

Salads

Daikon Salad	£7.50
Seared mooli, daikon cress and red radish mixed salad served with plum base dressing	
Green Salad	£7.50
Mixed green salad with Japanese dressing	
Tofu Salad	£8.50
Fresh tofu, seaweed and green leaves drizzled in a light Japanese dressing	
Baby Spinach Salad With Spicy Prawn	£10.50
Baby spinach salad topped with spicy prawn and sweet carrot, drizzled with yuzu vinaigrette	
Salmon Sashimi Salad	£14.00
Salmon sashimi, avocado slices and mixed green leaves served with Japanese dressing	
Tuna Sashimi Salad	£16.00
Tuna sashimi, avocado slices and mixed green leaves served with Japanese dressing	
Yellow tail Sashimi Salad	£16.00
Yellow tail sashimi, avocado slices and mixed green leaves served with Japanese dressing	

Sides

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

Deep Fried

Tori Kara Age	£8.90
Deep fried marinated chicken	
Chicken Katsu	£13.50
Deep fried breaded chicken thighs	
Soft Shell Kara Age	£13.90
Deep fried soft-shell crab	

Tempura

Vegetable Tempura	£12.50
7 kinds of vegetable tempura	
Ebi Tempura	£16.00
Black king tiger prawn tempura	

Sashimi 5 pieces per portion

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

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

Nigiri Sushi per piece

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

Uramaki – Inside Out Roll

6 pieces per portion	
Salmon Avocado Roll	£9.20
Salmon and avocado sushi rolled inside out with sesame seeds	
Tuna Avocado Roll	£10.20
Tuna and avocado rolled inside out with sesame seeds	
Hamachi Negi Avocado Maki	£10.20
Yellowtail with spring onions and avocado.	
Prawn Tempura Roll	£10.80
Deep fried king prawn and asparagus rolled inside out with sesame seeds	
Spicy Salmon Roll	£10.95
Chopped salmon, tempura flakes, green chili and spicy mayo rolled inside out with sesame seeds	
California Roll	£11.50
Fresh crab and avocado sushi rolled inside out with flying fish roe	
Special Spicy Tuna Roll	£11.95
Chopped yellow fin tuna, tempura flakes, green chili and spicy mayo rolled inside out with sesame seeds	
Spicy Hamachi Roll	£11.95
Chopped yellowtail, tempura flakes, green chilli and spicy mayo rolled inside out with sesame seeds.	
Unagi Avocado Roll	£13.00
Braised eel and avocado rolled inside out with sesame seeds	
Soft Shell Crab Roll	£14.50
Deep fried soft-shell crab rolled inside out with sesame seeds	

Hosomaki – Thin Roll

6 pieces per portion	
Kappa or Avocado Maki	£5.20
Japanese cucumber or avocado and sesame seeds wrapped in sushi rice and seaweed	
Oshinko Maki	£5.20
Japanese pickles and sesame seeds wrapped in sushi rice and seaweed	
Umejiso Maki	£5.20
Sour plum and shiso leaf roll	
Sake Maki	£6.50
Salmon sushi roll	
Tekka Maki	£8.00
Blue fin tuna sushi roll	
Negitoro Maki	£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

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

Sushi Platters

Vegetable Platter 20 pieces: 6 x mixed vegetable roll, 6 x avocado roll, 6 x oshinko roll, 2 x inari sushi	£20.00
Nigiri and Roll Box (per portion) 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	£23.00
Sushi Roll Platter (3-4 people) 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	£53.00
Nigiri and Roll Platter (3-4 people) 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	£65.00

Sushi Moriawase assorted sushi

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

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

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

Donburi (hot dish) served with miso soup

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

Extras

Spicy mayonnaise	£0.50
Wasabi	£0.50
Ponzu sauce	£1.00
Pickled ginger (100g)	£2.50

Sake 720ml

Kiku masamune "Koujou" Junmai A fragrant aroma of fruits and flowers	£58.00
Kikusui "Mukantei Namazume" Ginjo Gentle flavor and a rich crispness	£70.00
Dassai 45 Daiginjo A clean, soft and very subtle, the balanced aromas and mild sweetness envelope the senses	£80.00

***if you would like any other sake, please ask a member of our team**

Beer

Asahi Super Dry	£4.80
Kirin Ichiban	£4.80

Soft Drinks

Coke	£2.00
Diet Coke	£2.00
Orange Juice	£2.00
Ginger Ale	£2.00
Lemonade	£2.00
Cold Oolong Tea	£2.00

White Wine

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

Red Wine

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

20% off all sakes

*for any other sake, please call us

KAZU



64 Charlotte Street
London · W1T 4QD

+44 (0) 203 848 5777
info@kazurestaurants.com
www.kazurestaurants.com