

KAZU

SMALL SHARING PLATES

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|--|-------|
| Gyu Tataki Thin slices of seared beef fillet in ponzu sauce | 15.50 |
| Kinoko Butter Itame 3 kinds of mushroom pan fried with butter | 12.50 |
| Sunomono Seafood, seaweed and cucumber marinated in Japanese vinaigrette | 9.80 |
| Gyu Tongue Cow tongue cooked with soy sauce and sake | 8.20 |
| Gyoza Pan fried chicken dumplings | 7.80 |
| Buta Bara Kimchi Stir fried pork belly with spicy cabbage | 7.60 |
| Sunagimo Poached chicken gizzard | 7.20 |
| Kimchi Yakko Whole pressed tofu topped with kimchi | 7.00 |
| Horenso Goma Ae Boiled spinach with sesame dressing | 6.80 |
| Renkon Chips Deep fried lotus root | 6.80 |
| Sakana Nanbanzuke Deep fried marinated white fish | 6.50 |
| Mozuku Mozuku seaweed with a vinegar dip | 6.50 |
| Hijiki Hijiki seaweed cooked with soy sauce and mirin | 5.80 |
| Kyuri Wakamesu Marinated sliced cucumber and wakame seaweed | 5.50 |
| Chuka Seaweed Spicy seaweed with sesame dressing | 5.20 |
| Edamame (v) Young soy beans served with sea salt | 4.20 |

SALADS

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|--|-------|
| Aburi Toro Sashimi Salad Seared fatty tuna with salad in a yuzu dressing | 16.80 |
| Baby Spinach Salad Baby spinach with spicy salmon in a yuzu dressing | 9.80 |
| Bean Salad Mixed bean salad in a sesame dressing | 9.80 |
| Cheese and Bonito Flakes Salad Cheddar cheese slices and bonito flakes mixed salad | 8.20 |
| Tofu Salad Fresh tofu with green leaves | 8.20 |
| Crispy Salmon Skin Salad Crispy salmon skin chips mixed salad | 7.50 |
| Tomato and Avocado Salad Peeled beef tomatoes and avocado slices | 7.50 |
| Daikon Salad Shredded mooli, daikon cress and red radish mixed salad | 7.00 |
| Green Salad Mixed salad leaves in a Japanese dressing | 6.50 |

GRILLED

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|--|-------|
| Unagi Kabayaki Sea eel fillet in sweet sauce | 27.50 |
| Black Cod Black cod marinated in a white miso paste | 24.50 |
| Sea Bass Lightly salted | 18.50 |
| Wagyu Kushi Yaki (2pcs) Wagyu steak skewers with teriyaki sauce | 14.20 |
| Salmon Salted or with teriyaki sauce | 13.50 |
| Mackerel Salted or with teriyaki sauce | 12.50 |
| Nasu Dengaku Fried aubergine coated in dark and white miso paste | 8.80 |
| Tofu Dengaku Fried tofu coated in dark and white miso paste | 8.80 |
| Shishito Yaki Lightly salted shishito peppers | 5.70 |
| Yaki Tori (2pcs) Chicken skewers with teriyaki sauce | 5.50 |
| Teba Shioyaki Lightly salted chicken wings | 5.50 |

SOUP

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|---|------|
| Small Ochazuke Soup rice topped with plum or salmon | 6.50 |
| Nameko Miso Soy bean with Japanese mushrooms | 4.20 |
| Onion and Tenkasu Miso | 4.20 |
| Wakame Miso Soy bean with seaweed | 4.00 |
| Miso Soy bean with bean curd | 3.50 |

NOODLES

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|---|-------|
| Grilled Chicken Soba Noodles with grilled chicken | 16.00 |
| Tempura Udon or Soba Noodles with tempura | 14.90 |
| Kitsune Udon or Soba Noodles with fried tofu | 12.50 |
| Udon or Soba | 8.50 |

PICKLES

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|--|------|
| Konomono Assorted pickles | 7.50 |
| Kimchi Spicy pickled cabbage | 4.80 |
| Takuwan Japanese radish | 3.50 |

PAN FRIED

All served with tenderstem broccoli and asparagus

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|--|-------|
| Wagyu Steak Wagyu rib eye in red wine and teriyaki sauce | 43.50 |
| Beef Teriyaki Scottish beef fillet in red wine and teriyaki sauce | 28.50 |
| Seafood Butter Yaki Black tiger prawns, scallops, razor clams and salmon in butter | 17.50 |
| Chicken Teriyaki Chicken thighs in teriyaki sauce | 16.50 |
| Salmon Steak Scottish salmon in teriyaki sauce | 16.50 |
| Tofu Steak Slices of tofu in teriyaki sauce | 12.80 |

