



# KAZAN

PRIVATE DINING  
& EVENTS

# WELCOME “YOKOSO”

Experience the art and theatre of Japanese cuisine within our  
stunning, uniquely designed restaurant space in Sydney’s CBD.



## PRIVATE DINING ROOM

Our private dining room is available for exclusive hire for business meetings and private functions. Featuring lush Italian leather wall panels, a wool carpeted floor, and a custom-made Kumiko ceiling and chandelier that illuminates the marble dining table below.

**Capacity:** 12 guests

**Minimum spend:** Lunch \$800. Dinner \$1,500

**Standard opening hours:** Monday to Friday, 12pm-3pm and 5:30pm-10:30pm. Saturday, 5:30pm-10:30pm.

**Bump-in:** available 1 hour prior to booking time.

**Bump-out:** available 1 hour after booking finish time. For extended access outside of these times, a \$200 per hour fee applies.

**Deposit:** 20% of minimum spend.





## MAIN DINING ROOM

Our circular dining area is designed around the theatre of the kitchen, which is raised like a stage to deliver an immersive Japanese dining experience. Our front glass bi-fold doors can be opened on sunny days to take advantage of the natural light.

This main dining room is available for non-exclusive use by larger groups. For exclusive use of the entire restaurant, a minimum spend applies.



**Capacity:** 50 (seated or standing)

**Minimum spend:**

Monday to Thursday lunch - \$6000

Monday to Thursday dinner - \$10000

Friday and Saturday lunch - \$8000

Friday and Saturday dinner - \$14000

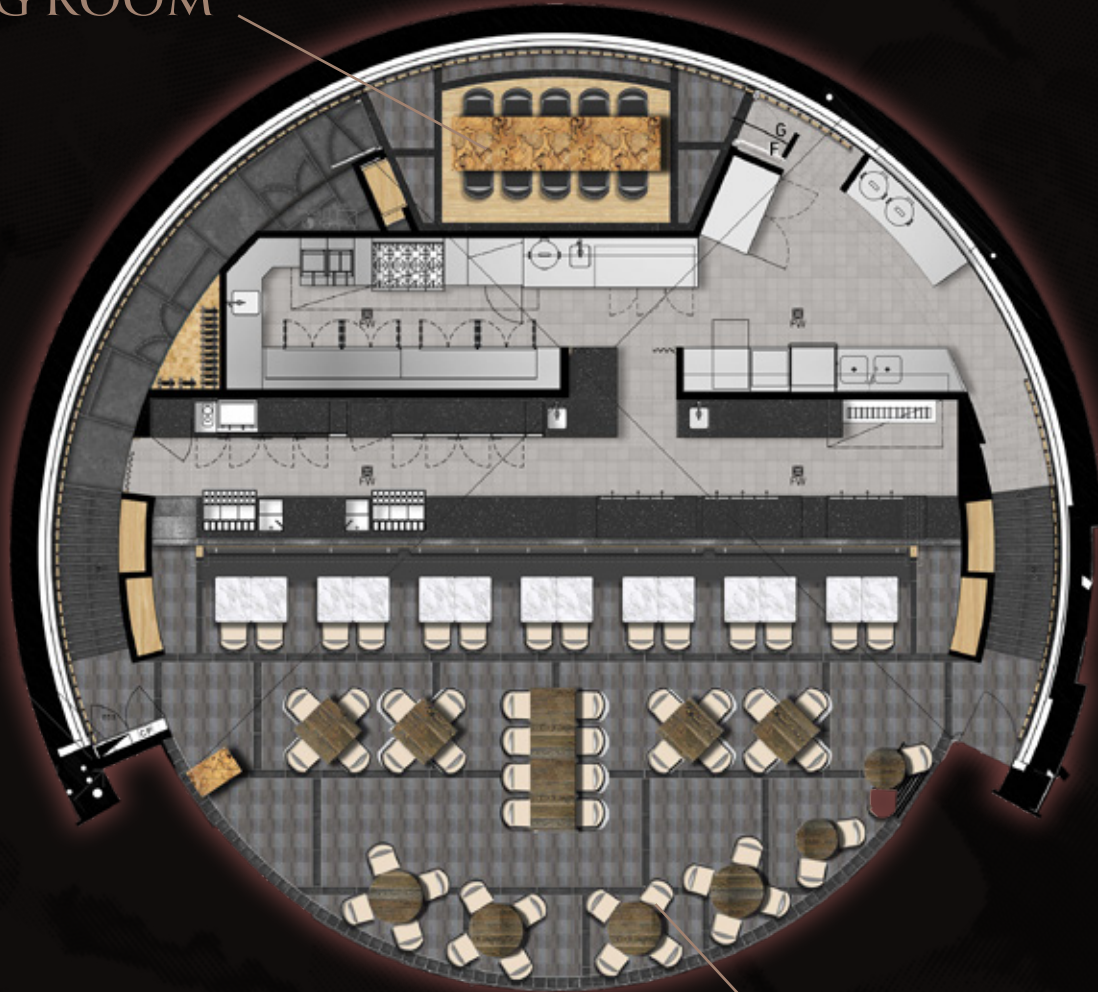
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PRIVATE DINING ROOM



