

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 2024	\$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 Marlborough Rotating Tap (355 ml)	\$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
獺祭45 Dassai 45 (300ml)	\$55

NON-ALCOHOLIC

Karma Cola	\$8
Karma Cola Sugar Free	\$8
Lemmy Lemonade	\$8
Karma Natural 100% Orange Juice	\$8
Antipodes Sparkling water (1000 ml)	\$15
Antipodes water (1000 ml)	\$15
Twinings Early Grey Tea	\$6
Twinings English Breakfast Tea	\$6
Jasmine Green Tea	\$6
Espresso	\$5
Long Black	\$6

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前菜 ZENSAI ENTRÉE

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

\$56

Chef's selection of 5 sashimi

Individual selection (4 piece per serving)

\$19

Salmon | Hamachi | Tuna | Fish of the day

Best paired with Cloudy Bay Pelorus Non-Vintage

TEMAKI

\$14.5

Please select one fish

Salmon | Hamachi | Scallop | Amaebi

Served with nori and rice

Best paired with 2025 Cloudy Bay Sauvignon Blanc

TOKUSEN TEMAKI

\$16.5

Uni - Sea Urchin | Ikura - Salmon Roe

Best paired with 2023 Cloudy Bay Chardonnay

Saku 咲

前菜 ZENSAI ENTRÉE

CLOUDY BAY CLAMS' SAKA-MUSHI \$36

GF available

Steamed with sake, spring onions

Best paired with 2025 Cloudy Bay Sauvignon Blanc

WASABEEF TATAKI \$36

GF available

Kombu soy dressing, sesame oil, wasabi

Best paired with 2023 Cloudy Bay Chardonnay

HAMACHI CARPACCIO \$36

GF available

Yellowtail fish, yuzu ponzu, daikon, wasabi,
orange

Best paired with 2023 Cloudy Bay Chardonnay

EDAMAME \$12

Steamed soybean, sea salt

SOBA NOODLE SALAD \$12

Soba noodles, seasonal vegetables,
seaweed, sesame soy dressing

Saku 咲

主菜 SHUSAI MAIN

GYU NIKU

\$45

Grass-fed beef tenderloin,

Best paired with 2023 Cloudy Bay Pinot Noir

SALMON MISO-YAKI

\$47

Miso-glazed NZ King Salmon

Best paired with 2023 Cloudy Bay Chardonnay

KAKUNI PORK

\$45

Slow Braised Pork Belly

Best paired with 2022 Cloudy Bay Te Wāhi Pinot Noir

Saku咲

甘味/KANMI

SWEET

COFFEE JELLY

\$14

Home-made coffee jelly - smooth bittersweet
with rich coffee note

MATCHA AFFOGATO

\$14

Home-made matcha ice cream with
espresso