



花
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K A Z A N



MAIN MENU



WELCOME

“YŌKOSO”

Japanese cuisine is an expression of purity of the natural flavours exhibited by premium produce.

The Kazan menu is a modern interpretation of classical Japanese, with nuances from other places to enhance traditional recipes and well known classics.

Please note a 1.5 % surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays & Public Holidays and for groups of 10 or more.

SET LUNCH

SET LUNCH MENU

\$55 PER PERSON

YAKI EDAMAME (VG) (DF) (GF)

Grilled edamame, negi oil, shio kombu

MISO SOUP (GF) (DF)

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TAI SAKAMUSHI (GF) (DF)

Sake Steamed NZ Red Snapper w ginger & shiitake soy

OR

TORI MUNENIKU (GF) (DF)

Free-range Chicken breast, garlic miso, onsen tamago

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SMALL DAIKON SALAD (GF) (DF) (VG)

Daikon watercress salad, crispy tofu, leek, soy dressing

GOHAN RICE (GF) (DF) (VG)

STARTERS

YAKI EDAMAME (VG) (DF) (GF)	9
Grilled edamame, negi oil, shio kombu	
NAMA GAKI (GF) (DF)	
Pacific oysters, karasumi ponzu,	half dozen 36
ikura & onion ginger salsa	dozen 69
GOHAN RICE (GF) (DF) (VG)	5
MISO SOUP (GF) (DF)	6
HIRAMASA TIRADITO (GF) (DF)	26
Hiramasa kingfish sashimi w yuzu, lime soy, grapes	
KAI SEN CEVICHE (GF) (DF)	28
Seafood ceviche, aji amarillo, spanish onion, coriander, bonito flake	
WAGYU TATAKI (GF) (DF)	28
w passionfruit ponzu, celery, daikon, leek	
KAIBASHIRA KARUPACHO	29
Hokkaido Scallop sashimi, dried miso, finger lime, spicy honey vinaigrette	
TACOS (2 PC)	
Wagyu w creamy yuzu kosho	16
Confit salmon w jalapeño dressing	14
NASU DENGAKU (VG) (GF) (DF)	16
Miso eggplant w green chilli, mixed nuts	

SALADS

KINOKO SALADA (V) (GF)	21
Grilled mushroom & spinach salad w truffle dressing	
DAIKON SALADA (VG) (GF) (DF)	19
Daikon watercress salad, crispy tofu, leek, soy dressing	
MAGURO SALADA (GF) (DF)	28
Shichimi crust tuna tataki, white onion, cucumber, Sesame yuzu dressing	

SUSHI

	Sashimi	Nigiri
	3 pcs	2 pcs
Tuna	24	16
O-Toro (Tuna belly)	48	32
Salmon	18	12
Aburi Salmon Belly	22	15
Hiramasa Kingfish	19	13
Imperado	27	18
Hokkaido Scallop	24	16
Ikura	39	26
Uni	MP	MP
Kagoshima Wagyu MB9+	-	18

KAZAN SIGNATURE NIGIRI SELECTION

Itamae signature 6 pc	64
Itamae signature 9 pc	92

OMAKASE SASHIMI- NIGIRI PLATTER

Itamae selection 6 pc Nigiri, 9 pc Sashimi, 6 pc maki roll	118
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MAKI ROLLS

SALMON & AVOCADO (DF)	27
w Ikura, masago salsa, pickled fennel, kataifi	

TUNA & CUCUMBER (DF)	28
Toro salsa, mustard yuzu soy, crispy curry leaf	

YASAI (VG) (DF)	19
Seasonal vegetables.	

SOFT SHELL CRAB	28
Zuke masago, cucumber, creamy wasabi root, daikon	

TEMPURA PRAWN	28
w Ume yuzu kosho, capers, asparagus	



KITCHEN

KAIBASHIRA SAUTÉ (GF)	34
Hokkaido scallop sauté, portobello mushroom puree, baby spinach, ohitashi, crispy wakame	
TAI SAKAMUSHI (GF) (DF)	34
Sake Steamed NZ Red Snapper w ginger & shiitake soy	
BUG TEMPURA (DF)	35
w spicy lemon dressing, daikon, crispy mandarin	
EBI TEMPURA (4 PC) (DF)	28
Tiger prawn tempura, dashi soy, house made curry powder, plum salt	
SHOJIN TEMPURA (VG) (DF)	19
Vegetable tempura, daikon, shimeji mushroom, broccolini, pumpkin, eggplant	
AGEDASHI TOFU (GF) (DF)	14
w Umami chive, ume yuzu kosho, enoki mushroom soy	
'GLACIER 51' PATAGONIAN TOOTHFISH (GF) (DF)	62
Saikoyaki Toothfish, den miso, pickled celery, spanish onion	
49° OCEAN TROUT (GF) (DF)	32
Confit Ocean Trout, sweet ponzu, umeshu marinated tomato	
MEKYABETU (VG) (GF) (DF)	18
Brussel sprouts, Kabosu balsamic vinegar soy, shiso powder	



ROBATA

BLACK ANGUS (GF) (DF) Beef Tenderloin, French Foie Gras, honey onion soy	62
WAGYU SCOTCH FILLET MB 9+ 250G (GF) (DF) w Tomato miso, daikon chilli ponzu, sansho salt	148
BEEF SHORT RIB Smoked taro, ume plum graze, puffed grains	49
TORI MUNENIKU (GF) (DF) Free-range Chicken breast, garlic miso, onsen tamago	36
LAMB RUMP (GF) w Aji amarillo, cucumber cumin yogurt, grilled okra	42
CAULIFLOWER (VG) (GF) (DF) w Mixed nuts, sesame dressing	16
ZUCCHINI (VG) (GF) w Jalapeño dressing, fetta, apple	16
KINOKO (VG) (GF) (DF) Mushrooms, baby corn, chilli garlic sauce	18

DESSERT

SHINRIN DARK CHOCOLATE (GF) (DF) (VG)	20
Quandong and passionfruit mousse, matcha and dark chocolate sponge, passionfruit and mango sorbet	
YAMAZAKI WHISKY FONDANT (GF)	21
w coffee ice cream, chocolate ganache, chocolate soil	
KAZAN FONDANT (GF)	19
Warm Chocolate, coffee ice cream, miso caramel, chocolate soil	
YUZU PAVLOVA	21
Raspberry & yuzu curd, hazelnut crunch, meringue	
ICHIGO CHEESECAKE	20
Strawberry cheesecake, green tea sponge, yuzu curd, sorbet, baby shiso	
SORBET	8 ea
Passionfruit Mango, Yuzu Mandarin, Strawberry,	
ICE CREAM	8 ea
Coffee, Yogurt, Houjicha	
SWEET WINE	
'20 Alasia Moscato d'Asti DOCG <i>Piedmonte, ITALY (750ml)</i>	14 70
'17 Heggies Botrytis Riesling <i>Eden Valley, STH AUST (375ml)</i>	14 70
'17 Royal Tojaji Blue Label Aszu 5 Puttonyos <i>Tokaji, HUNGARY (500ml)</i>	150
COFFEE	4
Kazan 'Yakuza' Blend	
TEA	5
Sencha	
Genmaicha	
English Breakfast	
Earl Grey	
Lemongrass	
Peppermint	
Chamomile	



KAZAN