

COCKTAILS

BEASTY MARTINI 24
Roku Gin or Haku Vodka //
tomato + black pepper vermouth,
lemon oil

BLOODY KIMCHI 18
Absolut Vodka, Beasty kimchi
blend, tomato juice, togarashi salt

LITTLE KOKONATTSU 20
Plantation rum, pineapple + coconut
milk punch, lime leaf

BOKBUNJAJU BRAMBLE 20
Roots Malborough Gin, blackberry
bokbunjaju, lemon

GINGER NEKO 20
Plantation Original Dark rum,
ginger shrub, fresh mint, lime

ON TAP

Asahi 14

Urbanaut Kingsland Pilsner 15

Parrot Dog 'Birdseye' Hazy IPA 15

BY THE GLASS

Sentio Prosecco Brut DOC, NV 14

Laurent Perrier 'La Cuvée' Brut NV 32

Takahiro K Tussock Terrace 16
Riesling, 2023 ORGANIC

Black Estate 'Young Vines' 18.5
Home Vineyard Chardonnay, 2022
ORGANIC BIODYNAMIC

Alpine 'Head In The Clouds' 17.5
Pinot Noir, 2022 (Lightly chilled)

Kakano Pinot Noir, 2020_21 18.5

UMESHU + SAKE

Kanjuku Umeshu, Aichi 14

Zenkuro Original Junmai Sake 18

Yamamoto Pure Black Junmai 19
Ginjo Sake

SNACKS

Sichuan tuna tartare nori cracker, 12
pickled radish, avocado, chilli oil - 1pc

Edamame chilli, moromi miso 10

Cucumber sesame, miso + soy roasted 10
pumpkin seeds

Shokupan Japanese milk bread 8
garlic, shiro dashi + parsley butter

RAW + COLD CUTS

Line-caught Kingfish 26
fermented ponzu, shio kombu,
puffed rice, chives

Heirloom Tomatoes 23
silken tofu, crispy shallots + garlic,
shiso, basil, fermented chilli + yuzu
dressing

Beasty sashimi selection 28
Big Glory Bay salmon, red chilli +
finger lime, market tuna, miso mustard,
line-caught white fin fish, smoked bacon
dashi + yuzu kosho

Burrata 25
Yuxiang sauce, roasted peanuts,
spring onion, sesame seed
with flatbread - 1pc 2

POTSTICKERS + BUNS

NZ Wagyu beef, shiitake + black pepper 26
potstickers garlic shoots, ginger, spring
onion, crunchy chilli, soy - 6pc

Mushroom XO, spinach + water chestnut 21
dumplings silken tofu, coconut lemongrass
chilli crisp, black vinegar - 5pc

Crispy salt + pepper pork belly gua bao 19
pickled cucumber, chilli, tamarind + lime
sauce - 2pc

Katsu Sando crumbed chicken thigh, 20
shredded white cabbage, kewpie mayo,
Golden curry sauce, white bread - 2pc

SMALL PLATES

KFC Korean fried cauliflower 22
spicy gochujang glaze, roasted sesame seeds

Beasty fried chicken 26
Sichuan chilli seasoning,
coriander chimichurri, lemon

Crispy soft-shell crab 25
charred red pepper, umeboshi, smoked chilli
sauce, fresh coriander, mint + bean sprouts

Prawn + crab toast 28
seared grain-fed eye fillet, sweet + sour
sauce, Japanese mayo, green onions

BIGGER PLATES

Roasted Hapuka 42
South Island scampi, gourmet agria potatoes,
cavolo nero, confit garlic, umeboshi salsa
verde, yuzu + finger lime butter sauce

Slow-cooked Coastal Lamb shoulder 40
red chilli + Sichuan sauce,
coriander + mint

Wok-fried black pepper 39
grain-fed eye fillet
cumin, fermented chilli, garlic stems,
black vinegar + soy, crispy shallots

Chilli Sichuan noodles 39
Wok-fried pork mince, mustard greens,
black vinegar, spring onion, coriander,
roasted peanuts

Mung bean, savoy cabbage + confit 38
duck leg pancake spicy bulldog sauce,
Japanese mayo, shaved bonito, furikake

HIBACHI

Wild caught Australian tiger prawns 36
garlic + kombu butter, shichimi - 4pc

Pasture-fed eye-fillet kushiyaki 41
karashi mustard, black pepper shallots,
wasabi chimichurri - 2pc

Double lamb cutlet 41
tare, moromi miso eggplant,
spicy broad bean romesco - 4pc

Spicy BBQ chicken 33
chickpea, black garlic + sesame purée,
pickled turmeric cucumber - 2pc

EXTRAS

Iceberg, baby cos ginger + sesame 14

Charred broccolini sesame dressing,
roasted peanuts, coriander, togarashi 14

Crispy-fried brussel sprouts 15
soubise, white miso, furikake

Spring onion flatbread + green koji - 1pc 2

Steamed Japanese rice 6

DESSERTS

Hibachi-grilled nectarine 18
caramelised miso custard, coconut crunch,
white peach sorbet

Kkwabaegi twisted donuts, 18
miso caramel, chocolate fudge sauce

Chocolate Basque cheesecake 18
yuzu sorbet, blackberry,
chocolate malt crumb





Dishes are designed to be shared.

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.

Ingredients are fresh, free-range line caught. Please ask if you'd like to see the 'no added gluten' or vegetarian menu. We will always try to accommodate your allergies, but we can't guarantee that trace elements of ingredients will not be present.

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.

HELLO BEASTY

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EAT BEASTY