



WELCOME TO TAIKO PONSONBY

Where the spirit of traditional Japanese dining lives on. We serve authentic Japanese cuisine crafted with care, creativity, and a deep respect for flavour.

You're in good hands.

Meet the Heart of Our Kitchen: Head Chef Kengo Ota

At Taiko, the soul of our food comes from the skilled hands of Head Chef Kengo Ota. With over 30 years at the helm of some of the most respected Japanese kitchens, Chef Kengo's journey includes time as Head Chef at Nori Japanese Restaurant (2006–2008), Sake Bar Rikka (2009–2014), and Industry Zen (2014–2018). Now, he calls Taiko home.

Chef Kengo's food is a love letter to Japan—rooted in traditional techniques, elevated with thoughtful modern touches, and always guided by the rhythm of the seasons. Whether it's the perfect cut of sashimi or a deeply flavoured broth, every dish reflects his quiet precision, deep respect for flavour, and years of experience.

How to Dine at Taiko

Taiko follows the Izakaya style—small, shareable dishes served as they're ready. Order a few to start, then add more anytime.

Need service? Just call out “Sumimasen!” and our staff will be right over.
Say “Okawari kudasai!” for a repeat.

Allergies or vegetarian? Let our team know—we're happy to advise.

Dining with a group? Ask about our set menu banquet options.

TAIKO PONSONBY DINNER MENU

01

OTSUMAMI - NIBBLES

おつまみ

- | | | |
|---|----------------------------|-----------|
| 01 | Edamame 🌱 | 9 |
| Steamed soy beans the way you know them | | |
| 02 | Flavoured Edamame 🌱 | 11 |
| Spicy / Wasabi Garlic / Japanese Curry | | |
| 03 | Gobo Chips 🌱 | 11 |
| Deep fried burdock root chips! Popular in Japan | | |
| 04 | Renkon Chips 🌱 | 11 |
| Crispy lotus root chips perfectly seasoned | | |
| 05 | Tsukemono 🌱 | 12 |
| Japanese pickles | | |
| 06 | Agedashi Tofu 🌱 | 12 |
| Fried silky tofu 4pcs | | |
| 07 | Pork Kakuni | 19 |
| Slow cooked pork belly in soy | | |
| 08 | Beef Tataki | 25 |
| Lightly seared, thinly sliced beef scotch. Full of flavour! | | |



04



08

SALAD サラダ

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|--|----------------------------|-----------|
| 09 | Blanched Broccoli 🌱 | 15 |
| with sesame and miso dressing. a crowd favourite! | | |
| 10 | Garden Salad 🌱 | 13 |
| Fresh salad with our soy dressing | | |
| 11 | Tofu Salad 🌱 | 20 |
| with marinated konbu, seaweed sesame miso dressing | | |
| 12 | Prawn Salad | 26 |
| Salad with deep-fry small prawn with tartar sauce | | |
| 13 | Chicken Salad | 28 |
| Salad with karrage chicken, egg and dressing | | |

Miso Soup 5 Rice 5 Extra Sauce 3



12



13

MAIN DISH メインディッシュ



16



22

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|----|--|-----------|
| 14 | Kiwami Chawan-Mushi | 23 |
| | Egg custard, eel, scallop, prawn, vegetables | |
| 15 | Taiko Agedashi Tofu  | 27 |
| | 6pc Fried silky tofu, vegetables, vege gyoza | |
| 16 | Taiko Squid Ink Pasta | 33 |
| | Udon noodle in squid ink, squid ring, geso-age, tobiko | |
| 17 | Katsu Chicken | 35 |
| | Panko crumbed chicken with BBQ and miso & yum yum sauce | |
| 18 | Teriyaki Chicken | 35 |
| | Seared chicken thigh in teriyaki sauce | |
| 19 | Kiwami Pork Katsu | 40 |
| | Pork katsu with BBQ, miso sauce & mustard wasabi | |
| 20 | Teriyaki Salmon | 42 |
| | King salmon fillets in teriyaki sauce | |
| 21 | Teriyaki Beef | 45 |
| | NZ Scotch beef in teriyaki sauce | |
| 22 | Beef Steak | 49 |
| | 300g Beef scotch steak in soy based Japanese sauce | |

