

## Salads

<b>Daikon Salad</b>	£7.50
Seared mooli, daikon cress and red radish mixed salad served with plum base dressing	
<b>Green Salad</b>	£7.50
Mixed green salad with Japanese dressing	
<b>Tofu Salad</b>	£8.50
Fresh tofu, seaweed and green leaves drizzled in a light Japanese dressing	
<b>Baby Spinach Salad With Spicy Prawn</b>	£10.50
Baby spinach salad topped with spicy prawn and sweet carrot, drizzled with yuzu vinaigrette	

<b>Salmon Sashimi Salad</b>	£14.00
Salmon sashimi, avocado slices and mixed green leaves served with Japanese dressing	

<b>Tuna Sashimi Salad</b>	£16.00
Tuna sashimi, avocado slices and mixed green leaves served with Japanese dressing	

<b>Yellow tail Sashimi Salad</b>	£16.00
Yellow tail sashimi, avocado slices and mixed green leaves served with Japanese dressing	

## Sides

<b>Steamed Rice</b>	£3.50
Plain boiled rice	
<b>Miso Soup</b>	£3.80
Soy bean soup	
<b>Kimchi</b>	£4.80
Spicy pickled cabbage	
<b>Edamame</b>	£4.80
Boiled green soy beans	
<b>Spicy Edamame</b>	£5.50
Boiled green soy beans marinated	
<b>Konomono</b>	£5.80
Assorted pickles	
<b>Hijiki Seaweed</b>	£6.30
Hijiki seaweed cooked with soy sauce and mirin	
<b>Chuka Seaweed Salad</b>	£6.30
Spicy seaweed salad tossed with sesame dressing	
<b>Horenso Goma Ae</b>	£7.30
Boiled spinach with sesame dressing	
<b>Gyoza</b>	£7.80
Pan fried chicken gyoza	

## Deep Fried

<b>Tori Kara Age</b>	£8.90
Deep fried marinated chicken	
<b>Chicken Katsu</b>	£13.50
Deep fried breaded chicken thighs	
<b>Soft Shell Kara Age</b>	£13.90
Deep fried soft-shell crab	
<b>Tempura</b>	
<b>Vegetable Tempura</b>	£12.50
7 kinds of vegetable tempura	
<b>Ebi Tempura</b>	£16.00
Black king tiger prawn tempura	

## Sashimi 5 pieces per portion

<b>Blue Fin Tuna</b>	£18.50
<b>Blue Fin Fatty Tuna</b>	£24.50
<b>Blue Fin Fattiest Tuna</b>	£28.50
<b>Yellowtail</b>	£24.00
<b>Braised Eel</b>	£22.00
<b>Sea Bass</b>	£17.20
<b>Butterfish</b>	£15.80
<b>Sea Bream</b>	£17.20
<b>Salmon</b>	£14.70
<b>Scallop</b>	£16.50
<b>Prawn</b>	£13.80
<b>Octopus</b>	£13.80
<b>Sweet Prawn</b>	£13.80
<b>Mackerel</b>	£13.80
<b>Squid</b>	£15.50

<b>3 kind Sashimi</b>	£24.90
3 x Tuna, 3 x Salmon, 3 x Sea Bream	
<b>5 kind Sashimi</b>	£32.50
3 x Tuna, 3 x Salmon, 3 x Yellow tail, 3 x Sea Bream, 3 x Sweet Prawn	

## Nigiri Sushi per piece

<b>Blue Fin Tuna</b>	£3.90
<b>Blue Fin Fatty Tuna</b>	£5.10
<b>Blue Fin Fattiest Tuna</b>	£6.00
<b>Yellowtail</b>	£5.00
<b>Braised Eel</b>	£4.50
<b>Sea Bass</b>	£3.80
<b>Salmon Roe</b>	£4.00
<b>Butterfish</b>	£3.50
<b>Sea Bream</b>	£3.80
<b>Salmon</b>	£3.30
<b>Scallop</b>	£3.40
<b>Prawn</b>	£3.00
<b>Octopus</b>	£3.00
<b>Sweet Prawn</b>	£3.00
<b>Mackerel</b>	£3.00
<b>Squid</b>	£3.30
<b>Inari</b>	£2.20

## Uramaki – Inside Out Roll

6 pieces per portion

<b>Salmon Avocado Roll</b>	£9.20
Salmon and avocado sushi rolled inside out with sesame seeds	
<b>Tuna Avocado Roll</b>	£10.20
Tuna and avocado rolled inside out with sesame seeds	
<b>Hamachi Negi Avocado Maki</b>	£10.20
Yellowtail with spring onions and avocado.	
<b>Prawn Tempura Roll</b>	£10.80
Deep fried king prawn and asparagus rolled inside out with sesame seeds	

<b>Spicy Salmon Roll</b>	£10.95
Chopped salmon, tempura flakes, green chili and spicy mayo rolled inside out with sesame seeds	

<b>California Roll</b>	£11.50
Fresh crab and avocado sushi rolled inside out with flying fish roe	

<b>Special Spicy Tuna Roll</b>	£11.95
Chopped yellow fin tuna, tempura flakes, green chili and spicy mayo rolled inside out with sesame seeds	

<b>Spicy Hamachi Roll</b>	£11.95
Chopped yellowtail, tempura flakes, green chilli and spicy mayo rolled inside out with sesame seeds.	

