



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 vegetables	16.50
Chicken Teriyaki Pan fried chicken with steamed vegetables	16.50
Sushi 6 sushi nigiri and 1 salmon avocado or california roll	21.00
Sashimi 12 slices Chef's choice	21.00
Kazu Special Sashimi or sushi with side of tempura	23.00
Saikyo Yaki Grilled black cod	22.00
Unaju Grilled sea eel	25.00
Beef Teriyaki Pan fried beef fillet with steamed vegetables	26.50

SHARING PLATES

Edamame (v) Young soy beans served with sea salt	4.20
Spicy Edamame (v) Young soy beans marinated with spicy sauce	5.00
Gyoza Pan fried chicken or vegetable dumplings (v)	6.00
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	6.50
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	5.20
Kimchi Yakko (v) Whole pressed tofu topped with kimchi	7.00
Renkon Chips (v) Deep fried lotus root	6.80
Kinoko Butter Itame (v) 3 kinds of mushroom pan fried with butter	8.50

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
Daikon Salad (v) Shredded mooli, daikon cress and red radish mixed salad	6.80
Sashimi Salad Salmon, Tuna and Sea bream sashimi with salad	12.80

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	+ 15.00
5 Kinds of Sashimi Chef's choice	25.00
3 Kinds of Sashimi Chef's choice	20.00

USUZUKURI

Very thinly sliced fish, served with
ponzu sauce

Hamachi with Jalapeno Yellowtail	22.00
Sake with Spring Onions Salmon	15.00
Hirame with Yuzukosho Turbot	21.00
Tako with Pickled Wasabi Octopus	13.50

TARTARE

Spicy Salmon Tartare	10.50
Spicy Tuna Tartare	12.50
Yellowtail Tartare	12.50

SUSHI

Nigiri Moriawase 6 Kinds of 12 pcs nigiri	28.00
Maki Moriawase 3 Kinds of inside-out sushi roll cut into 18 pcs	24.00
Vegetarian Sushi Moriawase (v) Vegetable rolls and nigiri	16.00
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

THIN ROLLS

Cut for 6 pcs	
Tuna	7.00
Salmon	5.00
Ume Shiso (v)	4.50
Natto (v)	4.50
Cucumber or Avocado (v)	4.50
Salmon Skin	4.50
Negitoro	8.50

INSIDE-OUT ROLLS

Cut for 6 pcs	
California	9.50
Salmon Avocado	7.50
Tuna Avocado	8.50
Spicy Salmon	8.50
Spicy Tuna	9.50
Unagi Avocado	11.00
Ebi Tempura	9.50
Soft-Shell Crab	12.00

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

SEARED SUSHI

Per piece

Seared Fattiest Tuna	6.00
Seared Salmon	3.50
Seared Scallop	3.80
Seared Wagyu	8.50

SASHIMI AND SUSHI NIGIRI A LA CARTE

	Sashimi 5 slices	Nigiri per piece		Sashimi 5 slices	Nigiri per piece
Salmon	13.50	3.00	Squid	14.50	3.20
Blue Fin Tuna	17.00	3.80	Braised Eel	21.00	4.20
Blue Fin Fatty Tuna	21.50	4.80	Salmon Roe	14.50	3.20
Blue Fin Fattiest Tuna	25.00	5.50	Flying Fish Roe		3.00
Yellowtail	20.00	4.50	Octopus	12.50	2.80
Sea Bass	15.50	3.50	Prawn	12.50	2.80
Sea Bream	13.50	3.00	Razor Clam	12.50	2.80
Turbot	20.00	4.00	Sea Urchin	30.00	7.50
Butterfish	14.50	3.20	Surf Clam	12.50	2.80
Mackerel	11.50	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
Soft-Shell Kara Age Deep fried soft-shell crab	13.50
Spicy Ebi Age Spicy black tiger prawns	9.50
Tori Kara Age Deep fried marinated chicken	7.50
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

GRILLED

Shishito Yaki (v) Lightly salted shishito peppers	5.50
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	12.00
Yaki Tori (2pcs) Chicken skewers with teriyaki sauce	5.20
Black Cod Black cod marinated in a white miso paste	21.50
Mackerel Salted or with teriyaki sauce	13.50
Salmon Salted or with teriyaki sauce	13.50
Sea Bass Lightly salted	17.50
Unagi Kabayaki Sea eel fillet in sweet sauce	25.00

PAN FRIED

All served with tenderstem broccoli and asparagus	
Beef Teriyaki Scottish beef fillet in red wine and teriyaki sauce	26.50
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 in red wine and teriyaki sauce	38.00
Salmon Steak Scottish salmon in butter and soy sauce	16.50
Seafood Butter Yaki Black tiger prawns, scallops, razor clams and salmon in butter	16.50

SOUP

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	8.00
Vegetables with Miso Dipping Sauce (v) Steamed broccoli, asparagus, baby carrot and baby corn with a miso dipping sauce	7.20

RICE

Steamed Rice	3.00
Sushi Rice	3.30

PICKLES

Konomono Assorted pickles	4.50
Takuwan Japanese radish	2.80
Kimchi Spicy pickled cabbage	4.50

NOODLES

Served Hot or Cold	
Udon or Soba	8.50
Tempura Udon or Soba Noodles with tempura	14.50
Kitsune Udon or Soba Noodles with fried tofu	10.50
Grilled Chicken Soba Noodles with grilled chicken	15.00