AGEMONO - DEEP FRY

揚げ物

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|----|--|-----------|
| 23 | Karaage Chicken | 19 |
| | Marinated fried chicken thigh with Japanese mayo | |
| 24 | Tempura Eel & Veges | 20 |
| | Eel and seasonal vegetables in crispy tempura and Japanese pepper salt, wasabi, lemon and tempura soup. Delicious! | |
| 25 | Tempura Vegetables | 25 |
| | Seasonal crispy tempura vegetables - 12 pcs | |
| 26 | Tempura Prawn & Veges | 33 |
| | 4 Jumbo tiger prawns and seasonal vegetables | |
| 27 | Additional Prawn | 6 |
| | Add an extra prawn to your prawn basket | |



23



26

TEPPAN HOT PLATES

鉄板

Grilled on an hot iron plate and served to you sizzling.
This style of dining was first introduced to Japan in 1945
and still loved by many. careful, the plate is HOT!



03

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|----|--|-----------|
| 28 | Gyoza | 13 |
| | Japanese style pan fried dumplings - 6pcs
Pork or  Vegetable | |
| 29 | Spicy Gyoza | 14 |
| | Pan fried dumplings in Taiko spicy sauce
Pork or  Vegetable | |
| 30 | Takoyaki | 15 |
| | Octopus balls with takoyaki sauce and Mayo - 8pcs | |
| 31 | Aburi Cheese Takoyaki | 17 |
| | Octopus balls with aburi cheese and yum yum sauce | |
| 32 | Tofu Teriyaki  | 21 |
| | 6pc Seared tofu with honey teriyaki sauce and vege | |
| 33 | Chicken Teriyaki | 24 |
| | Seared chicken thigh with honey teriyaki sauce | |
| 34 | Chicken Nanban | 24 |
| | Marinated deep-fried chicken with sweet & sour sauce
and tartar sauce | |
| 35 | Yum Yum Prawn | 30 |
| | Jumbo prawn cutlets cooked in Yum Yum sauce - 6 pcs | |
| 36 | Spicy Yum Yum Prawn | 30 |
| | Jumbo prawn cutlet cooked in Taiko spicy sauce - 6pcs | |
| 37 | Wasabi Yum Yum Prawn | 30 |
| | Jumbo prawn cutlet cooked in Taiko wasabi sauce - 6 pcs | |
| 38 | Garlic Yum Yum Prawn | 30 |
| | Jumbo prawn cutlet cooked in garlic sauce - 6pcs | |
| 39 | Yum Yum Scallop | 36 |
| | Scallop cooked in Taikos yum yum sauce - 7pcs | |
| 40 | Wasabi Scallop | 36 |
| | Scallop cooked in yum yum wasabi sauce - 7pcs | |
| 41 | Garlic Scallop | 36 |
| | Scallop cooked in garlic yum yum sauce - 7pcs | |



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38



46



49



54

ABURI NIGIRI 炙り握り

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|----|---|-----------|
| 42 | Aburi Salmon Nigiri | 13 |
| | Flame seared wasabi tobiko and sweet soy sauce - 2pcs | |
| 43 | Aburi Eel Nigiri | 15 |
| | Flame seared with sweet soy sauce - 2pcs | |
| 44 | Aburi Scallop Nigiri | 15 |
| | Flame seared yuzu zest, sweet soy sauce - 2pcs | |
| 45 | Aburi Wagyu Beef Nigiri | 15 |
| | Flame seared - 2pcs | |
| 46 | Aburi Nigiri Selection | 40 |
| | Wagyu , Scallop, Salmon and Eel 2pcs each | |

NIGIRI SUSHI 握り

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|----|---|-----------|
| 47 | Fish of the Day Nigiri | 9 |
| 48 | Cooked Prawn Nigiri | 9 |
| 49 | Salmon Nigiri | 10 |
| 50 | Tuna Nigiri | 10 |
| 51 | Scallop Nigiri | 14 |
| 52 | Sashimi Prawn Nigiri | 15 |
| 53 | Eel Temaki and Steam Nigiri | 33 |
| | Steamed eel nigiri wrapped in bamboo leaf | |
| 54 | Omakase Nigiri Selection | 36 |
| | chefs selection of Nigiri sushi - 8pcs | |

