

Harbourside hum, beats buzzing within.
Where Wellington 'tude is amplified by an international aura, welcome to Hot Sauce bar and eatery.

It's the kind of place where Tokyo taste lives happily alongside Singapore sling. Borrowing from Bangkok, flavours stolen from Seoul. Inspiration extracted from all across Asia, this is a deliberate departure from authentic. A tangle of taste that's just downright delicious. Forget fusion, banishing borders is what we do best.

In our Asian bar and eatery, every evening lit as red-hot as you like. Simmer down in the lounge, or perch barside for an extra bang of wanderlust. From Japanese whisky to Tiger on tap, sizzling sundowners are always on the menu. And Friday feasts are set to DJ repeats.

Woks on the wild side, we're all fired up for fun. Come on into the electric eclectic.

# DAILY RITUALS

#### Tuesday:

### RAMEN

Off-the-menu special, choose from pork or vege. \$19

#### Wednesday:

## SASHIMI & SAKE

Salmon sashimi with a 120ml sake pairing, \$39

#### Thursday:

## K-FRY & CUVÉE

Korean fried chicken and two glasses of Mumm Champagne for \$32

### Friday & Saturday:

## 2 FOR \$30 COCKTAILS

Must be two of the same signature  $\operatorname{cocktail}$ .



#### TRUST THE CHEF

Breaking all the rules of fusion fare, our executive chef has banished borders and borrowed the best flavors from around the continent. We're taking you deep into uncharted umami territory - where sharing thrives and trusting the chef is highly recommended.

Trust the Chef with a selection of 7 daily dishes designed to share and try a little of everything.

\$79pp

PLEASE NOTE: Our kitchen handles gluten, diary, soy, nuts, shellfish and other known allergens; thus we cannot 100% guarantee dietary requirements of this nature. Itemised split payments will not be accepted for groups of 6 or more.

#### **SMALL PLATES**

FURIKAKE EDAMAME 10.0

ORA KING SALMON SASHIMI wasabi mayo, ginger pickle & ponzu sauce MP

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SESAME CRUSTED EYE FILLET burnt soy &
ginger glaze, hot sauce dressing MP

LEMONGRASS & TURMERIC CHICKEN YAKITORI 24.0

CHARRED VEGETABLE YAKITORI 24.0

POPCORN CHICKEN Hot Sauce hot sauce
24.0

KUNG PAO CAULIFLOWER ponzu, peanut, dried chilli 24.0

KFC BAO 'Hot Sauce' & house kimchi
22.0

CHAR GRILLED WHOLE COURGETTE Tokyo dressing, fried shallots, burnt soy sauce  $20.0\,$ 

ORIENTAL SALAD greens, cherry tomato, cucumber, spring onion, tofu & yuzu dressing 18.0

SZECHUAN FRIES 12.0

STEAMED RICE 8.0

### LARGE PLATES

 $\ensuremath{\text{HOT}}$  SAUCE SIGNATURE LAMB RENDANG with steamed rice 30.0

BEEF IN OYSTER SAUCE hand-picked skirt steak, bok choy, mushroom, spring onion served with noodles OR rice 30.0

LUMINA LAMB FLAME ROASTED LAMB RACK roast shallots, edamame beans, bok choy, tamarind & ginger dressing MP

YELLOW CURRY vegetable 0R chicken. Test your tolerance for spice. 30.0

#### DESSERT

BLACK SESAME DOUGHNUT yuzu lemon curd 14.0

MANGO STICKY RICE PUDDING 14.0