



Contemporary Japanese Dining

64 Charlotte Street · London · W1T 4QD

+44 (0) 203 848 5777 ·

info@kazurestaurants.com

www.kazurestaurants.com



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

SET LUNCH セットランチ (Mon – Sat Lunchtime only)

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

*Rice, except sushi sets

Salmon Teriyaki or Shioyaki 18.50
 鮭 照焼き/塩焼き

Grilled salmon with teriyaki sauce or salted

Tempura 天ぷら 18.50
 Prawn and vegetables

Chicken Teriyaki チキン照焼き 18.50
 With steamed vegetables

Sushi 寿司 24.50
 6 sushi nigiri and 1 spicy salmon roll

Sashimi 刺身 24.50
 12 slices Chef's choice

Kazu Special 26.50
 カズスペシャル 寿司/刺身
 Sashimi or sushi with a side of tempura

Saikyo Yaki 銀鱈西京焼き 26.50
 Grilled black cod

Unaju うな重 28.50
 Grilled sea eel

Tofu Steak 豆腐ステーキ 17.50
 Pan fried tofu in teriyaki sauce

Beef Teriyaki ビーフ照焼き 29.50
 With steamed vegetables

Saba Teriyaki or Shioyaki 18.50
 鯖 照焼き/塩焼き
 Grilled mackerel with teriyaki sauce or salted

PAN FRIED**SMALL PORTION**

Buta Bara Kimchi 9.50
 豚バラキムチ

Stir fried pork belly with spicy cabbage

Lamb chop 10.50
 ラムチョップ
 Two pieces of lamb cutlet with yakiniku sauce

MAIN PORTION

All served with tenderstem broccoli and asparagus

Beef Teriyaki 28.50
 ビーフ照焼き
 Scottish beef fillet in red wine and teriyaki sauce

Chicken Teriyaki 17.50
 チキン照焼き
 Chicken thighs in teriyaki sauce

Tofu Steak (v) 14.80
 豆腐ステーキ
 Slices of tofu in teriyaki sauce

Wagyu Steak 49.50
 和牛ステーキ
 Japanese Wagyu rib eye

Seafood Butter Yaki 19.50
 シーフードバター焼き
 Black tiger prawns, scallops, octopus, surf clams, salmon and white fish cooked in butter

