

VEGETARIAN

SNACKS

Spicy tteokbokki rice cakes, fermented chilli, roasted sesame ^	8
Edamame chilli, moromi miso ^	8

COLD CUTS

Silken toF <u>u</u> , snack cucumbers sesame, crispy shallot, crushed peanut + coriander ^	18
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DUMPLINGS

Savoy cabbage, water-chestnut + toF <u>u</u> dumplings red chilli + soy dressing, crispy garlic – 6pc	15
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SMALL PLATES

KFC Korean fried cauliflower spicy gochujang glaze, roasted sesame seeds ^	18
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BIGGER PLATES

Grilled mushroom + mungbean pancake bean sprouts, spring onion, Japanese mayo, red miso sauce ^^	30
Spicy Sichuan noodles shiitake, choy sum, bok choy, sesame black vinegar, coriander, spring onion, roasted peanuts	34

^ Suitable for Vegans
^^ Can be adjusted to suit Vegans

Glossary of ingredients

Kombu: Japanese kelp / Wakame: seaweed / Furikake: orange, sesame seeds, nori, kombu, wild rice
Yuzu kosho: fermented green chilli, salt and yuzu fruit
Moromi Miso: mildly fermented miso seasoning
Gochugaru: Korean chilli flakes

Ingredients are fresh, free-range, line caught. Please ask if you'd like to see the main menu.

EXTRAS

Iceberg, baby cos ginger + sesame ^	9
Roasted butternut korean pesto, butternut purée, basil ^^	10
Charred broccolini yuzu kosho mayo, shaved kombu, garlic ^^	10
Crispy-fried brussel sprouts spring onion purée, white miso, furikake	10
Spring onion flatbread – 1pc	1.5
Steamed Japanese rice ^	4

DESSERTS

Beasty soft serve	14
Coconut sorbet passionfruit curd, mandarin, malt chocolate crumble, chocolate shards ^^	14
Kkwabaegi twisted donuts miso caramel, chocolate fudge sauce	14

NO ADDED GLUTEN

SNACKS

Kimchi green apple, nashi pear (c)	5
Sichuan tuna tartare nori cracker, pickled radish, avocado, chilli oil – 1pc **	5
Spicy tteokbokki rice cakes, fermented chilli, roasted sesame **	8
Edamame chilli, moromi miso (c)	8

COLD CUTS

Fresh NZ oysters shucked to order, fresh wasabi + pickled ginger – 1pc (c)	5
Beasty sashimi selection Big Glory Bay salmon, green koji sauce, market tuna, fresh wasabi, Ruakaka kingfish, XO sauce *	24
Silken toF <u>u</u> , snack cucumbers sesame, crispy shallot, crushed peanut + coriander (c)	18

SMALL PLATES

Crispy fried soft-shell crab yuzu kosho, coriander chimichurri, miso caramel **	21
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We will always do our best to accommodate your allergies but we can't guarantee that trace elements of ingredients will not be present. **Our kitchen contains gluten, soy + other allergens** :) Please understand that despite our best efforts there is a risk of cross-contamination.

Hello Beasty table condiments

- Light soy sauce ** (not suitable for Coeliacs)
- Toasted sesame seeds
- Nanami togarashi seasoning: chilli, Japanese green pepper, orange peel, white sesame, black sesame, seaweed, ginger.

Key	(c)	Suitable for Coeliacs
	*	We can adjust for Coeliacs
	**	Not suitable for Coeliacs

HIBACHI

Wild caught Australian banana prawns garlic + kombu butter, prawn oil – 4pc *	30
Crispy pork belly pear + radish, pickled kohlrabi, kimchi (c)	34

BIGGER PLATES

Slow-cooked Coastal lamb shoulder red chilli + Sichuan sauce, coriander + mint (c)	38
Wok-fried black pepper grain-fed eye fillet cumin, fermented chilli, garlic stems, black vinegar + soy, crispy shallots *	36
Grilled mung bean + kimchi pancake beansprouts, spring onions, Japanese mayo, red miso sauce (c)	30
Roasted hapuka, gourmet agria potatoes swiss chard, broad beans, Korean pesto (c)	37

EXTRAS

Iceberg, baby cos ginger + sesame *	9
Crispy-fried brussel sprouts spring onion purée, white miso, furikake *	10
Charred broccolini yuzu kosho mayo, shaved kombu, garlic *	10
Steamed Japanese rice (c)	4

