



LUNCH MENU

\$35 per person

MISO SOUP

PLEASE CHOOSE ONE MAIN

CHICKEN KATSU DON

Chicken katsu, rice,
Japanese curry sauce, cucumber
pickles, cabbage salad

*Vegetarian option available

CHIRASHI DON

Mixed sashimi, avocado, cucumber,
wakame, tobiko, wasabi, pickled
ginger, sushi rice

GYUDON

Beef cheek, onsen egg,
pickled daikon, spring onion, rice

ADD-ONS

Edamame w/ wasabi salt 11

Broccoli
w/ oyster sauce & crispy shallots... 16

Festival menus are correct at the time of publishing but
are subject to product availability & seasonal changes.
Day & time restrictions may apply.

DRINK SPECIALS

CHAMPAGNE

Moët & Chandon,
Epernay, France..... 17 / 99

COCKTAILS

Seiya
Roku Gin, Blueberry Juice,
Hibiscus Syrup, Lemon,
Rhubarb & Mandarin Tonic 15

Atsui Hinode
Altos Tequila, Capsicum Syrup, Yuzu,
Orange, Fire Dash XL 15

Tropical Punch
Bumbu Original, Aperol, Pineapple
Juice, Yuzu, Blood Orange 15

Hennessy & Ginger..... 15

WINE

Idle Hands, Sauvignon Blanc,
Marlborough 14 / 70

Gwen, Chardonnay, Hawke's Bay 16 / 80

Gwen, Pinot Gris, Hawke's Bay 16 / 80

Minuty, Rosé,
Côtes de Provence 16 / 80

Ace's & Arrow, Pinot Noir,
Central Otago 17 / 85

GLENMORANGIE TALE OF TOKYO COCKTAILS

Sansho Passion Sour
Glenmorangie Tale of Tokyo,
Maraska Cherry, Yuzu, AquaFaba,
Passionfruit, Orgeat 22

Mizu Manhattan
Glenmorangie Tale of Tokyo, Sherry,
Honey, Lemon, Soda, Berries 22

BEER

Asahi (400ml) 10

NON-ALC

Niwa Spritz
Seedlip Grove 42, Grapefruit Soda,
Lime, Capsicum 12

Keep up to date with Festival
news and events at savor.co.nz



TASTE OF AZABU

\$55 per person

EDAMAME W/ WASABI SALT

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TOSTADA (2PC)

PLEASE CHOOSE ONE

Beef w/ truffle sesame dressing,
shiitake mushroom & pickled daikon

Tomato w/ avocado, pickled red onion,
jalapeno, coriander

Tuna corn w/ wasabi tartar, pickled
daikon, chopped jalapeno & red onion

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CEVICHE

PLEASE CHOOSE ONE

Tuna ceviche w/ rocoto ponzu,
sesame, wakame, avocado & shichimi
lotus chip

Aji Amarillo coconut ceviche, white
fish, pineapple, green pepper, red
onion, aji

Amarillo, coconut cream, chilli & lime

Lychee w/ rocoto ponzu, sesame,
wakame, avocado & shichimi lotus chip

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DUMPLINGS (2PC)

PLEASE CHOOSE ONE

Artichoke
w/ mushroom puree, chilli almond

Spicy Pork Gyoza
w/ Szechuan pepper & aji Amarillo

Black Tiger Prawn Dumpling
w/ aji verde, purple kumara crisps &
almond powder

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PLEASE CHOOSE ONE OF THE FOLLOWING

Big Glory Bay Salmon w/ saikyo miso,
pickled red onion & lemon

Tofu Katsu w/ Szechuan black bean miso
& Asian slaw

Lamb Yaki, Marinated lamb rump,
pickled daikon & chilli miso

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