SIDES サイド

Sushi Rice 3.80
 寿司ライス

Steamed Rice 3.50
 ライス

Steamed Veg 7.50
 蒸し野菜
 Broccoli and asparagus

PICKLES 漬物

Konomono 香の物 5.80
 Assorted pickles

Kimchi キムチ 4.80
 Spicy pickled cabbage

Takuwan たくわん 3.50
 Japanese pickled radish

Gari ガリ 2.00
 Pickled sushi ginger

NOODLES 麺

In hot soup or with cold dip sauce

Udon or Soba 9.80
 うどん/そば

Tempura Udon or Soba 天ぷら 16.50
 Noodles with a side of tempura

Kitsune Udon or Soba きつね 12.50
 Noodles with fried tofu

Grilled Chicken Soba 鶏そば 16.50
 Noodles with grilled chicken
 * Served Hot

DEEP FRIED 揚げ物		GRILLED 焼き物		WHILE YOU WAIT 待ちの間に		SALAD サラダ	
Soft-Shell 16.90		SMALL PORTION		Edamame (v) 枝豆 5.00		Aburi Toro Sashimi Salad 16.50	
Kara Age ソフトシェルクラブの唐揚げ Deep fried soft-shell crab		Nasu Dengaku (v) 茄子田楽 9.30		with sea salt		炙りとろ刺身サラダ Seared fatty tuna with salad in a yuzu dressing	
Tori Kara Age 9.20		Fried aubergine coated in dark and white miso paste		Spicy Edamame (v) スパイシー枝豆 5.50		Baby Spinach Salad 10.20	
鶏唐揚げ Deep fried marinated chicken with Japanese mayonnaise on the side		Yakitori (2 pcs) 焼き鳥 6.50		with spicy sauce		ほうれん草サラダ With spicy prawn in a yuzu dressing	
Rock Shrimp Tempura 15.90		Chicken skewers with teriyaki sauce		Chuka Seaweed (v) 中華風海藻 6.30		Green Salad (v) グリーンサラダ 7.50	
ロックシュリンプの天ぷら With spicy yuzu sauce		Tsukune (2 pcs) つくね 7.50		Seasoned seaweed with sesame dressing		Mixed salad leaves in a Japanese dressing	
Ebi Tempura 18.00		Chicken balls skewers with teriyaki sauce		Hijiki ひじき 6.30		Daikon Salad (v) 大根サラダ 8.20	
海老天ぷら Black tiger prawn tempura		Wagyu Kushi Yaki (2 pcs) 和牛串焼き 14.20		Hijiki seaweed cooked with soy sauce and mirin		Shredded mooli, daikon cress and red radish mixed salad	
Vegetable Tempura (v) 野菜天ぷら 14.50		Wagyu steak skewers with teriyaki sauce		Gyoza 餃子 7.80		Crispy Salmon Skin Salad 8.20	
7 kinds of vegetable tempura		Teba Shioyaki 手羽塩焼き 6.50		Pan fried chicken or vegetable dumplings		クリスピー鮭皮サラダ Mixed salad with crispy salmon skin chips	
Kaki Fry カキフライ 11.50		Lightly salted chicken wings		Horenso Goma Ae (v) ほうれん草胡麻和え 7.30			
Deep fried breaded rock oysters		MAIN PORTION		Boiled spinach with sesame dressing *Served Cold			
Chicken Katsu チキンかつ 14.50		Mackerel Shioyaki/Teriyaki 鯖 塩焼き/照焼き 14.50		SOUP スープ			
Deep fried breaded chicken thighs with spicy sauce		Salted or with teriyaki sauce		Miso 味噌汁 3.80		Kyuri Wakame Su きゅうりわかめ酢 5.90	
		Black Cod 銀鱈西京焼き 25.50		With bean curd		Marinated sliced cucumber and wakame seaweed	
		Marinated in a white miso paste		Nameko Miso なめこ味噌汁 4.30		Shishito Yaki (v) ししとう焼き 6.90	
		Unagi Kabayaki 鰻蒲焼き 27.50		With Japanese mushrooms		Lightly salted shishito peppers	
		Sea ell fillet in sweet sauce		STARTERS 前菜			
		Salmon Teriyaki/Shioyaki 鮭 塩焼き/照焼き 14.50		Gyu Tataki 牛たたき 16.50		Age Dashi Dofu 揚げ出し豆腐 7.20	
		Salted or with teriyaki sauce		Thin slices of seared beef fillet in ponzu sauce		Deep fried bean curd with tempura sauce	
				Sunomono 酢の物 9.20			
				Seafood, seaweed and cucumber marinated in Japanese vinaigrette			
				Chawan Mushi 茶碗蒸し 9.50			
				Egg custard with prawn, chicken, and fish cake			

