

VEGETARIAN

SNACKS

Edamame chilli, moromi miso ^	10
Cucumber sesame, miso + soy roasted pumkin seeds ^	10
Shokupan Japanese milk bread garlic, shiro dashi + parsley butter	8

COLD CUTS

Burrata Yuxiang sauce, roasted peanuts, spring onion, sesame seed with flatbread – 1pc	25 2
Heirloom Tomatoes silken tofu, crispy shallots + garlic, shiso, basil, fermented chilli + yuzu dressing ^	23

BUNS

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

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

Grilled mushroom + mungbean pancake savoy cabbage, spicy bulldog sauce, Japanese mayo, furikake ^	38
Chilli Sichuan noodles shiitake, mustard greens, black vinegar, spring onion, coriander, roasted peanuts ^	39

Glossary of ingredients

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

EXTRAS

Iceberg, baby cos ginger + sesame ^	12
Charred broccolini sesame dressing, roasted peanuts, coriander, togarashi ^	14
Crispy-fried brussel sprouts soubise, white miso, furikake ^^	15
Spring onion flatbread – 1pc	2
Steamed Japanese rice ^	6

DESSERTS

Hibachi-grilled nectarine caramelised miso custard, coconut crunch, white peach sorbet ^^	18
Kkwabaegi twisted donuts miso caramel, chocolate fudge sauce	18
Chocolate Basque cheesecake yuzu sorbet, blackberry, chocolate malt crumb	18

^ Suitable for Vegans

^^ Can be adjusted to suit Vegans

NO ADDED GLUTEN

SNACKS

Edamame chilli, moromi miso *	10
Cucumber sesame, miso + soy roasted pumkin seeds (c)	10

COLD CUTS

Beasty sashimi selection Big Glory Bay salmon, red chilli + finger lime, market tuna, miso mustard, line-caught white fin fish *	28
Heirloom Tomatoes silken tofu, crispy shallots + garlic, shiso, basil, fermented chilli + yuzu dressing *	23

SMALL PLATES

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

Wild caught Australian tiger prawns garlic + kombu butter, shichimi – 4pc *	35
Double lamb cutlet moromi miso eggplant, spicy broad bean romesco – 4pc **	41
Spicy BBQ chicken chickpea, black garlic + sesame purée, pickled turmeric cucumber – 2pc (c)	33

Please note that our kitchen contains gluten, soy + other allergens. Please understand that despite our best efforts there is a risk of cross-contamination.

Hello Beastly condiments

- Light soy sauce **
(not suitable for Coeliacs)

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

BIGGER PLATES

Roasted Hapuka South Island scampi, gourmet agria potatoes, cavolo nero, confit garlic, umeboshi salsa verde, yuzu + finger lime butter sauce (c)	42
Slow-cooked Coastal Lamb shoulder red chilli + Sichuan sauce, coriander + mint (c)	40
Wok-fried black pepper grain-fed eye fillet cumin, fermented chilli, garlic stems, black vinegar + soy, crispy shallots *	39

EXTRAS

Iceberg, baby cos ginger + sesame (c)	12
Charred broccolini sesame dressing, roasted peanuts, coriander, togarashi *	14
Crispy-fried brussel sprouts soubise, white miso, furikake **	15
Steamed Japanese rice (c)	6

DESSERTS

Hibachi-grilled nectarine caramelised miso custard, coconut crunch, white peach sorbet (c)	18
Chocolate Basque cheesecake yuzu sorbet, blackberry (c)	18





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.

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

ハロービースティ — 헬로 비스티

95_97 Customs St West
Via duct Harbour Auckland New Zealand
eat@hellobeasty.nz
hellobeasty.nz
@eatupbeasty



VEGETARIAN + NO ADDED GLUTEN