakers Anna and Jason Flowerday at the oldest little winery in Marlborough. The vineyard is managed with a combination of organic and biodynamic practices and the fruit is hand-picked and hand-sorted as they strive to make the best possible wines whilst looking after the ground it came from.

"Thanks for supporting small business and organic wine by choosing our wine at Izakai. We know that you'll enjoy and taste the aroha that goes into every bottle."

Anna Flowerday, Dec 2020

OTHER WINE BY THE GLASS 150mL 250ml Bottle

Graham Norton Prosecco, *Italy* 12.0 | - | 54.0

Huntaway Syrah, *Hawkes Bay* 13.0 | 21.0 | 62.0

BOTTLE ONLY SELECTION

Moet & Chandon Champagne, *Reims* 95.0

Mt Difficulty Bannockburn Pinot Noir, *Central Otago* .. 110.0

Te Whare Ra, Pinot Noir Clayvin, *Marlborough* 130.0

IZAKAI

BAR & EATERY

@IZAKAI_BARANDEATERY
WWW.IZAKAI.CO.NZ

NGĀ MIHI
ありがとうございます
ARIGATOU GOZAIMASU