



# MAD SAMURAI

JAPANESE RESTAURANT  
11:30AM-3PM / 5PM-9PM  
MON TO SAT

## MAINS

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### NZ Wagyu Hamburg Steak

100g \$26 | 200g \$30 | 300g \$34

360 Days Grain Fed New Zealand Wagyu Beef Mince,  
Mashed Potato, Served w/ Rice & Miso soup

### Nz Wagyu Beef Burger \*Nfa

100g \$25 | 200g \$29 | 300g \$33

100% Wagyu Beef Patty, Wagyu Bacon, artisan Bun,  
Pickled Beets, Blended Cheese, Mushroom, Egg, Tomato,  
Onion, Baked Apple, Nuts & Mustard Sauce.

### Grilled Salmon 150g \*Gfa **\$29**

Served w/ Sweet Miso Plum Sauce & Mashed  
Potato, served Rice & Miso Soup

### Chicken Katsu 300g **\$29**

Panko Crumbed Chicken Breast, Chilli & Wasabi Mayo,  
Red Miso, Side Salad, served w/ Rice and Miso Soup

### Vegetarian Plate \*Vga \*Gfa **\$20**

Vegetarian Roll Sushi 8pcs, Vegetarian Tempura,  
Side Salad w/ Balsamic Dressing & Miso Soup

## BENTO BOX

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### Sushi & Sashimi Box **\$26**

6 pcs Nigiri Sushi, 6 pcs Sashimi, 4 pcs Roll Sushi  
(Cucumber, Tuna, Salmon) & Salad

### Wagyu Tasty Box **\$28**

Chef's Selection of Wagyu Dish, Wagyu Dice Cut  
Steak, Wagyu Croquette, Karaage Chicken w/  
Garlic Rice & Mashed Potato

## PLATTERS Serve 2-3 people

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### Sushi & Sashimi Platter **\$70**

A Chef's Selection of Fish, Wagyu & Vegetarian Sushi  
Rolls, Nigiri Style Sushi & Sashimi.

### Samurai Meat Platter **\$80**

A great combination of our Tapas & Wagyu Beef Tapas  
to compose a very complete and flavorful platter.

## DESSERT

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### Chocolate Cake w/ Ice-Cream \*Gf **\$10**

### Green Tea Cheesecake w/ Ice-Cream **\$10**

\*Gf: Gluten Free, Vg: Vegan, Gfa: Gluten free available upon request, Vga: Vegan available, Nfa: Nut free available.



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## WAGYU TAPAS

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Black Origin is a New Zealand producer of high quality Wagyu Beef from cattle bred and raised in Canterbury.

Wagyu Beef Tataki – 80g	<b>\$15</b>
Seared Thin Sliced Wagyu Beef	
Wagyu Dice Cut Steak – 100g	<b>\$22</b>
Wagyu Beef Cut w/ Onion Bbq Sauce	
Wagyu Croquettes	<b>\$14</b>
4pcs Crumbed Potato & Wagyu Beef Mince	

## TAPAS

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Edamame Beans *Vg *Gf	<b>\$7</b>
140g Boiled Green Soybeans	
Vegetables Dengaku *Vg *Gfa	<b>\$12</b>
Grilled Eggplant, Courgette w/ Sweet Miso Plum Sauce	
Mixed Tempura *Vga *Gfa	<b>\$15</b>
2pcs Shrimp & Assorted Vegetables	
Karaage Chicken	<b>\$13</b>
5pcs Deep fried Chicken Thigh w/ Chili & Wasabi Mayo	
Pork Gyoza	<b>\$14</b>
6pcs Pork, Cabbage, Celery, Ginger, Garlic topped w/ Spring Onion & Ponzu Sauce	

## SUSHI & SASHIMI

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Salmon Nigiri – 2pcs	<b>\$5</b>
Tuna Nigiri – 2pcs	<b>\$6</b>
Wagyu Tataki Nigiri – 2pcs	<b>\$7</b>
Salmon Avocado Roll – 8pcs	<b>\$21</b>
Salmon, Avocado & Wasabi Mayonnaise	
Prawn Tempura Roll – 6 pcs	<b>\$19</b>
Deep fried Prawn, Cucumber & Sesame Seeds	
Salmon Sashimi – 6pcs *Gfa *Tataki Available	<b>\$12</b>
Tuna Sashimi – 6pcs *Gfa *Tataki Available	<b>\$12</b>

## SALAD

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Mesclun Greens & Avocado Salad *Gfa	<b>\$12</b>
Add Salmon/ Tuna/ Wagyu Tataki	<b>\$3</b>

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