



CLOUDY BAY
NEW ZEALAND

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WINE LIST

Sparkling	Glass	Bottle
Pelorus NV	\$11	\$33.90
Pelorus Rose	\$12	\$35.90
White		
Sauvignon Blanc 2016	\$11	\$33.90
Sauvignon Blanc 2005	\$15	\$62.90
Chardonnay 2014	\$12	\$35.90
Te Koko Sauvignon Blanc 2013	\$14	\$49.90
Red		
Pinot Noir 2014	\$13	\$44.90
Mustang Pinot Noir 2011	\$16	\$74.90
Te Wahi Pinot Noir 2014	\$17	\$89.90
Dessert wine		
Late Harvest Riesling 2008	\$13	\$33.90

OTHER DRINKS

Beer

'Renaissance' Discovery American Pale Ale - 500ml - \$11
'Renaissance' Empathy Light Beer - 330ml - \$6

Soft Drinks

'Antipodes' Sparkling or Still water - 500ml - \$6
'All Good' organic sparkling - 250ml - \$6
'Almighty' organic fruit and vegetable juice - 250ml - \$6

FORAGE BY SACHIE NOMURA

UMI - From the Sea -

½ dozen Te Matuku Oysters	Natural w/ soy & lime sauce	\$24
	Tempura w/ wasabi mayo	\$25
1 dozen Te Matuku Oysters	Natural w/ soy & lime sauce	\$48
	Tempura w/ wasabi mayo	\$50

Te Matuku Bay Oysters are grown in the crystal clear waters of the Te Matuku Bay Marine reserve located on Waiheke Island. We love the raw pairing with Sauvignon Blanc 2016 or Pelorus NV with the light tempura batter.

Beetroot & plum wine cured Ora King salmon \$28

Fresh wasabi cream, pickled plums, beet gel. A Kiwi-Japanese fusion inspired by Scandinavian gravadlax, suggested pairing with our Chardonnay 2014.

Sashimi Board \$35

Chef's selection of the day with, Tobiko, Fresh Wasabi, sushi ginger, New Zealand Wakame. Suggested with our Sauvignon Blanc 2016

Sachie's Poke \$25

Marinated tuna with soy sesame sauce, sushi rice, egg thread, fresh avocado, Tobiko, spring onion with spicy sauce. Perfect match with Te Koko 2013.

YAMA - From the Mountain -

Roasted nori & rice crusted venison tataki \$29

Cloudy Bay Clams miso cream, wafu sauce. 'Japanese carpaccio' seared to add extra flavour, the unique combination of original clams miso cream matches superbly with a glass of Marlborough Pinot Noir 2014.

RIKU - From the Land -

'Kamisero Soba'. Roasted duck breast, green tea buckwheat soba noodles \$21

Spring onion, shredded nori & hot dashi broth. Sachie's signature dish, perfect for either a hot summer or crisp day, classically paired with Te Wahi Pinot Noir 2014.

Beef Tartare with fresh New Zealand wasabi \$28
Pickled ginger, coriander, pickled cucumber, egg custard and lotus root chips
A great pairing with our Pinot Noir Mustang 2011.

Minty edamame & avocado cold soup \$14
Edamame, avocado, mint, lime juice, wasabi furikake. A simple, refreshing and 'good for you' recipe, accentuate the lime with a glass of Sauvignon Blanc 2016 or the minty freshness by pairing with Te Koko 2013.

CHEESE

Chef's selection of 3 cheeses from local artisan producers \$30
New Zealand's cheeses served with local bread, Putake honey and Uncle Joe's walnuts.

KANMI - Sweet Things / Dessert -

Homemade miso walnut brownie, Kohu Road vanilla ice cream, Putake honey \$13
The true marriage of East meets West, this dessert is a knockout when paired with an evocative Late Harvest Riesling 2008

'Kohu Road' ice cream and sorbet - \$6
Salted Caramel - Cookies' n cream - Vanilla - Passion Fruit - Mango
Kohu Road is a small independent ice cream manufacturer in Auckland. Ice cream and sorbets are hand crafted using real food ingredients.

ABOUT SACHIE NOMURA

Sachie Nomura is New Zealand's most admired pan-Asian cuisine chef. Her cooking school Sachie's Kitchen is the number one rated and most-awarded cooking school in Australasia. As well as overseeing Sachie's Kitchen, Sachie spends her time travelling through Asia hunting new recipes, designing degustation menus, presenting on TV, writing books, contributing to magazines and designing new recipes for the cooking school.

This is the first time Sachie has consulted on a restaurant in New Zealand. The exclusive creations for Cloudy Bay celebrate simple but thoughtfully composed flavours starring ingredients of the highest quality.