



SET LUNCH

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

*Rice, except sushi sets

Salmon Teriyaki or Shioyaki Grilled salmon with teriyaki sauce or salted	17.50
Tempura Prawn and vegetables	17.00
Chicken Teriyaki With steamed vegetables	17.50
Sushi 6 sushi nigiri and 1 spicy salmon roll	23.00
Sashimi 12 slices Chef's choice	23.00
Kazu Special Sashimi or sushi with a side of tempura	24.00
Saikyo Yaki Grilled blackcod	25.00
Unaju Grilled sea eel	28.00
Beef Teriyaki With steamed vegetables	28.00
Tofu Steak Pan fried tofu in teriyaki sauce	16.50
Saba Teriyaki or Shioyaki Grilled mackerel with teriyaki sauce or salted	16.50

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

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

Chuka Seaweed (v) 5.80

Seasoned seaweed with sesame dressing

Hijiki 5.80

Hijiki seaweed cooked with soy sauce and mirin

STARTERS

Renkon Chips (v) 7.50

Deep fried lotus root

Gyoza 7.50

Pan fried chicken or vegetable dumplings

Horenso Goma Ae (v) 6.80

Boiled spinach with sesame dressing

*Served Cold

Gyu Tataki 14.50

Thin slices of seared beef fillet in ponzu sauce

Sunomono 8.90

Seafood, seaweed and cucumber marinated in Japanese vinaigrette

SALAD

Aburi Toro Sashimi Salad 16.50

Seared fatty tuna with salad in a yuzu dressing

Baby Spinach Salad 9.80

With spicy prawn in a yuzu dressing

Green Salad (v) 6.80

Mixed salad leaves in a Japanese dressing

Daikon Salad (v) 7.50

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 6.20

Deep fried bean curd with tempura sauce

Shishito Yaki (v) 6.80

Lightly salted shishito peppers

Kyuri Wakame Su 5.80

Marinated sliced cucumber and wakame seaweed

Chawan Mushi 9.00

(takes approx. 12 minutes)

Egg custard with prawn, chicken and fish cake

Buta Bara Kimchi 7.80

Stir fried pork belly with spicy cabbage

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SASHIMI

Omakase Sashimi Chef chooses today's best fish	
2 pcs each of 10 kinds of Selected sashimi	45.00
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

Hamachi with Jalapeno Yellowtail	26.00
Sake with Spring Onion Salmon	16.00
Tako with Pickled Wasabi Octopus	15.00

TARTARE

Spicy Salmon Tartare	12.50
Spicy Tuna Tartare	14.50

SUSHI

Nigiri Moriawase 6 Kinds of 12 pcs nigiri	36.00
Maki Moriawase 3 Kinds of inside-out sushi roll cut into 18 pcs	28.00
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

Tuna	6.50
Salmon	5.50
Ume Shiso (v)	4.90
Natto (v)	4.90
Cucumber (v)	4.90
Avocado (v)	4.90
Negitoro	8.90

INSIDE OUT ROLLS

Cut for 6 pcs

California	10.50
Salmon Avocado	8.20
Tuna Avocado	9.20
Spicy Salmon	9.50
Spicy Tuna	10.50
Unagi Avocado	12.00
Ebi Tempura	10.00
Soft-Shell Crab	13.00

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KAZU ROLLS

Cut for 8 pcs

Fisherman's Roll 16.00

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

Charlotte Roll 16.00

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

Special Unagi Roll 16.00

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

SEARED SUSHI Per piece

Fattiest Tuna 6.30

Salmon 3.70

Scallop 3.80

Wagyu 9.50

SASHIMI AND SUSHI / NIGIRI A LA CARTE

	Sashimi 5 Slices	Nigiri per piece
Salmon	14.40	3.20
Blue Fin Tuna	17.50	3.80
Blue Fin Fatty Tuna	22.50	5.00
Blue Fin Fattiest Tuna	26.50	5.80
Yellowtail	22.00	4.80
Sea Bass	17.20	3.80
Sea Bream	14.50	3.20
Butterfish	15.80	3.50
Mackerel	13.50	3.00
Scallop	14.80	3.30
Sweet Prawn	13.50	3.00
Squid	14.50	3.20
Braised Eel	21.00	4.50
Salmon Roe	18.00	4.00
Flying Fish Roe		3.00
Octopus	13.50	3.00
Prawn	13.50	3.00
Surf Clam	12.80	2.80
Omelette/Inari(v)		2.00
Sea Urchin (seasonal only)	32.00	8.00

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DEEP FRIED

Soft-Shell Kara Age Deep fried soft-shell crab	13.50
Tori Kara Age Deep fried marinated chicken with Japanese mayonnaise on the side	8.50
Rock Shrimp Tempura With spicy yuzu sauce	15.50
Ebi Tempura Black tiger prawn tempura	16.00
Vegetable Tempura (v) 7 kinds of vegetable tempura	12.50
Kaki Fry Deep fried breaded rock oysters	9.80
Chicken Katsu Deep fried breaded chicken thighs with spicy sauce	13.50

GRILLED

Mackerel Shioyaki/Teriyaki Salted or with teriyaki sauce	14.50
Teba Shioyaki Lightly salted chicken wings	5.50
Wagyu Kushi Yaki (2 pcs) Wagyu steak skewers with teriyaki sauce	14.20
Nasu Dengaku (v) Fried aubergine coated in dark and white miso paste	8.80
Black Cod Marinated in a white miso paste	24.50
Unagi Kabayaki Sea ell fillet in sweet sauce	27.50
Salmon Teriyaki/Shioyaki Salted or with teriyaki sauce	14.50
Yakitori (2 pcs) Chicken skewers with teriyaki sauce	6.00

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PAN FRIED

All served with tenderstem
broccoli and asparagus

Beef Teriyaki 28.50

Scottish beef fillet in red wine
and teriyaki sauce

Chicken Teriyaki 17.50

Chicken thighs in teriyaki
sauce

Tofu Steak (v) 13.80

Slices of tofu in teriyaki sauce

Wagyu Steak 46.50

Australian Wagyu rib eye with
jalapeno sauce

Seafood Butter Yaki 17.80

Black tiger prawns,
scallops, octopus, surf
clams, salmon and
white fish cooked in butter

SOUP

Miso 3.50

With beancurd

Nameko Miso 4.20

With Japanese mushrooms

SIDES

Sushi Rice 3.80

Steamed Rice 3.50

Konomono 5.80

Assorted pickles

Kimchi 4.80

Spicy pickled cabbage

Takuwan 3.50

Japanese pickled radish

Steamed Veg 7.50

Broccoli and asparagus

Kizami Wasabi 3.50

Pickled wasabi

Gari 2.00

Pickled sushi ginger

NOODLES

In hot soup or with cold dip sauce

Udon or Soba 9.50

Tempura 15.00

Udon or Soba
Noodles with tempura

Kitsune 12.50

Udon or Soba
Noodles with fried tofu

Grilled Chicken 16.00

Soba
Noodles with grilled chicken
* Served Hot

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Contemporary Japanese Dining

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