





## SET LUNCH

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

Salmon Teriyaki or Shioyaki Grilled salmon	16.50
Saba Teriyaki or Shioyaki Grilled mackerel	16.50
Tempura Prawn and vegetable	16.50
Chicken Teriyaki Pan fried chicken with steamed vegetables	16.50
Sushi 6 sushi nigiri and 1 salmon avocado or california roll	23.00
Sashimi 12 slices Chef's choice	23.00
Kazu Special Sashimi or sushi with side of tempura	24.00
Saikyo Yaki Grilled black cod	25.00
Unaju Grilled sea eel	28.00
Beef Teriyaki Pan fried beef fillet with steamed vegetables	28.00

## SHARING PLATES

Edamame (v) Young soy beans served with sea salt	4.20
Gyoza Pan fried chicken dumplings, or pan fried vegetable dumplings (v)	7.50
Horenso Goma Ae (v) Boiled spinach with sesame dressing	6.50
Gyu Tataki Thin slices of seared beef fillet in ponzu sauce	14.50
Buta Bara Kimchi Stir fried pork belly with spicy cabbage	7.50
Sunomono Seafood, seaweed and cucumber marinated in Japanese vinaigrette	8.00
Kyuri Wakame su Marinated sliced cucumber and wakame seaweed	5.20
Chuka Seaweed (v) Spicy seaweed with sesame dressing	5.20
Hijiki Seaweed (v) Hijiki seaweed cooked with soy sauce and mirin	5.80
Kimchi Yakko (v) Whole pressed tofu topped with kimchi	7.00
Mozuku su Mozuku seaweed with a vinegar dip	5.80
Sakana Nanbanzuke Deep fried marinated mixed fish	6.50
Renkon Chips (v) Deep fried lotus root	6.80
Kinoko Butter Itame (v) 3 kinds of mushroom pan fried with butter	9.80

## SALADS

Baby Spinach Salad Baby spinach with spicy salmon in a yuzu dressing	9.80
Aburi Toro Sashimi Salad Seared fatty tuna with salad in a yuzu dressing	14.80
Green Salad (v) Mixed salad leaves in a Japanese dressing	6.20
Crispy Salmon Skin Salad Crispy salmon skin chips mixed salad	7.50
Tomato and Avocado Salad (v) Peeled beef tomatoes and avocado slices	7.00
Daikon Salad (v) Shredded mooli, daikon cress and red radish mixed salad	6.80
Tofu Salad (v) Fresh tofu with green leaves	7.80
Sashimi Salad Salmon, Tuna and Seabream sashimi with salad	12.80
Kani Salad Snow crab meat, avocado, flying fish roe and tempura flakes with yuzu mayonnaise	13.50

## 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
5 Kinds of Sashimi Chef's choice	28.50
3 Kinds of Sashimi Chef's choice	22.50

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## USUZUKURI

Very thinly sliced fish, served with special ponzu sauce

Hamachi with Jalapeno Yellowtail	24.00
Sake with Spring Onions Salmon	16.00
Hirame with Yuzukosho Turbot	22.00
Suzuki with Fresh Ginger Sea bass	22.00
Tako with Pickled Wasabi Octopus	15.00

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## TARTARE

Spicy Salmon Tartare	12.50
Spicy Tuna Tartare	13.50
Yellowtail Tartare	14.50

## SUSHI

Tokujo Sushi Chef-selected best 9 pieces nigiri and 1 cut roll	36.00
Moriawase Sushi 7 pieces nigiri and 1 cut roll	28.00
Vegetarian Moriawase Sushi (v) Vegetable rolls and nigiri	24.00
Mixed Chirashi Chef's choice sashimi on a bowl of sushi rice	28.00
Salmon Chirashi Salmon sashimi on a bowl of sushi rice	23.50

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## THIN ROLLS

Tuna	7.50
Salmon	5.50
Ume Shiso (v)	4.90
Natto (v)	4.90
Cucumber or Avocado (v)	4.90
Salmon Skin	4.90
Negitoro	8.90

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## INSIDE-OUT ROLLS

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

## KAZU ROLLS

Cut for 8 pcs

Fisherman's Roll Chopped tuna, salmon, butterfish, yellowtail marinated with spicy miso, topped with seared salmon and pickled wasabi	15.00
Charlotte Roll Salmon and avocado roll, topped with tuna, yellowtail, sea bass and avocado. Dressed with yuzu miso	15.00
Special Unagi Rolls Fresh crab meat, avocado, flying fish roe sushi roll topped with grilled braised eel	15.00

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## SASHIMI AND SUSHI NIGIRI A LA CARTE

