

CLOUDY BAY  
NEW ZEALAND



*Place your order at the counter  
Let us know if you have any  
dietaries requirements*

## ABOUT JACKS RAW BAR

*The name Jack's Raw Bar was inspired by the iconic dolphin Pelorus Jack, a rare white Risso dolphin famous for guiding boats near French Pass in the Marlborough Sounds from 1888 to 1913. Pelorus Jack also lends his name to our Sparkling Wine Pelorus, and the dolphin emblem appears on every bottle of Cloudy Bay wine.*

*Jacks Raw Bar is a collaboration with Chef Sachie Nomura, which has entered its fourth year. The exclusive creations for Cloudy Bay celebrate Japanese fusion, simple but thoughtfully composed flavours starring ingredients of the highest quality.*

*Opening hours 11:30am to 3:30pm*

Email: [cellar.door@cloudybay.co.nz](mailto:cellar.door@cloudybay.co.nz)

Phone number: +64 3 520 9147

## 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.*

## RIKU | From the Land

### Japanese Beef Tartare (gf, df)

*Five sliced Daikon radish rolls, lightly seared & thinly chopped beef, coriander, cucumber, red chilli & fish sauce*

\$25

Best paired with 2016 Te Wahi

### Kakuni Sliders

*Twice cooked pork pull served in two bao buns with coleslaw & sweet chilli sauce*

\$24

Best paired with 2017 Pinot Noir

### Shiitake Arancini (v)

*Deep fried shiitake wood ear mushroom risotto balls, grated parmesan cheese & spicy mayo sauce*

\$18

Best paired with 2015 Te Koko

### Roast Beetroot & Goat Cheese (v)

*Served on a brown lentil salad with yuzu dressing & honey crumbled walnuts*

\$15

Best paired with 2017 Chardonnay

### Soba Noodle Salad (v, df)

*Buckwheat noodle with sesame soy dressing, purple cabbage, carrots, fresh coriander, edamame beans, deep fried shallots and toasted sesame seeds*

\$15

Best paired with 2006 Sauvignon Blanc

### Sachie's Poke

*Marinated Salmon, soy sesame sauce, sushi rice, egg thread, avocado, tobiko, spring onion, spicy sauce*

\$25

Best paired with 2009 Gewurtztraminer

### Sharing Plate (2 people to share)

*2 oysters, 2 clams, Poke, 2 mini kakuni sliders, 2 beef tartare daikon tacos and 2 shiitake arancini balls*

\$69

## KANMI | To Finish

### Artisan Cheese Selection

*3 artisan cheeses with honey, walnuts, olive oil and baguette*

\$35

Best paired with 2008 Noble Riesling

### Extra Baguette

\$3.50

### Japanese Macha Cheesecake

*Accompanied with seasonal fruit compote*

\$14

Best paired with 2008 Noble Riesling

### Kohu Road Ice Cream

*Select one of the following flavours:*

*Mango | Vanilla beans | Dark chocolate | Salted caramel*

\$6

## WINE LIST

Sparkling	Glass	Bottle
Pelorus NV	\$12	\$33.90
Pelorus Rosé	\$13	\$35.90

### White

Sauvignon Blanc 2019	\$12	\$33.90
Sauvignon Blanc 2006	\$17	\$70.90
Gewürztraminer 2009	\$12	\$33.90
Chardonnay 2017	\$14	\$38.90
Te Koko 2015	\$16	\$51.90

### Red

Pinot Noir 2017	\$15	\$45.90
Te Wahi Pinot Noir 2011	\$19	\$89.90
Te Wahi Pinot Noir 2016	\$19	\$95.90

### Dessert Wine

Noble Riesling 2008	\$12	\$33.90
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## UMI | From the Sea

### Marlborough Oysters

<i>½ Dozen</i>	<i>\$24</i>
<i>1 Dozen</i>	<i>\$48</i>

*Served with ponzu sauce*

<i>½ Dozen Tempura</i>	<i>\$25</i>
<i>1 Dozen Tempura</i>	<i>\$50</i>

*Served with wasabi mayo*

Best paired with Pelorus NV

### Marlborough Cloudy Bay Clams

<i>½ Dozen</i>	<i>\$11</i>
<i>1 Dozen</i>	<i>\$22</i>

*Served with ginger vinaigrette*

Best paired with 2019 Sauvignon Blanc

## OTHER DRINKS

### Beer 330ml

'Renaissance' Empathy Indian Pale Ale	\$6
'Renaissance' Paradox Pilsner	\$9
'Renaissance' Discovery American Pale Ale	\$9

### Soft Drinks 330ml

Antipodes still or sparkling water	\$6
Wotar NZ sparkling water (300ml or 1L)	\$5/\$10
Organic fruit & vegetable juice	\$6
Organic Lemonade	\$6