





SET LUNCH

Served with a side of miso soup, salad, rice and oranges for dessert

*Rice, except sushi sets

Salmon Teriyaki or Shio yaki 16.50

Grilled salmon with teriyaki sauce or salted

Tempura 16.50

Prawn and vegetables

Chicken Teriyaki 16.50

With steamed vegetables

Sushi 21.00

6 sushi nigiri and 1 spicy salmon roll

Sashimi 21.00

12 slices Chef's choice

Kazu Special 23.00

Sashimi or sushi with a side of tempura

Saikyo Yaki 22.00

Grilled black cod

Unaju 25.00

Grilled sea eel

Beef Teriyaki 25.00

With steamed vegetables

Tofu Steak 16.50

Pan fried tofu in teriyaki sauce

Saba Teriyaki or Shioyaki 16.50

Grilled mackerel with teriyaki sauce or salted

WHILE YOU WAIT

Edamame (v) 4.20

Young soy beans served with sea salt

Spicy Edamame (v) 5.00

Young soy beans marinated with spicy sauce

Renkon Chips (v) 6.80

Deep fried lotus root

STARTERS

Gyoza 6.00

Pan fried chicken or vegetable dumplings

Horenso 6.50

Goma Ae (v)
Boiled spinach with sesame dressing
*Served Cold

Gyu Tataki 14.50

Thin slices of seared beef fillet in ponzu sauce

Sunomono 8.00

Seafood, seaweed and cucumber marinated in Japanese vinaigrette

Chuka Seaweed (v) 5.80

Spicy seaweed with sesame dressing

SALADS

Baby Spinach Salad 9.80

With spicy prawn in a yuzu dressing

Green Salad (v) 6.20

Mixed salad leaves in a Japanese dressing

Daikon Salad (v) 6.80

Shredded mooli, daikon cress and red radish mixed salad

Crispy Salmon Skin Salad 7.50

Mixed salad with crispy salmon skin chips

Age Dashi Dofu 5.80

Deep fried bean curd with tempura sauce

Shishito Yaki (v) 5.50

Lightly salted shishito peppers

Kyuri Wakame Su 5.80

Marinated sliced cucumber and wakame seaweed

Chawan Mushi 8.00

(takes approx. 12 minutes)
Egg custard with prawn, chicken and fish cake

Hijiki 5.80

Hijiki seaweed cooked with soy sauce and mirin

Buta Bara Kimchi 7.80

Stir fried pork belly with spicy cabbage

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
Tako with Pickled Wasabi Octopus	13.50

TARTARE

Spicy Salmon Tartare	10.50
Spicy Tuna 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
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

Tuna	7.00
Salmon	5.00
Ume Shiso(v)	4.50
Natto(v)	4.50
Cucumber(v)	4.50
Avocado(v)	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 15.00

Chopped tuna, salmon, butterflyfish, yellowtail marinated with spicy miso topped with seared salmon and pickled wasabi

Charlotte Roll 15.00

Salmon and avocado roll, topped with tuna, yellowtail, sea bass and avocado. Dressed with yuzu miso

Special Unagi Rolls 15.00

Fresh crab meat, avocado, flying fish roe sushi roll topped with grilled braised eel

SEARED SUSHI Per piece

Fattiest Tuna 6.00

Salmon 3.50

Scallop 3.80

Wagyu 8.50

SASHIMI AND SUSHI / NIGIRI A LA CARTE

	Sashimi 5 Slices	Nigiri per piece
Salmon	13.50	3.00
Blue Fin Tuna	17.00	3.80
Blue Fin Fatty Tuna	21.50	4.80
Blue Fin Fattiest Tuna	25.00	5.50
Yellowtail	20.00	4.50
Sea Bass	15.50	3.50
Sea Bream	13.50	3.00
Butterfish	14.50	3.20
Mackerel	11.50	2.50
Scallop	15.50	3.30
Sweet Prawn	13.50	2.70
Squid	14.50	3.20
Braised Eel	21.00	4.20
Salmon Roe	14.50	3.20
Flying Fish Roe		3.00
Octopus	12.50	2.80
Prawn	12.50	2.80
Sea Urchin (seasonal only)	30.00	7.50
Surf Clam	12.50	2.80
Omelette/Inari(v)		2.00

Prices inclusive of VAT. A discretionary service of 12.5% will be added to your bill

DEEP FRIED

Soft-Shell Kara Age 13.50

Deep fried soft-shell crab

Tori Kara Age 7.50

Deep fried marinated chicken with Japanese mayonnaise on the side

Rock Shrimp Tempura 13.00

With spicy yuzu sauce

Ebi Tempura 15.00

Black tiger prawn tempura

Vegetable Tempura (v) 10.50

7 kinds of vegetable tempura

Kaki Fry 9.80

Deep fried breaded rock oysters

Chicken Katsu 13.50

Deep fried breaded chicken thighs with spicy sauce

GRILLED

Mackerel 13.50

Shioyaki/Teriyaki

Salted or with teriyaki sauce

Teba Shioyaki 4.90

Lightly salted chicken wings

Wagyu Kushi Yaki (2 pcs) 13.50

Wagyu steak skewers with teriyaki sauce

Nasu Dengaku (v) 7.50

Fried aubergine coated in dark and white miso paste

Black Cod 21.50

Marinated in a white miso paste

Unagi Kabayaki 25.00

Sea eel fillet in sweet sauce

Salmon 13.50

Teriyaki/Shioyaki

Salted or with teriyaki sauce

Yakitori (2 pcs) 6.00

Chicken skewers with teriyaki sauce

PAN FRIED

All served with tenderstem
broccoli and asparagus

Beef Teriyaki 26.50

Scottish beef fillet in red
wine and teriyaki sauce

Chicken Teriyaki 16.50

Chicken thighs in teriyaki
sauce

Tofu Steak(v) 12.80

Slices of tofu in teriyaki
sauce

Wagyu Steak 40.00

Australian Wagyu rib eye
in red wine and teriyaki
sauce

SOUP

Miso 3.50

Soy bean with bean curd

Nameko Miso 4.20

Soy bean with Japanese
mushrooms

SIDES

Steamed Rice 3.00

Sushi Rice 3.30

Konomono 4.50

Assorted pickles

Kimchi 4.50

Spicy pickled cabbage

Takuwan 2.80

Japanese pickled radish

Steamed Veg 6.50

Broccoli and asparagus

NOODLES

In hot soup or with cold dip sauce

Udon or Soba 8.50

Tempura Udon 15.00

or Soba

Noodles with tempura

Kitsune Udon or 10.50

Soba

Noodles with fried tofu

Grilled Chicken 15.00

Soba

Noodles with grilled chicken

* Served Hot



Contemporary Japanese Dining

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