

MENU

| HOUSE MADE KIMCHI | / |
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| STEAMED SHORT GRAIN RICE | 7 |
| EDAMAME steamed with shichimi togarashi | 8 |
| CRISPY EGGPLANT smoky sour chilli and ginger sauce | 20 |
| WOK FRIED GREENS mixed broccolini, garlic oyster sauce | 17 |
| SALMON SASHIMI pickled radish, kombu and dashi ponzu | 23 |
| PORK & PRAWN STEAMED DUMPLINGS ginger soy | 18 |
| TOFU & LEEK STEAMED DUMPLINGS shiitake ponzu | 18 |
| POACHED DUCK WONTONS coriander and ginger broth | 24 |
| BBQ WANAKA OYSTER MUSHROOMS flame grilled in spicy mushroom xo and citrus | 24 |
| KUNG PAO POTATOES fried potatoes, sticky chilli sauce | 18 |
| NEW ZEALAND ARROWHEAD SQUID crispy fried with tomato and yuzu kosho salsa | 24 |
| WOK FRIED NOODLES chow mein style, greens, mushrooms, bean sprouts | 18 |
| SEASAME CRUSTED TOFU chilli, ginger and spring onion dipping sauce | 22 |
| FRIED CAULIFLOWER sticky chilli sauce, tomato seasoning | 20 |
| ANGUS BRISKET smokey pastrami style, kimchi, Japanese steak sauce | 25 |
| PORK BELLY YAKITORI charcoal grilled, apple and fennel kimchi | 25 |
| MERINO LAMB NECK vietnamese style marinade cooked over charcoal, nuoc cham sauce | 30 |
| KARAAGE marinated fried chicken thigh, mayonnaise, shaved cabbage | 38 |
| MONGOLIAN BEEF crispy coated sliced beef, wok fried in peppercorn sauce, mushroom, scallion | 40 |

CHEFS CHOICE MENU - AVAILABLE FOR TABLES OF 2 AND OVER - 75

DEZZERT

SPECIALS check the board for weekly dessert specials

Vegan option available on some menu items
All food is prepared in a kitchen that contains the following allergens.
Fish, shellfish, gluten, nuts, tree nuts, honey, dairy, lupin, sulphites, eggs, sesame, and soy.
Please talk to your server if you have any food allergies.



FuDog, 47 Helwick Street, Wanaka. 03 4431011 Fudog.co.nz