SASHIMI - RAW FISH 刺身

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|----|---|-----------|
| 55 | Fish of the Day Sashimi | 23 |
| | 7 slices of fresh fish of the day sashimi | |
| 56 | Salmon Sashimi | 25 |
| | 7 slices of fresh salmon sashimi | |
| 57 | Scallop Sashimi | 25 |
| | 9 slices of fresh scallop sashimi | |
| 58 | Tuna Sashimi | 25 |
| | 7 slices of fresh tuna sashimi | |
| 59 | Carpaccio | 34 |
| | Three kinds of thinly slices raw fish with diced mixed vegetables, sesame dressing, ponzu and green oil | |



58



59

SASHIMI PLATTERS

刺身盛り合わせ

- 60 **Small Sashimi Platter 松** 22

Approx. 6 slices of assorted sashimi

- 61 **Medium Sashimi Platter 竹** 37

Approx. 12 slices of assorted sashimi

- 62 **Large Sashimi Platter 梅** 69

Approx. 24 slices of assorted sashimi

- 63 **XL Sashimi Platter** 138

Approx. 45 slices of assorted sashimi

MAKIMONO- SUSHI

巻き寿司

- 64 **Avocado Dragon Roll** 20

Avocado roll topped with sliced avocado

- 65 **Aburi Salmon & Avocado Roll** 26

Topped with yum yum and teriyaki sauce

- 66 **Spicy Tuna Roll** 27

Tuna with avocado topped with tuna sashimi

- 67 **Rainbow Roll** 27

3 kinds of fish and avocado inside out sushi

- 68 **California Roll** 27

Tempura prawn, avocado, cucumber and fish roe

- 69 **Aburi Wagyu Beef Roll** 31

Uramaki Roll with avocado and topped with torched wagyu beef drizzled with chilli oil, yakiniku sauce, garlic chips and mixed pickles

- 70 **Eel Dragon Roll** 31

Grilled teriyaki eel on cucumber avocado roll



63



65

BURI SALMON & AVOCADO ROLLS



68

TAIKO DASHI CHAZUKE

"Ochazuke" is a traditional Japanese Dish. Dashi soup poured over cooked rice with your choice of topping as below

- 71 **Ume Chazuke** 19

Ochazuke topped with pickled plum

- 72 **Salmon Chazuke** 19

Ochazuke topped with salmon

- 73 **Tako Wasabi Chazuke** 19

Ochazuke topped with tako (octopus) wasabi

- 74 **Eel Chazuke** 22

Ochazuke topped with eel



74



77



79

GOZEN - SET MEALS

御膳

- 75 **Udon Noodle Hotpot Gozen** 49
Noodles with tofu, prawn, chicken, vegetables and egg and salad, tempura prawns x 2, nigiri sushi x 3
- 76 **Chicken Zanmai Gozen** 50
Bread crumbed chicken cutlet with egg, chicken karaage, chicken teriyaki, salad, miso soup and rice
- 77 **Yanagawa-style Eel Gozen** 50
Eel boiled in yanagawa-style pot, Japanese broth soup with stewed eggs, slivered burdock root. Eel Nigiri, fresh sashimi, rice and salad.
- 78 **Eel Lovers Gozen** 66
Eel three ways.
- Steamed in a bamboo basket with sweet eel sauce -
Grilled with wasabi salt and sansho (Japanese pepper) -
Aburi eel nigiri sushi
- 79 **Wagyu Beef Sukiyaki Gozen** 69
Thin slices of wagyu beef, cooked with various vegetables in a traditional Japanese broth soup. Comes with egg, rice and udon noodles.

SET COURSE MEAL コース

- 80 **Vegetarian Meal** 76
Renkon chips, gobo chips and edamame. Seaweed soup, garden salad, avocado roll, inari sushi, vege tempura and tofu teriyaki teppan and rice.
- 81 **Chicken Teriyaki Set Meal** 76
with Renkon chips, gobo chips, edamame, miso soup, beef tataki carpaccio, assorted market fish sashimi & nigiri, tiger prawn and vege tempura, green tea ice-cream.
- 82 **Salmon Teriyaki Set Meal** 81
with Renkon chips, gobo chips, edamame, miso soup, beef tataki carpaccio, assorted market fish sashimi & nigiri, tiger prawn and vege tempura, green tea ice-cream.
- 83 **Beef Teriyaki Set Meal** 84
with Renkon chips, gobo chips, edamame, miso soup, beef tataki carpaccio, assorted market fish sashimi & nigiri, tiger prawn and vege tempura, green tea ice-cream.

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Save room - our desserts
are worth the detour.
(see next page)