DEEP FRIED

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|--|-------|
| Ebi Tempura Black tiger prawn tempura | 16.00 |
| Rock Shrimp Tempura Deep fried rock shrimp tempura with spicy yuzu sauce | 15.50 |
| Soft-Shell Kara Age Deep fried soft-shell crab | 13.50 |
| Tempura Moriawase Prawn and vegetable tempura | 13.50 |
| Kaki Fry Deep fried breaded rock oysters | 9.80 |
| Chicken Katsu Panko coated chicken thighs | 9.50 |
| Tori Kara Age Sliced onion and tempura flakes | 8.50 |
| Age Dashi Dofu Deep fried bean curd | 6.00 |

STEAMED

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|--|------|
| Chawan Mushi Egg custard with prawn, chicken and fish cake | 8.50 |
| Vegetables with Miso Dipping Sauce Steamed broccoli, asparagus, carrot and baby corn with a miso dipping sauce | 8.50 |

RICE

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|---------------------|------|
| Brown Rice | 4.50 |
| Steamed Rice | 3.80 |
| Sushi Rice | 3.80 |

SEARED SUSHI

| | |
|-----------------------------|------|
| Seared Wagyu Beef | 9.00 |
| Seared Fattiest Tuna | 6.80 |
| Seared Yellowtail | 5.50 |
| Seared Salmon | 4.00 |
| Seared Scallop | 4.00 |
| Seared Squid | 3.50 |

SASHIMI

Omakase Sashimi
Chef chooses today's best fish

| | |
|---|---------|
| 2 pcs each of 10 kinds of selected sashimi | 40.00 |
| Additional extra 1 pc each | + 20.00 |
| Kai Sashimi Moriawase Chef-selected shellfish | 30.00 |
| 5 Kinds of Sashimi Chef's choice | 28.50 |
| 3 Kinds of Sashimi Chef's choice | 22.50 |

USUZUKURI

Very thinly sliced fish, served with ponzu sauce

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|---|-------|
| Hamachi with Jalapeno Yellowtail | 26.00 |
| Hirame with Yuzukosho Turbot | 22.00 |
| Suzuki with Fresh Ginger Sea bass | 22.00 |
| Sake with Spring Onions Salmon | 16.00 |
| Tako with Pickled Wasabi Octopus | 15.00 |

TARTARE

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|-----------------------------|-------|
| Spicy Tuna Tartare | 14.50 |
| Yellowtail Tartare | 14.50 |
| Spicy Salmon Tartare | 12.50 |

SUSHI

| | |
|--|-------|
| Tokujo Sushi Chef-selected best 9 pieces nigiri and 1 cut roll | 38.00 |
| Moriawase Sushi 7 pieces nigiri and 1 cut roll | 29.00 |
| Mixed Chirashi Chef's choice sashimi on a bowl of sushi rice | 30.00 |
| Salmon Chirashi Salmon sashimi on a bowl of sushi rice | 25.00 |

THIN ROLLS

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|--------------------|------|
| Negitoro | 8.90 |
| Tuna | 7.50 |
| Salmon | 5.50 |
| Ume Shiso | 4.90 |
| Natto | 4.90 |
| Avocado | 4.90 |
| Cucumber | 4.90 |
| Salmon Skin | 4.90 |

SASHIMI AND SUSHI NIGIRI A LA CARTE

| | Sashimi 3 slices | Nigiri per portion |
|-------------------------------|------------------|--------------------|
| Sea Urchin | 30.00 | 8.00 |
| Blue Fin Fattiest Tuna | 28.50 | 6.00 |
| Blue Fin Fatty Tuna | 24.00 | 5.20 |
| Yellowtail | 21.00 | 4.90 |
| Turbot | 20.00 | 4.20 |
| Braised Eel | 20.00 | 4.50 |
| Blue Fin Tuna | 18.50 | 3.80 |
| Sea Bass | 16.50 | 3.80 |
| Salmon Roe | 16.00 | 3.50 |
| Butterfish | 16.00 | 3.50 |
| Sea Bream | 15.50 | 3.20 |
| Salmon | 14.20 | 3.20 |
| Scallop | 14.00 | 3.30 |
| Prawn | 14.00 | 3.00 |
| Razor Clam | 14.00 | 3.30 |
| Octopus | 13.80 | 3.00 |
| Sweet Prawn | 13.50 | 3.00 |
| Surf Clam | 13.50 | 2.70 |
| Squid | 13.50 | 3.20 |
| Mackerel | 12.50 | 3.00 |
| Flying Fish Roe | 3.00 | |
| Omelette | 2.00 | |

