

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 5 sashimi

\$56

Individual Selection (4 piece per serving)

\$19

Salmon | Kingfish | Scallops | Amaebi

Best paired with Cloudy Bay Pelorus Non-Vintage

TEMAKI

\$14

Please select one fish

each

Salmon | Kingfish | Scallops | Amaebi

Served with nori and rice

Best paired with 2025 Cloudy Bay Sauvignon Blanc

TOKUSEN TEMAKI

\$16

Uni - Sea Urchin | Ikura - Salmon Roe

each

Best paired with 2023 Cloudy Bay Chardonnay

HAKU KINGFISH CARPACCIO

\$35

Yuzu ponzu, daikon, wasabi, orange

Best paired with 2023 Cloudy Bay Chardonnay

EBI TEMPURA

\$31

Prawn, ten tsuyu, grated daikon (5 pieces)

Best paired with 2025 Cloudy Bay Sauvignon Blanc

RIKU | FROM THE LAND

WASABEEF TATAKI \$35

Kombu soy dressing, Sesame oil, wasabi

Best paired with 2023 Cloudy Bay Chardonnay

GYU KATSU \$39

Crispy panko-crusted grass-fed beef tenderloin

Best paired with 2022 Cloudy Bay Te Wāhi Pinot Noir

NIWA | FROM THE GARDEN

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