

MAD SAMURAI



WHAT MAKES OUR WAGYU BEEF SIMPLY THE BEST?

Waitaha Wagyu is a New Zealand producer of high quality premium wagyu beef from cattle bred and raised in Canterbury. Using proven centuries old Japanese farming practises of grain feeding gives the Wagyu it's depth of flavour. Farming the Wagyu in Canterbury with its fresh mineral water from the Southern Alps and natural environment gives the beef its clean taste.

Direct from farm to plate, you can be sure of what you are eating with Waitaha Wagyu.

MAO SAMURAI

LUNCH SET MENU

Wagyu BBQ - Yakiniku

120g Stir Fried Thin Sliced Wagyu Beef w/ Rice, Miso Soup and Salad

Wagyu Tataki Box

100g Seared Thin Sliced Wagyu Topside w/ Rice, Miso Soup and Salad

Kurobuta Pork Shogayaki

120g Stir Fried Thin Sliced Kurobuta Pork Shoulder & Belly w/Ginger, Rice, Miso Soup and Salad

Karaage Chicken

5pcs Deep Fried Chicken Thigh, Chili Mayonnaise & Wasabi Mayonnaise Sauce w/ Rice, Miso Soup and Salad

Teriyaki Chicken

150g Pan-Fried Chicken Thigh w/ Homemade Teriyaki Sauce, Rice, Miso Soup and Salad

Sushi

8pcs of Nigiri Style Sushi w/ Miso Soup and Salad

Sashimi Set

8pcs Market Fish w/ Rice, Miso Soup and Salad

Curry - w/ Rice and Salad

Topping Options:

3pcs Karaage Chicken

150g Deep Fried Chicken Katsu

WAITAHA WAGYU BEEF TAPAS

Wagyu Beef Tataki

80g Seared Thin Sliced Wagyu Topside

Wagyu Meat Balls

5pcs Richly Flavoured Wagyu Beef Meatballs w/ Home Made Teriyaki Sauce

TAPAS

Edamame

140g Boiled Green Soybeans

Vegetables Dengaku

Grilled Eggplant, Courgette w/ Sweet Miso Plum Sauce

Karaage Chicken

5pcs Deep Fried Chicken Thigh, Chili Mayonnaise & Wasabi Mayonnaise Sauce

Pork Gyoza

6pcs Pork, Cabbage, Celery, Ginger, Garlic topped w/Spring Onion & Ponzu Sauce

Vegetable Gyoza

6pcs Tofu, Cabbage, Carrot, White Mushroom, Onion, Ginger, Garlic

\$

23

23

22

20

21

21

21

18

6

6

16

16

7

12

13

14

14

*GFA

*GFA

*V,VG,GF

*V,VG,GF

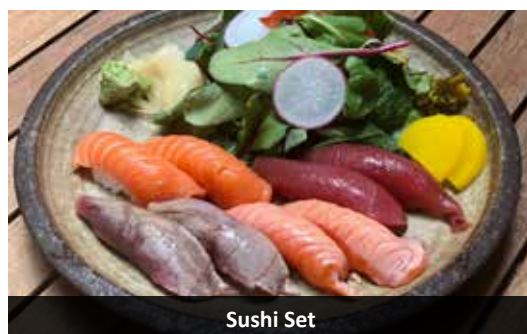
*V



Karaage Chicken



Kurobuta Pork Shogayaki Set



Sushi Set



Vege Dengaku



Chicken Katsu Curry

V is vegetarian, VG is Vegan, GFA is Gluten Free Available. Some dishes can be made gluten free upon request. We cannot guarantee our food will be completely gluten free, however we can use gluten free ingredients.



LUNCH MENU

MAD SAMURAI

NIGIRI SUSHI (2 PCS) & ROLL SUSHI

Salmon Nigiri	*GFA	6
Tuna Nigiri	*GFA	7
Wagyu Tataki Nigiri	*GFA	8

SASHIMI

Salmon Sashimi 6 pcs	*GFA	12
Tuna Sashimi 6 pcs	*GFA	13

SALADS

Spinach & Avocado Salad	*V,VG,GF	15
Add Tuna/ Salmon/ Wagyu Tataki/ Tofu		3 each
Dressing Options:		
Sesame or Shiso / Vegetarian Soy Dressing	*V,VG,GF	
Ponzu	*V,VG	

SIDES

Rice		3
Miso Soup	*VA/VGA/GFA	3
Mesclun Salad		3
Mashed Potato		3

DESSERT

Crepe Brûlée w/ Chocolate Ice-Cream, Orange Honey Sauce	*GFA	12
Matcha Green Tea Ice Cream		5
Chocolate Ice Cream		5



Salmon Sashimi 12 pcs



Tuna Nigiri



Wagyu Tataki Nigiri



Roast Beef Salad



Crepe Brûlée

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LUNCH MENU

MAO

SAMURAI

BEER

Asahi Dry - *on tap*

Asahi Black - *on tap*

Kirin (334ml) Lager

Sapporo Black Label (330ml) - *Japanese rice style beer*

Suntory Premium Malt (500ml) - *premium pilsner*

Hallertau #2 (330ml) Pale Ale

Monteith's (330ml) Black Beer

Thomas Edison Light Beer (330ml)

\$

12

12

Bottle

12

12

12

11

11

9

COFFEE FROM ALTEZANO BROTHERS

AVAILABLE UNTIL 4PM

Short Black

Long Black

Flat White

Cappuccino

Latte

Hot Chocolate

ADD

Organic Soy

Raw Almond Milk

Extra Shot

ALTEZANO
BROTHERS

4

4

4.5

4.5

4.7

5

0.8

2.5

1

SAKE AND PLUM WINE

150ml

250ml

Kikusui No Karakuchi - Honjozo:

Dry Sake, Has A Captivating Smoothness And Crisp Dry Finish To Provide The Perfect Partner For Any Meal

16

30

Hakushika - Tokubetsu Junmai

"Pure Rice Sake", Made Only From "Yamada-Nishiki" White Rice, Rice Koji And Water, It Tends To Have a Mellow Bouquet And Rich, Smooth Flavor

16

30

Kozaemon - Tokubetsu Junmai

Very Sophisticated Sake. Gentle aroma and semi-sweet acidity. Notes of grain and flowers

22

38

Choya Plum Wine - *with ice*

10

House Wine White/ Red/ Rose

10

NZ Rochdale Apple Cider (330ml)

8

JAPANESE TEA - POT SERVE

Kawane Green Tea

Hoji Brown Tea

Oolong Tea

4

3

3

NON-ALCOHOLIC

Small

Large

Otakiri Sparkling Water

5

9

Coke / Coke Zero

5

Organic Apple Orange & Mango Juice (Most)

6

Organic Apple & Peach (Most)

6

Lemon Lime & Bitters (Schweppes)

6

Ginger Beer (Schweppes)

6

Sweet Green Tea

4



LUNCH MENU