

NGĀ TOHU

SHARED PLATES

Designed to share and enjoy together. Plates arrive as they're ready, rather than in courses, so they won't all arrive at once.

Tuna Yukhoe Bites	\$7 each
Raw bluefin tuna, tobiko, cucumber, Korean tartare sauce and coriander in a crisp prawn cracker.	
Beef Cheek Croquettes	\$7 each
Beef cheek slow-cooked in master stock, pulled and folded through velvety Agria mash and sharp cheddar, finished in a crisp panko crumb.	
Tempura Cauliflower	\$15
Crispy cauliflower bites topped with spring onion, served with fresh lemon and house-made sriracha mayonnaise.	
Truffle Fries	\$17
Shoestring fries lightly tossed in truffle salt, topped with shaved Parmesan and served with aioli.	
Pork Belly Bao	\$19 for two
Twice-cooked pork belly tossed in hoisin sauce, with chilli jam, crisp green apple, Japanese mayonnaise and coriander in soft, fluffy steamed bao buns.	
Sesame Broccolini	\$19
Sesame-roasted broccolini finished with toasted almonds.	
Karaage Chicken	\$25
Free-range chicken thigh in a traditional marinade, fried until crisp and served with Japanese mayonnaise, nori salt and fresh lemon.	
Avocado & Mung Bean Salad	\$29
Avocado, mung beans, cherry tomatoes, rocket, toasted pumpkin seeds and pickled red onion with roasted sesame dressing.	
Pan-Seared Scallops	\$31
Scallops seared in miso butter, served on wasabi custard with wonton crisps, fresh herbs and lemon.	
Thai Green Mussels	\$39
New Zealand green-lipped mussels in a Thai green coconut sauce, served with focaccia and whipped butter.	
Salmon Tataki	\$39
Lightly seared Marlborough salmon, sliced and served on daikon with house-made wasabi mayonnaise, fresh lemon, prawn crackers and fresh herbs.	
Beef Tataki	\$39
Lightly seared New Zealand grass-fed eye fillet, sliced and served on cucumber and red onion with truffle ponzu and shaved Parmesan.	

Please advise our team of any allergies or dietary requirements.