

Saku咲

WINE LIST

SPARKLING

	GLASS	BOTTLE
Cloudy Bay Pelorus Non-Vintage	\$15	\$60
Cloudy Bay Pelorus Rosé	\$16	\$65
Cloudy Bay Pelorus Vintage 2013	\$27	\$110

WHITE

Cloudy Bay Sauvignon Blanc 2025	\$16	\$64
Cloudy Bay Te Koko Sauvignon Blanc 2023	\$23	\$92
Cloudy Bay Chardonnay 2023	\$17	\$68

RED

Cloudy Bay Pinot Noir 2023, Marlborough	\$19	\$77
Cloudy Bay Te Wāhi Pinot Noir 2022, Central Otago	\$34	\$154

BEVERAGE LIST

BEER

DNA Brewing Marlborough Rotating Tap (355 ml)	\$14
DNA Left-Eye Lucy Lager (5.0%)	\$14
DNA 'HitMan Hazy' (6.0%)	\$14
Steinlager light (2.5%)	\$12
Asahi ZERO (0%)	\$12

SAKE (180ml carafe - Serves 2)

紅南高 Umeshu	\$27
超久 Ginjo	\$26
柚子梅酒 Yuzu-Plum sake	\$25
綠茶梅酒 Green tea plum sake	\$25

NON-ALCOHOLIC

Karma Cola	\$8
Karma Cola Sugar Free	\$8
Lemmy Lemonade	\$8
Karma Natural 100% Orange Juice	\$8
Antipodes Sparkling water (500ml)	\$12

Saku 咲

ZENSAI | ENTREE

'MARLBOROUGH' OYSTERS

\$39

Please select two styles to enjoy **per half dozen**

Natural | Lemon

Fresh | Yuzu Ponzu, daikon, spring onion

Classic | Shallot vinegar, Blenheim 'BOOM' hot sauce

Best paired with Cloudy Bay Pelorus Non-Vintage

SASHIMI OMAKASE

Chef's selection of 3 sashimi

\$36

Chef's selection of 5 sashimi

\$56

Best paired with Cloudy Bay Pelorus Non-Vintage

TEMAKI

\$14
each

Please select one fish

Salmon | Kingfish | Scallops | Amaebi

Served with nori and rice

Best paired with 2025 Cloudy Bay Sauvignon Blanc

TOKUSEN TEMAKI

\$16
each

Uni - Sea Urchin | Ikura - Salmon Roe

Best paired with 2023 Cloudy Bay Chardonnay

HAKU KINGFISH CARPACCIO

\$35

Yuzu ponzu, daikon, wasabi, orange

Best paired with 2023 Cloudy Bay Chardonnay

'CLOUDY BAY CLAMS' SAKA-MUSHI

\$35

Steamed with sake, spring onions

Best paired with 2025 Cloudy Bay Sauvignon Blanc

WASABEEF TATAKI

\$35

Grass-fed beef tenderloin, Kombu soy dressing, wasabi

Best paired with 2023 Cloudy Bay Chardonnay

SHUSAI | MAIN

SALMON MISO YAKI

\$42

Miso-glazed 'Mt Cook Alpine Salmon'
Best paired with 2023 Cloudy Bay Chardonnay

GYU NIKU

\$42

Grass-fed beef tenderloin,
Marlborough 'Murphy's Black Garlic'
Best paired with 2023 Cloudy Bay Pinot Noir

KAMO NIKU

\$44

Dry-aged duck breast, carrot miso puree
Best paired with 2022 Cloudy Bay Te Wāhi Pinot Noir

YASAI | VEGTABLES

EDAMAME

\$12

Steamed soybean, sea salt

JAPANESE SOBA SALAD

\$29

Soba noodles, seasonal vegetables,
sesame soy dressing

KANMI | SOMETHING SWEET

JAPANESE CHEESE CAKE MOUSSE

\$16

Served with seasonal fruits
Best paired with Cloudy Bay Pelorus Rosé

MATCHA AFFOGATO

\$14

Matcha ice cream, espresso