MAD SAMURAI

Waitaha Wagyu

New Zealand Environment, Japanese Techniques

WHAT MAKES OUR WAGYU BEEF SIMPLY THE BEST?

Witaha 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.

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WAITAHA WAGYU BEEF TAPAS

		$
Wagyu Beef Sasha *2pcs Topside, Marbled Brisket, Wasabi Marinated Avocado, Spring Onion Sauce, Browned Butter, Balsamic*		14
Wagyu Beef Tataki *80g Seared Thin Sliced Wagyu Topside*	*GFA	16
Wagyu Croquettes *4pcs Crumbed Potato & Wagyu Beef Mince*		14
Wagyu Meat Balls *5pcs Richly Flavoured Wagyu Beef Meatballs w/ Teriyaki Sauce*		16
Wagyu Beef Steak Strips *100g - Wagyu Beef and Onion w/ Apple BBQ Sauce*	*GFA	22
Wagyu Beef Fillet Dice Cut Steak *100g - Wagyu fillet and Onion w/ Apple BBQ Sauce*		24

KUROBUTA PORK TAPAS

Chilled Kurobuta Pork Shabushabu *80g Thin Sliced Kurobuta Pork Shoulder & Belly*		14
Kurobuta Pork and Mushroom Sauté *80g Kurobuta Pork & Mushroom Sauté*		16
Kurobuta Pork Shogayaki *80g Stir-Fried Thin Sliced Kurobuta Pork Shoulder & Belly w/ Ginger*		16

TAPAS

Edamame *140g Boiled Green Soybeans*	*V/VG/GF	7
Vegetables Dengaku *Grilled Eggplant, Courgette w/ Sweet Miso Plum Sauce*	*V/VG/GF	12
Mixed Tempura *2 pcs Shrimp & Assorted Vegetables*		15
Agedashi Tofu *4pcs Traditional Japanese Style Deep Fried Tofu In A Soy & Kelp Base*	*V/VGA/GFA	14
Karaage Chicken *5pcs Deep Fried Chicken Thigh w/ Chili Mayonnaise & Wasabi Mayonnaise*		13
Vegetables Gyoza *6pcs Tofu, Cabbage, Carrot, White Mushroom, Onion, Ginger, Garlic*	*V	14
Pork Gyoza *6pcs Pork, Cabbage, Celery, Ginger, Garlic topped w/ Spring Onion & Ponzu Sauce*		14

Karaage Chicken

Wagyu Beef Fillet Dice Cut Steak

Chilled Kurobuta Pork Shabushabu

Vege Dengaku

Wagyu Beef Sasha

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NIGIRI SUSHI (2 PCS) & ROLL SUSHI

		$
Salmon Nigiri		6
Aburi Salmon Nigiri *Seared w/ Miso Butter & Garlic Mayonnaise*		7
Tuna Nigiri		7
Marinated Tuna Nigiri *Marinated w/ Soy And Kelp*		8
Wagyu Tataki Nigiri *Seared Wagyu Topside*		8
Wagyu Marble Aburi Nigiri *Seared Grain Fed Wagyu Brisket*		9
Kurobuta Pork Shogayaki Nigiri *Stir Fried Kurobuta Pork Shoulder w/Ginger*		7
Kurobuta Pork Shabushabu Nigiri *Boiled Kurobuta Pork Shoulder, Spring Onion, w/ Sesame Ponzu Sauce*		7
Mad Samurai Roll *2 pcs Mixed Meat, Cucumber*		8
Salmon Avocado Roll *8pcs Salmon, Avocado, Wasabi Mayonnaise*		22
Prawn Tempura Roll *6pcs Deep Fried Prawn, Cucumber, Sesame Seeds*		20
Teriyaki Chicken Roll *6pcs Cucumber, Shredded Red Pepper, Chicken Thigh*		18
Vegetarian Sushi Roll *8pcs Rice Paper, Sprout Sango, Radish, Beetroot, Cucumber*	*V	15

SASHIMI

Salmon Sashimi *6 pcs*	*GFA	12
Tuna Sashimi *6 pcs*	*GFA	13
Salmon Marinated *2 pcs - Marinated w/ Citrus, Kelp, Bonito Sauce*		10
Tuna Tataki *6 pcs Seared Tuna*	*GFA	15