INSIDE-OUT ROLLS

| | |
|------------------------|-------|
| Soft-Shell Crab | 13.00 |
| Unagi Avocado | 12.00 |
| Spicy Tuna | 11.20 |
| California | 10.50 |
| Spicy Salmon | 10.20 |
| Ebi Tempura | 9.80 |
| Tuna Avocado | 9.20 |
| Salmon Avocado | 8.20 |

KAZU ROLLS

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|---|-------|
| Special Unagi Rolls Fresh crab meat, avocado, flying fish roe sushi roll topped with grilled braised eel | 16.00 |
| Charlotte Roll Salmon and avocado roll, topped with tuna, yellowtail, sea bass and avocado. Dressed with yuzu miso | 16.00 |
| Fisherman's Roll Chopped tuna, salmon, butterfish, yellowtail marinated with spicy miso, topped with seared salmon and pickled wasabi | 16.00 |

VEGETARIAN MENU

All dishes made with Kombu seaweed and Shiitake mushroom stock

SALADS

| | |
|--|------|
| Bean Salad Mixed bean salad in sesame dressing | 9.80 |
| Tofu Salad Fresh tofu with green leaves | 8.20 |
| Daikon Salad Shredded mooli, daikon cress and red radish mixed salad | 7.00 |
| Green Salad Mixed salad leaves in Japanese dressing | 6.50 |

STARTERS

| | |
|--|-------|
| Kinoko Butter Itame 3 kinds of mushroom pan fried with butter | 12.50 |
| Vegetable Kakiage Shredded vegetable fried with tempura butter | 9.80 |
| Nasu Nibidashi Deep fried aubergine with dashi | 9.20 |
| Nasu Dengaku Fried aubergine coated with dark and white miso paste | 8.80 |
| Tofu Dengaku Fried tofu coated with dark and white miso paste | 8.80 |
| Vegetables with Miso Dipping Sauce Steamed broccoli, asparagus, carrot and baby corn with a miso dipping sauce | 8.50 |
| Vegetable Gyoza Pan fried vegetable dumplings | 7.80 |
| Horenso Goma Ae Boiled spinach with sesame dressing | 6.80 |
| Age Dashi Dofu Deep fried bean curd | 6.00 |
| Hijiki Hijiki seaweed cooked with soy sauce and mirin | 5.80 |
| Shishito Yaki Lightly salted shishito pepper | 5.70 |

MAIN

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|--|-------|
| Vegetarian Moriawase Sushi Avocado, cucumber, asparagus, carrot, daikon, mushroom, and peppers sushi nigiri and vegetable roll | 24.00 |
| Tofu Steak Pan fried slices of tofu in teriyaki sauce | 12.80 |
| Vegetable Tempura 7 kinds of vegetable tempura | 12.50 |

SET LUNCH

Served with side miso soup, salad, rice and dessert
*Rice, except sushi-sets

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|---|-------|
| Beef Teriyaki Pan fried beef fillet with steamed vegetables | 28.00 |
| Saikyo Yaki Grilled black cod | 28.00 |
| Unaju Grilled sea eel | 28.00 |
| Kazu Special Sashimi or sushi with side of tempura | 24.00 |
| Sushi 6 sushi nigiri and 1 salmon avocado roll | 23.00 |
| Sashimi 12 slices Chef's Choice | 23.00 |
| Tempura Prawn and vegetable | 17.00 |
| Chicken Teriyaki Pan fried chicken with steamed vegetables | 17.00 |
| Salmon Teriyaki or Shioyaki Grilled salmon | 16.50 |
| Saba Teriyaki or Shioyaki Grilled mackerel | 16.50 |

JAPANESE SAKE

DAIGINJO

| | Prefecture | 125ml Glass | Hot | 360ml Carafe | 720ml Bottle |
|---|------------|----------------|-----|-----------------|-----------------|
| Sohomare "Kimoto Junmai Daiginjo" | Tochigi | | | | 160 |
| Gasanryu Kisaragi | Yamagata | | | | 90 |
| Koshi no Hoppo "Koshi-Tanrei" | Niigata | 15 | 44 | 85 | |
| Made from 100% Niigata's original "Koshi-Tanrei" rice. Elegant aroma and rich, smooth texture on the palate | | | | | |