	Sashimi 5 slices	Nigiri per piece		Sashimi 5 slices	Nigiri per piece
Salmon	15.00	3.00	Squid	16.00	3.20
Blue Fin Tuna	19.00	3.80	Braised Eel	21.00	4.20
Blue Fin Fatty Tuna	24.00	4.80	Salmon Roe	16.00	3.20
Blue Fin Fattiest Tuna	27.50	5.50	Flying Fish Roe		3.00
Yellowtail	22.00	4.50	Octopus	14.00	2.80
Sea Bass	17.50	3.50	Prawn	14.00	2.80
Sea Bream	15.00	3.00	Razor Clam	14.00	2.80
Turbot	20.00	4.00	Sea Urchin	30.00	7.50
Butterfish	16.00	3.20	Surf Clam	13.50	2.70
Mackerel	12.50	2.50	Omelette		2.00
Scallop	15.50	3.30	Inari (v)		2.00
Sweet Prawn	13.50	2.70			

## DEEP FRIED

Age Dashi Dofu Deep fried bean curd	5.80
Potato Croquette (v) Marinated mash potato coated with bread crumbs	6.50
Soft-Shell Kara Age Deep fried soft-shell crab	13.50
Spicy Ebi Age Spicy black tiger prawns	12.00
Tori Kara Age Deep fried marinated chicken	8.50
Rock Shrimp Tempura Deep fried rock shrimp tempura with spicy yuzu sauce	13.00
Ebi Tempura Black tiger prawn tempura	15.00
Tempura Moriawase Prawn and vegetable tempura	12.50
Vegetable Tempura (v) 7 kinds of vegetable tempura	10.50
Kaki Fry Deep fried breaded rock oysters	9.80
Spicy Teba Age Deep fried chicken wings sprinkled with shichimi (seven spice powder)	6.00
Chicken Katsu Panko coated chicken thighs	8.90
Vegetable Kakiage (v) Shredded vegetable fried with tempura butter	8.50

## GRILLED

Shishito Yaki (v) Lightly salted shishito peppers	5.50
Tofu Dengaku (v) Fried tofu coated in dark and white miso paste	7.50
Nasu Dengaku (v) Fried aubergine coated in dark and white miso paste	7.50
Teba Shioyaki Lightly salted chicken wings	4.90
Wagyu Kushi Yaki (2pcs) Wagyu steak skewers with teriyaki sauce	14.20
Yaki Tori (2pcs) Chicken skewers with teriyaki sauce	5.20
Black Cod Black cod marinated in a white miso paste	23.00
Mackerel Salted or with teriyaki sauce	13.50
Salmon Salted or with teriyaki sauce	14.50
Sea Bass Lightly salted	17.50
Unagi Kabayaki Sea eel fillet in sweet sauce	26.00

## PAN FRIED

All served with tenderstem broccoli and asparagus	
Beef Teriyaki Scottish beef fillet in red wine and teriyaki sauce	27.50
Chicken Teriyaki Chicken thighs in teriyaki sauce	16.50
Tofu Steak (v) Slices of tofu in teriyaki sauce	12.80
Wagyu Steak Wagyu rib eye seasoned with salt and pepper. Served with jalapeno sauce.	40.00
Salmon Steak Scottish salmon in butter and soy sauce	16.50
Seafood Butter Yaki Black tiger prawns, scallops, razor clams and salmon in butter	17.50
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<b>SOUP</b>	
Miso Soy bean with bean curd	3.50
Nameko Miso Soy bean with Japanese mushrooms	4.20
Wakame Miso Soy bean with seaweed	4.00
Small Ochazuke Soup rice topped with plum or salmon	5.90

## STEAMED

Chawan Mushi Egg custard with prawn, chicken and fish cake	8.50
Vegetables with Miso Dipping Sauce (v) Steamed broccoli, asparagus, carrot and baby corn with a miso dipping sauce	7.20

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## RICE

Steamed Rice	3.50
Sushi Rice	3.80

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## PICKLES

Konomono Assorted pickles	5.50
Takuwan Japanese radish	2.80
Kimchi Spicy pickled cabbage	4.80

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## NOODLES

Served Hot or Cold	
Udon or Soba	8.50
Tempura Udon or Soba Noodles with tempura	14.90
Kitsune Udon or Soba Noodles with fried tofu	10.50
Grilled Chicken Soba Noodles with grilled chicken	15.00



64 Charlotte Street · London · W1T 4QD  
+44 (0) 203 848 5777 · [info@kazurestaurants.com](mailto:info@kazurestaurants.com)  
[www.kazurestaurants.com](http://www.kazurestaurants.com)