Tuna Tataki

Mad Samurai Roll

Salmon Sashimi

Tuna Nigiri

2 pcs: Salmon, Tuna, Kurobuta Shogayaki & Wagyu Marble Nigiri

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MAINS

		$
Wagyu Hamberg Steak 200g *Grain Fed 360 Days Wagyu Beef Mince, Mashed Potato, Served w/ Rice and Miso Soup*		32
Grilled Salmon w/ Sweet Miso Plum Sauce 150g *Served w/ Mashed Potato, Rice and Miso Soup*	*GFA	29
Slow-cooked Kakuni Kurobuta Pork Belly 250g *Served in Sweet Soy Ginger Sauce, Boiled Eggs, Served w/ Rice, Miso Soup*		32
Chicken Katsu 300g *Panko Crumbed Chicken Breast, Chili Mayonnaise, Wasabi Mayonnaise, Red Miso, Side Salad, Served w/ Rice, Miso Soup*		29
Teriyaki Chicken 250g *Mashed Potato, A Side Salad, Teriyaki Sauce, Served w/ Rice, Miso Soup*		28
Vegetarian Shojin Platter *Vegetarian Roll Sushi 8pcs, Vegetarian Tempura, Tofu, Sauteed Vegetables w/ Sweet Plum Miso Sauce, Served w/ Miso Soup*	*V	27
Curry - w/ Rice and Salad *Topping Options :* *3pcs Karaage Chicken* *150g Deep Fried Chicken Katsu*		18 6 6

SALADS

Spinach & Avocado Salad *Add Tuna/ Salmon/ Wagyu Tataki/ Tofu*	*V/VG/GF	15 3 each
Whole Tomato Salad *Marinated Whole Tomato, Spinach Baby Leaf, Cherry Tomato & Italian Dressing*	*VA/ VGA/GFA	15

SIDES

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

SHARE PLATTER (2 - 4 PEOPLE)

Mad Meat Platter	90
Samurai Sushi & Sashimi Platter	80

Grilled Salmon w/ Sweet Miso Plum Sauce

Vegetarian Shojin Platter

Chicken Katsu

Sushi & Sashimi Platter

Mad Samurai Meat Platter

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DESSERT

		$
Green Tea Cheesecake *w/ Green Tea Ice-Cream*		11
Chocolate Cake *w/ Green Tea Ice-Cream*	*GFA	11
Creme Brûlée *w/ Chocolate Ice-Cream, Orange Honey Sauce*		12
Matcha Green Tea Ice Cream		5
Chocolate Ice Cream		5

Creme Brulee

Green Tea Cheesecake

TEA & HOT DRINKS

Kawane Green Tea	4
Hoji Brown Tea	3
Oolong Tea	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

Chocolate Cake w/ ice-cream

Tea

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BEER

	$
Asahi Dry - *on tap*	12
Asahi Black - *on tap*	12
	Bottle
Kirin (334ml) Lager	12
Sapporo Black Label (330ml) - *Japanese rice style beer*	12
Suntory Premium Malt (500ml) - *premium pilsner*	12
Hallertau #2 (330ml) Pale Ale	11
Monteith's (330ml) Black Beer	11
Thomas Edison Light Beer (330ml)	9

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

SUMMER COCKTAILS

	$
Honey & Frozen Lemon Sour Cocktail *Sake, Otakiri Sparkling*	14
Sake Mojito *Sake, Lime, Mint, Frozen Lemmon, Otakiri Sparkling*	15
Operator *White Wine, Ginger Beer*	14
Asahi Spritzer *Asahi Dry, White Wine*	14
White Wine Cooler *White Wine, Organic Apple Orange & Mango Juice*	13
Kitty *Red Wine, Ginger Beer*	13
Kalimotxo *Red wine, Coke*	13
Asahi Spritzer Rouge *Asahi Black, Red Wine*	14
KiaOra Kiwi Lemonade *Red Wine, Lemon Lime & Bitters*	13

Honey & Frozen Lemon Sour Cocktail