GINJO

| | Prefecture | 125ml Glass | Hot | 360ml Carafe | 720ml Bottle |
|---|------------|----------------|-----|-----------------|-----------------|
| Koshi no Kanbai "Sai" Niigata sake at its best — crisp, clean, with satisfying umami imprint | Niigata | | | | 95 |
| Kokuryu "Junmai Ginjo" Deeply mysterious flavour, rich and welcoming | Fukui | | | | 70 |
| Dewazakura "Oka" Delightful flowery bouquet with a touch of pear and melon | Yamagata | 12 | 33 | 65 | |

HONJOZO

| | Prefecture | 125ml Glass | Hot | 360ml Carafe | 720ml Bottle |
|--|------------|----------------|-----|-----------------|-----------------|
| Sohomare "Karakuchi" Clean, mellow and bracingly delicious | Tochigi | 13 | 18 | 36 | 70 |
| Koshi no Hoppo "Echigo no Amakuchi" | Niigata | 10 | 14 | 27 | 50 |
| Gentle softness, yet texture to flavour as well. A bit of sweetness makes the after taste smooth | | | | | |

TASTING SET

| | Prefecture | 3/50ml |
|--------------------|------------|--------|
| Echigo Sake | Yamagata | 15 |

SPARKLING SAKE

| | Prefecture | 300ml |
|------------------------------|------------|-------|
| Dewazakura "Tobiroku" | Hiroshima | 30 |

SPECIALITY

| | Prefecture | 125ml Glass | Hot | 360ml Carafe | 720ml Bottle |
|--|------------|----------------|-----|-----------------|-----------------|
| Kamoizumi "Nigori Ginjo" Lively and voluptuous. A deluxe label for nigori fans (500ml) | Nara | | | | 52 |
| Ume no Yado Yuzu Shu Japanese citrus sake with a well-balanced, subtly sweet and refreshing taste | Fukui | 11 | | | 62 |
| Ume no Yado Aragoshi Ume Shu Sake-based plum wine with a rich texture and refreshing fruity taste | Fukui | 10 | | | 60 |
| Ippongi Ginkobai Hannya An initial sweet, juicy plum flavour transformed into a fiery finish (150ml) | Fukui | | | | 22 |

WINE LIST

WHITE

| | | 175ml Glass | Bottle |
|--|--|----------------|--------|
| Sancerre Les Grands Champs Domaine Fouassier 2013 France An elegant, soft and delicate white wine with aromas and flavours of lemons and buttered pastry, and a wonderfully refreshing finish | | | 70 |
| Chablis Domaine Jean Defaix 2015 France Brilliant representation of this classic style — steely, flinty and driven by fresh citrus fruit | | | 60 |
| Maremma Chiaraluna 2014 Italy 100% Viognier from Tuscany. Exquisite hints of white flowers and dried fruits on the nose. Delightful and well balanced palate | | | 47 |
| Cotes Du Roussillon Blanc Centenaire Comaine Lafage 2016 France Fresh and minerally with peach and citrus fruit flavours with a hint of spice. Medium-bodied with a gentle, fresh finish | | | 43 |
| Pecorino Biogic 2016 Italy Extremely aromatic, plenty of tropical fruit notes. Delicious and considerable freshness on the palate | | | 35 |
| Mamaku Sauvignon Blanc 2014 New Zealand This bright, refreshing Sauvignon Blanc has aromas and flavours of apple, pears and gooseberries | | 8.5 | 32 |

| | | | |
|--|--|---|----|
| Gavi di Gavi 2016 Italy Dry, crisp and minerally. Bouquet of lemon, green apple and almond fruit. Finely Balanced acidity | | 7 | 29 |
|--|--|---|----|

RED

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|--|--|--|----|
| Barolo 2013 Italy Award-winning 'Wine of Kings'. Full-bodied and very complex with notes of liquorice, black fruits and spices. Robust texture and finish | | | 69 |
| Fleurie 'Les Rockes' Domaine Lucien Lardy 2015 France Floral and fruity notes with a mineral and subtle spice. Clean and fresh with accents of crunchy red fruits | | | 53 |
| Bhilar Plots Tinto Rioja Alavesa 2014 Spain Full-bodied yet refreshing and silky, with ripe fruit and oaky flavours | | | 47 |
| Rosso di Montalcino 2014 Italy Typical nose of wild strawberries. Very good structure, persistence and soft tannins. A very elegant and smooth Sangiovese | | | 39 |