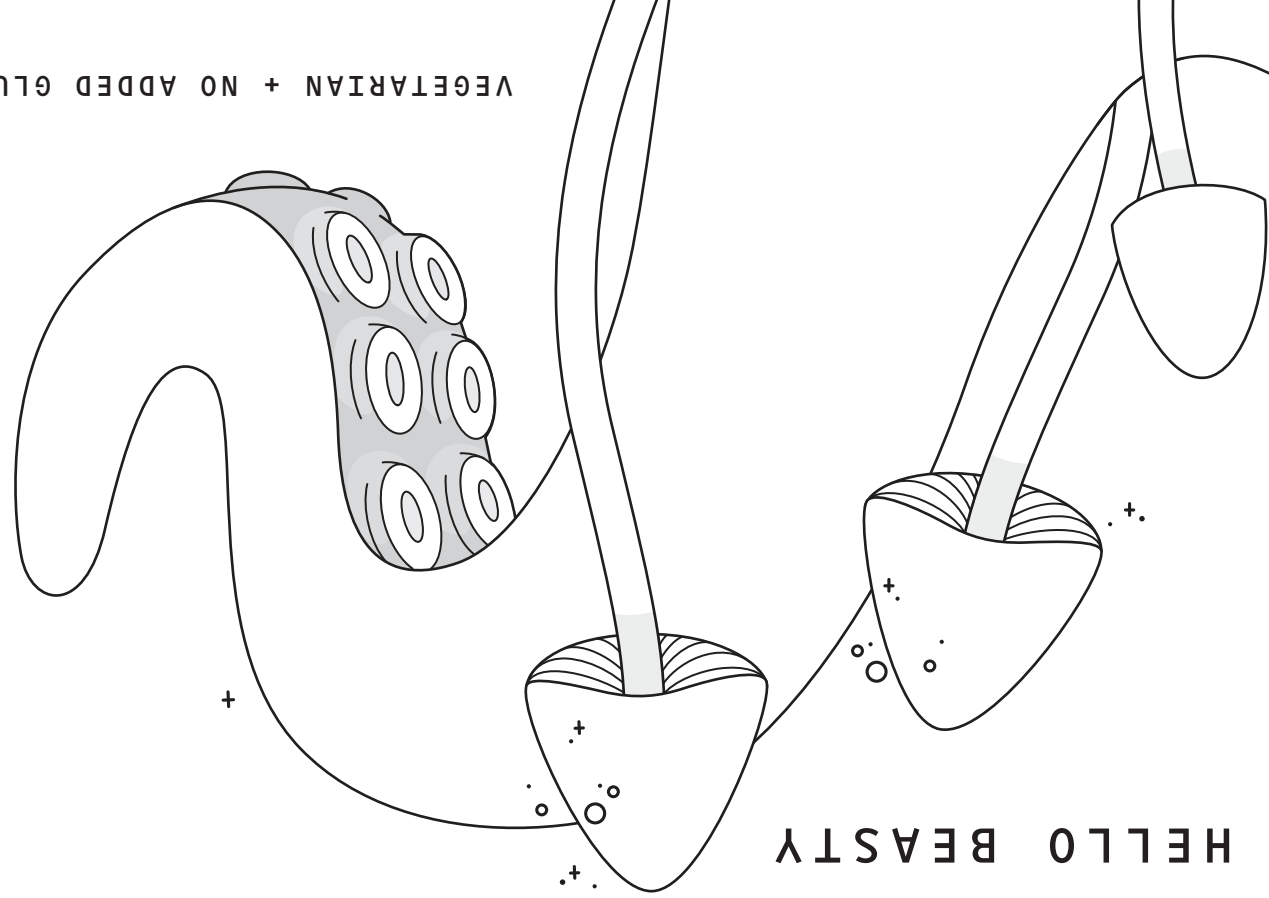
DESSERTS

Coconut sorbet passionfruit curd, mandarin, chocolate shards (c)	14
Hibachi-toasted banana marshmallow yoghurt sorbet, sour cherries, toasted almond, white chocolate crumble (c)	14



Can't decide? Sit back and let us bring you our favourite dishes \$65pp or \$85pp.

VEGETARIAN + NO ADDED GLUTEN



HELLO BEASTY

ハロービースティ — ヘルムバスター

We've been a long time in the making——Chef Stuart Rogan started cooking professionally in 1989——He was 15. Once he started he didn't stop, he travelled and cooked his way around the world from a grand Michelin-star hotel to a garage with six tables and a kitchen the size of a bathtub. Everywhere he went he took his whites and his knives and made his way by food.



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Dear Beasty, this menu is our take on contemporary New Zealand fusion cuisine and is inspired by the warmth, freshness and delicious kind of complicated simplicity that we love about the cuisines of Japan, Korea and China.

Dishes are designed to be shared.