

Saku 咲

WINE LIST

SPARKLING

	GLASS	BOTTLE
Cloudy Bay Pelorus Non-Vintage	\$16	\$65
Cloudy Bay Pelorus Rosé	\$18	\$70

WHITE

Cloudy Bay Sauvignon Blanc 2025	\$17	\$69
Cloudy Bay Te Koko Sauvignon Blanc 2016	\$33	\$133
Cloudy Bay Chardonnay 2023	\$18	\$73

RED

Cloudy Bay Pinot Noir 2023, Marlborough	\$21	\$82
Cloudy Bay Te Wāhi Pinot Noir 2022, Central Otago	\$36	\$159
Cloudy Bay Founders' Cellar Syrah 2023		\$85

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 (500 ml)	\$12

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SAKU OMAKASE UME

TO START

\$89

SEASONAL APPETISER SELECTION

*A curated selection of small plates:
Seasonal fruit with white wine & lemon jelly
Cream cheese potato salad
Marinated tomato and eggplant
Edamame Beans
Arancini*

COLD DISH

HAMACHI CARPACCIO

*Yellowtail fish, Yuzu ponzu, daikon, wasabi, orange
Best paired with 2023 Cloudy Bay Chardonnay*

MAIN COURSE

SUKIYAKI

Traditional Japanese sukiyaki with seasonal vegetables, tofu, and rich sweet soy broth, served with your choice of Wagyu beef or New Zealand King Salmon.

TO FINISH

MATCHA TIRAMISU

Layers of matcha sponge and mascarpone cream, finished with strawberry sauce

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SAKU OMAKASE MATSU

\$119

TO START

SEASONAL APPETISER SELECTION

*A curated selection of small plates:
Seasonal fruit with white wine & lemon jelly
Cream cheese potato salad
Marinated tomato and eggplant
Edamame Beans
Arancini*

COLD DISH

HAMACHI CARPACCIO

*Yellowtail fish, Yuzu ponzu, daikon, wasabi, orange
Best paired with 2023 Cloudy Bay Chardonnay*

TO WARM UP

Clam Chawanmushi

*Delicate Japanese savoury egg custard with clams,
mushrooms, and edamame*

SUSHI

Chef's Selection of Nigiri Sushi

Tuna, Salmon, hamachi, Scollops

MAIN COURSE

SUKIYAKI

*Traditional Japanese sukiyaki with seasonal vegetables, tofu,
and rich sweet soy broth, served with your choice of Wagyu
beef or New Zealand King Salmon.*

TO FINISH

MATCHA TIRAMISU

*Layers of matcha sponge and mascarpone cream,
finished with strawberry sauce*

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SAKU SIGNATURE DISHES

SASIMI OMAKASE

Chef's selection of 5 sashimi **\$56**

Chef's selection of 3 sashimi **\$36**

TEMAKI

Please select one fish

Salmon | Hamachi | Scallop

Served with nori and rice

\$14.5

Best paired with 2025 Cloudy Bay Sauvignon Blanc