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|--|--|---|------|
| Les Cottes Pinot Noir Vin de France Roux 2016 France Red ruby colour, fresh on the nose with notes of strawberry and cherry | | 9 | 33.5 |
|--|--|---|------|

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|---|--|---|----|
| Peimonte Barbera 2016 Italy A light to medium-bodied wine. Lots of red berries on the nose, with a well balanced acidity and fruity finish | | 7 | 29 |
|---|--|---|----|

ROSE

| | | | |
|--|--|--|----|
| Irpinia Rosato 2014 Italy Made from 100% Aglianico grapes. Elegant aromatic notes of berries. Fruity and refreshing | | | 32 |
|--|--|--|----|

CHAMPAGNE & PROSECCO

| | | | |
|--|--|----|----|
| Palmer & Co Brut Reserve NV France A rich and wide aromatic palate of white fruits, pear, baked apple, apricot, subtle notes of honey, hazelnuts, dried currants and brioche. The finish is long, harmonious and structured, with a beautiful freshness | | | 65 |
| Prosecco Spumante Italy Very stylish and fresh Prosecco. Notes of citrus fruit, melon and pear with a fine perlage | | 10 | 35 |

BEER

| | 300ml Bottle |
|-----------------------|-----------------|
| Asahi Superdry | 4.8 |
| Kirin Ichiban | 4.8 |

SHOCHU

| | 50ml | Bottle |
|--|------|--------|
| SATOH Otherworldly flavour and aroma, perfect balance and harmony | | |
| Sweet Potato Shochu | 8 | 112 |

CHU-HAI

| | 50ml |
|--|------|
| Japanese vodka made from wheat with mixer served by the glass | |
| Elderflower | 6.5 |
| Lime & Lemon | 6.5 |
| Blueberry & Blackcurrant 6.5 | |
| Raspberry & Lemon | 6.5 |

JAPANESE WHISKY

| | 50ml |
|-----------------|------|
| Hibiki | 14 |
| Yamazaki | 10 |

SPIRITS

| | 50ml |
|---|------|
| Patron Silver Tequila | 12 |
| Grey Goose Vodka | 10 |
| Snow Leopard Vodka | 9 |
| Tanqueray No. Ten Gin | 9 |
| Hendrick's Gin | 7 |
| Liquore Sambuco Elderflower Liqueur | 8 |

SOFT DRINKS

| | |
|-------------------------------------|-----|
| Calpico Water or Soda | 3.5 |
| Apple Orange or Tomato Juice | 3.2 |
| Cold Green or Oolog Tea | 3 |
| Coke | 3 |
| Diet Coke | 3 |
| Lemonade | 2 |
| Ginger Ale | 2 |
| Tonic Water | 2 |
| Soda Water | 2 |

WATER

| | 300ml | 750ml |
|---------------------------|-------|-------|
| Still or Sparkling | 2 | 3.5 |

DESSERTS

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|---|------|
| Sake Affogato "Time Machine" sake, made in Kyoto to a 300-year-old recipe with vanilla ice cream | 9.00 |
| Chocolate Fondant with vanilla ice cream | 7.50 |
| Assortment of Fruits | 6.90 |
| Vanilla Brownie Square Dusted with green tea powder | 6.50 |
| Affogato Espresso with vanilla ice cream | 5.00 |
| Yukimi Daifuku Rice mochi filled with ice cream | 6.00 |
| Vanilla Ice Cream With choux | 5.00 |
| Matcha Ice Cream With choux | 5.00 |
| Yuzu Sorbet | 5.00 |

COFFEE

| | |
|---------------------------------|-----|
| Cappuccino | 3.5 |
| Latte | 3.5 |
| Double Espresso | 3.5 |
| Macchiato | 3.2 |
| Double Macchiato | 3.2 |
| Americano | 3 |
| Espresso | 3 |
| TEA Served by the pot | |
| Jasmine Flower Tea | 4.8 |
| Green Tea | 3.8 |
| Oolong Tea | 3.8 |
| Hoji Cha | 3.8 |
| Genmai Cha | 3.8 |
| Mint Tea | 3.5 |
| Camomile Tea | 3.5 |
| English Breakfast Tea | 3.5 |



Prices include VAT. A discretionary Service Charge of 12.5% will be added to your bill.