



## SMALL PLATE

- Betel Leaf Wagyu Beef (4) GF).....\$18**  
Cognac, lemongrass, betel leaf, scallion oil, cashews
- Nuuna Wings (3) (D).....\$18**  
Mojo marinated chicken wings, Guava BBQ sauce, fries
- Eye Fillet Carpaccio (GF).....\$24**  
Truffle mayo, ponzu vinaigrette, crispy shallot, Parmesan, arugula, egg yolk
- Crab slider (D).....\$18**  
Ginger & tomato chutney, dill mayo, arugula, fries
- Soft Shell Crab Buns (2) (D).....\$20**  
Salted egg yolk, curry leaf, chilli, coriander
- Duck Tacos (2) (GA).....\$22**  
Smoked aubergine salsa, mandarin sauce, coriander
- DIY Salmon Roll (GF).....\$18**  
Bonito Cream, ponzu, ikura, nori
- Octopus Terrine (GF).....\$20**  
Tomato ginger chutney, basil oil, arugula

## GREENS

- Garden Salad (GF) (V).....\$12**  
Mixed leaves, local herbs, toasted sesame dressing
- Seasonal Greens (GF) (V).....\$15**  
Shiitake, wood ear mushroom, black vinegar
- Bok Choy (GF) (V).....\$15**  
Fermented Tofu, Chilli, Garlic

## BIGGER PLATE

- Shanghai Duck Egg Noodle.....\$28**  
Roasted duck, bok choy, onion, chilli, bean sprout, egg noodle
- Salmon Claypot (GF).....\$34**  
Fish sauce caramel, lemongrass, green peppers, with rice
- Market Fish Maeuntang.....\$32**  
Gochujang, bok choy, squid, clam, mussel, prawn, tofu, kimchi, with rice
- Roasted King Prawn(GF).....(3)\$25 / (5)\$39**  
Yuzu miso butter, ginger, furikake
- Tuna 'Pepper' Steak (GF).....\$36**  
Arugula, pickled daikon
- XO Don (GA).....\$34**  
salmon, tuna & scallop sashimi, Ikura, edemame, pickled radish, xo sauce
- Scotch Steak (GF).....\$35**  
Vietnamese salsa verde, pickled shallot with fries
- Duck Larb (GF).....\$29**  
Toasted rice, coriander, mints, gallangal serve with rice

- Market Oyster - 1/2 Dozen (GF).....\$38**  
**Natural:** Orange Mignolette, dill oil, pickled chilli  
**Baked:** Tamarind dressing, pickled chilli, bacon bits, cashews

## VEGAN

- Buddha Bowl (GF) .....\$18**  
Multigrain, tofu, eggplant, Asian greens
- Grilled Eggplant (GA).....\$15**  
Miso glazed, scallion, peanut, lime dressing

## ON THE SIDE

- Onion Rings.....\$8**
- Fries.....\$8**
- Steam Rice.....\$4**

## DESSERT

- Panna Cotta (GA) (D).....\$12**  
Pandan, guava, berries
- Crème Brulee (GF) (D).....\$12**  
Rum, raisin, vanilla
- Roasted pineapple (GA) (D).....\$14**  
Coconut, toffee, peanut, ice-cream

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