<b>Unagi Avocado Roll</b>	£13.00
Braised eel and avocado rolled inside out with sesame seeds	

<b>Soft Shell Crab Roll</b>	£14.50
Deep fried soft-shell crab rolled inside out with sesame seeds	

## Hosomaki – Thin Roll

6 pieces per portion

<b>Kappa or Avocado Maki</b>	£5.20
Japanese cucumber or avocado and sesame seeds wrapped in sushi rice and seaweed	
<b>Oshinko Maki</b>	£5.20
Japanese pickles and sesame seeds wrapped in sushi rice and seaweed	
<b>Umejiso Maki</b>	£5.20
Sour plum and shiso leaf roll	
<b>Sake Maki</b>	£6.50
Salmon sushi roll	
<b>Tekka Maki</b>	£8.00
Blue fin tuna sushi roll	
<b>Negitoro Maki</b>	£10.00
Chopped fatty tuna and spring onion sushi	

**Bento Box** all dishes served on a bed of rice with salad, served with miso soup

<b>Salmon</b>	£18.50
Salted or with teriyaki sauce	
<b>Mackerel</b>	£18.50
Salted or with teriyaki sauce	
<b>Chicken Teriyaki</b>	£18.50
Chicken thighs in teriyaki sauce	
<b>Black Cod</b>	£25.00
Black cod marinated in a white miso paste	

### Sushi Platters

<b>Vegetable Platter</b>	£20.00
20 pieces: 6 x mixed vegetable roll, 6 x avocado roll, 6 x oshinko roll, 2 x inari sushi	
<b>Nigiri and Roll Box (per portion)</b>	£23.00
10 pieces: 6 x salmon avocado roll, 1 x tuna sushi, 1 x salmon sushi, 1 x yellow tail sushi, 1 x sea bream sushi	
<b>Sushi Roll Platter (3-4 people)</b>	£53.00
30 pieces: 6 x spicy tuna roll, 6 x spicy salmon roll, 6 x soft shell crab roll, 6 x california roll, 6 x ebi tempura roll	
<b>Nigiri and Roll Platter (3-4 people)</b>	£65.00
30 pieces: 4 x tuna sushi, 4 x salmon sushi, 4 x prawn sushi, 6 x salmon avocado roll, 6 x california roll, 6 x ebi tempura roll	

### Sushi Moriawase assorted sushi

<b>Salmon Box</b>	£26.00
Includes salmon avocado roll, salmon maki, and 4 salmon nigiri - 16 pieces	
<b>Maki Moriawase</b>	£29.50
3 kinds of inside-out sushi rolls, cut into 18 pieces	
<b>Tuna Box</b>	£30.00
Includes tuna avocado roll, tuna maki, and 4 tuna nigiri - 16 pieces	
<b>Nigiri Moriawase</b>	£38.00
6 kinds of nigiri - 12 pieces	

**Chirashi** sashimi on bowl of sushi rice, served with miso soup

<b>Salmon Tartare Chirashi</b>	£22.00
Chopped marinated salmon on top of sushi rice	
<b>Salmon Chirashi</b>	£24.00
Thin slices of salmon sashimi on top of sushi rice	
<b>Tuna Tartare Chirashi</b>	£24.00
Chopped marinated tuna on top of sushi rice	
<b>Tuna Chirashi</b>	£28.00
Thin slices of tuna sashimi on top of sushi rice	
<b>Salmon and Ikura Chirashi</b>	£28.00
Thin slices of salmon sashimi and ikura on top of sushi rice	

**Donburi** (hot dish) served with miso soup

<b>Chicken Teriyaki Don</b>	£15.00
Chicken thighs in teriyaki sauce on a bowl of steamed rice	
<b>Chicken Katsu Don</b>	£15.00
Deep fried breaded chicken thighs with spicy sauce on a bowl of steamed rice	
<b>Tori Kara Age Don</b>	£15.00
Deep fried marinated chicken on a bowl of steamed rice	
<b>Ten Don</b>	£17.50
Tempura black tiger prawn and vegetables on a bowl of steamed rice	
<b>Beef Teriyaki Don</b>	£20.00
Beef fillet in teriyaki sauce on a bowl of steamed rice	
<b>Unagi Don</b>	£28.50
Roasted eel on a bowl of steamed rice	

### Extras

<b>Spicy mayonnaise</b>	£0.50
<b>Wasabi</b>	£0.50
<b>Ponzu sauce</b>	£1.00
<b>Pickled ginger (100g)</b>	£2.50

### Sake 720ml

<b>Kiku masamune "Koujou" Junmai</b>	£58.00
A fragrant aroma of fruits and flowers	
<b>Kikusui "Mukantei Namazume" Ginjo</b>	£80.00
Gentle flavor and a rich crispness	
<b>Dassai 45 Daiginjo</b>	£85.00
A clean, soft and very subtle, the balanced aromas and mild sweetness envelope the senses	

### Beer

<b>Asahi Super Dry</b>	£4.80
<b>Kirin Ichiban</b>	£4.80

### Soft Drinks

<b>Coke</b>	£2.00
<b>Diet Coke</b>	£2.00
<b>Orange Juice</b>	£2.00
<b>Ginger Ale</b>	£2.00
<b>Lemonade</b>	£2.00
<b>Cold Oolong Tea</b>	£2.00

### White Wine

<b>Gavi di Gavi 2017 La Chiara (Italy)</b>	£34.00
Dry, crisp and mineral. A bouquet of lemon, green apple and almond. Finely balanced acidity	

### Red Wine

<b>Sensas Pinot Noir IGP d'Oc (France)</b>	£33.00
The palate is juicy with excellent concentration and notes of cherry, plum and raspberry	

# KAZU



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