OMAKASE SASHIMI

おまかせ刺身 Chef's choice

10 kinds of sashimi
十品刺身

2pcs each for 2 people 49.00

3pcs each for 3 people 70.00

4pcs each for 4 people 88.00

5 kinds of**Sashimi** 五品刺身

Chef's choice (3pcs each) 33.50

3 kinds of**Sashimi** 三品刺身

Chef's choice (3pcs each) 25.90

USUZUKURI 薄造り

Very thinly sliced fish, served with ponzu sauce

Hamachi with**Jalapeno**

ハマチ ハラペーニョ添え

Yellowtail 27.50

Sake with**Spring Onion**

鮭 ねぎ添え

Salmon 18.50

Tako with**Pickled Wasabi**

タコ 刻みわさび添え

Octopus 18.50

TARTARE ユッケ**Spicy Salmon****Tartare** スパイシー鮭

12.80

Spicy Tuna**Tartare** スパイシー鮪

14.80

with quail egg yolk +0.50**SUSHI MORIAWASE**

寿司盛り合わせ Chef's choice

Tokujo sushi 特上寿司 36.00

7pcs nigiri and 1 thin roll

Nigiri Moriwase 42.00

握り寿司盛合せ

7 Kinds of 14 pcs nigiri

Maki Moriwase 29.50

巻き寿司盛合せ

3 Kinds of inside-out sushi roll cut into 18 pcs

Mixed Chirashi 32.00

ミックスちらし寿司

Chef's choice sashimi on a bowl of sushi rice

Salmon Chirashi 28.00

鮭ちらし寿司

Salmon sashimi on a bowl of sushi rice

THIN ROLLS 細巻き Cut for 6 pcs**Tuna** 鉄火巻き 8.00**Salmon** 鮭巻き 7.00**Ume Shiso (v)** 梅紫蘇巻き 5.20**Oshinko (v)** おしんこ巻 5.20**Natto (v)** 納豆巻き 5.20**Cucumber (v)** かっぱ巻き 5.20**Avocado (v)** アボカド巻き 5.20**Negitoro** ネギトロ巻き 9.30**INSIDE OUT ROLLS** 裏巻き

Cut for 6 pcs

California カリフォルニア 11.50**Salmon Avocado** 鮭アボカド 9.50**Special Veg Roll** 10.00

スペシャル野菜

Tuna Avocado 鮪アボカド 10.50**Spicy Salmon** スパイシー鮭 10.95**Spicy Hamachi** 11.95

スパイシーはまち

Spicy Tuna スパイシー鮪 11.95**Unagi Avocado** 鰻アボカド 13.00**Ebi Tempura** 海老天ぷら 12.80**Soft-Shell Crab** 14.50

ソフトシェルクラブ

KAZU ROLLS カズロール

Cut for 8 pcs

Fisherman's Roll 18.50

フィッシャーマン

Chopped tuna, salmon, butterfish,

yellowtail marinated with spicy miso

topped with seared salmon and

pickled wasabi

Charlotte Roll 18.50

シャーロット

Salmon and avocado roll,

topped with tuna, yellowtail,

sea bass, avocado and

flying fish roe

Dressed with yuzu miso

Special Unagi Roll 18.50

スペシャルうなぎ

Fresh crab meat, avocado,

Flying fish roe sushi roll topped

with grilled braised eel

SEARED SUSHI per piece

炙り寿司

Fattiest Tuna 6.30**Salmon** 3.80**Scallop** 3.80**Wagyu** 9.50**SASHIMI / NIGIRI A LA CARTE**

刺身 / 握り寿司 アラカルト

Sashimi 5 Slices Nigiri per piece

Salmon 鮭 14.70 3.30**Blue Fin Tuna** 本マグロ 赤身 18.50 3.90**Blue Fin Fatty Tuna** 本マグロ 中とろ 24.50 5.10**Blue Fin Fattiest Tuna** 本マグロ 大とろ 28.50 5.90**Yellowtail** はまち 24.00 5.00**Sea Bass** 鱈 17.20 3.80**Sea Bream** 鯛 17.20 3.80**Butterfish** バターフィッシュ 15.80 3.50**Mackerel** しめ鯖 13.80 3.00**Scallop** 帆立 15.00 3.30**Sweet Prawn** 甘海老 13.80 3.00**Squid** 烏賊 14.50 3.20**Braised Eel** 鰻 21.00 4.50**Salmon Roe** いくら 18.00 4.00**Flying Fish Roe** とびこ 18.00 4.00**Octopus** 蛸 13.80 3.00**Prawn** 海老 13.80 3.00**Surf Clam** 北寄貝 13.80 3.00**Omelette** 玉子 12.00 2.50**Inari (v)** いなり 12.00 2.50**Sea Urchin (seasonal only)** 雲丹(季節限定) 32.00 8.00

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