MAIN DINING ROOM

# MENU PACKAGE

\$120 per person

YAKI EDAMAME (VG, DF, GF)  
grilled edamame, negi oil, shio kombu

HIRAMASA TIRADITO (GF, DF)  
Hiramasa kingfish sashimi, w/ yuzu, lime soy, grapes

WAGYU TACOS (DF)  
w/ creamy yuzu kosho

MISO SOUP (GF, DF)

*Add oysters -  
NAMA GAKI (GF) (DF)  
Pacific oysters: Karasumi Ponzu, Ikura & onion ginger salsa  
Add \$36 half dozen  
\$69 dozen*

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CHEF'S SELECTION

2 pc Nigiri  
6 pc Sashimi  
2 pc Maki Roll

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BUG TEMPURA (DF)  
w/ spicy lemon dressing, daikon, crispy mandarin  
*Upgrade to Lobster Tempura - add \$55 pp*

BLACK ANGUS (GF, DF)  
beef tenderloin, french foie gras, honey onion soy  
*Upgrade Angus Tenderloin to -  
WAGYU SCOTCH FILLET MB 9+ 250G (GF) (DF)  
w Tomato miso, daikon chilli ponzu, sansho salt - add \$40 pp*

MEKYABETU (VG, GF, DF)  
brussel sprouts, Kabosu balsamic vinegar soy, shiso powder

KINOKO SALADA (GF, V)  
grilled mushroom & spinach salad w/ truffle dressing

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YAMAZAKI WHISKY FONDANT (GF)  
w/ coffee ice cream, chocolate ganache, chocolate soil  
or  
ICHIGO CHEESECAKE  
strawberry cheesecake, green tea sponge, yuzu curd, sorbet



GF - GLUTEN FREE

DF - DAIRY FREE

V - VEGETARIAN

VG - VEGAN



## CANAPE MENU

A minimum order of \$30 is required. All canape menus can be customised--please contact us to discuss your needs.

### NAMA GAKI (GF) (DF)

Pacific Oysters, Karasumi Ponzu, Ikura + Onion Ginger Salsa

\$7.50 each

### WAGYU TACOS

Wagyu w/Creamy Yuzu Kosho

\$7.50 each

### SALMON TACOS

Confit Salmon w/Jalapeno Dressing

\$7.50 each

### KAZAN SIGNATURE NIGIRI SELECTION

9 pieces

\$92

### OMAKASE SASHIMI-NIGIRI PLATTER

21 pieces

\$118

### MAKI ROLL PLATTER

Chefs Selection, 21 pieces

\$165

### BUG TEMPURA (GF)

w/Spicy Lemon Dressing, Daikon, Crispy Mandarin

\$5 each

### YAKITORI SKEWERS (GF, DF)

Shiokoji Chicken Breast, sichuan pepper soy, olive miso, celery

\$12 each

### SORBET

Passionfruit Mango, Yuzu Mandarin, Strawberry

\$9 each

### ICE CREAM

Coffee, Yoghurt, Houjicha

\$9 each

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## BEVERAGE PACKAGES



We offer an extensive list of distinguished local and international wines and spirits, as well as cocktails crafted to complement your dining experience.

Two beverage package options are available to pair alongside your chosen menu. Note that non-alcoholic beverage pairings are available with all package options.

Beverages are unlimited and offered for a duration of 2.5 hours.

### OPTION 1 - \$80 pp

Asahi Super Dry

Coopers Light

NV Ziro Prosecco

Lobethal Road Pinot Gris

Milton Chardonnay

Wilhelm Walch 'Prendo' Pinot Noir

Hairy Arm Shiraz

### OPTION 2 - \$100 pp

Asahi Super Dry

Coopers Light

NV Joseph Chromy Sparkling Rosé

Howard Park Riesling

Chateau Pato Chardonnay

Bromley Pinot Noir

Teusner 'Albert' Shiraz





# ADDITIONAL INFORMATION

## Opening hours:

Monday - Friday Lunch 12pm-3pm, Dinner 5:30pm-10:30pm

Saturday Dinner 5:30pm-10:30pm

For restaurant hire outside of these hours, please contact [info@kazandining.au](mailto:info@kazandining.au).

## Venue access:

Bump-in access is available 1 hour prior to booking time. Bump out is available 1 hour after booking finish time. For extended access outside of these times, a \$200 per hour fee applies.

## Location:

We are located at Shop 8.01, 25 Martin Place Sydney. Starting from Martin Place, with Messina to your left, proceed towards the grand central staircase. Go up these stairs to Level 8. Once at the top, turn right and follow the glass windows along the corridor to reach Kazan.

## Parking:

There is a Wilsons Parking station at 25 Martin Place, with access off King Street next to the Theatre Royal. The car park is open 7 days a week from 6.00am to midnight.

## Tentative booking:

A tentative booking allows you to place a temporary hold on an available date. We will hold your preferred date for a period of 7 days. If we receive a conflicting booking request in this period, we will contact you and give you 24 hours to confirm your booking. If you do not confirm the booking within this period, we may cancel your tentative booking.

## How to confirm your booking:

When you are ready to confirm your booking, you will need to: inform us you would like to proceed with the booking; and, pay a deposit of at least 20% of the applicable minimum spend. Your deposit will be applied as a credit to your food and beverage spend.

## Cancellation policy:

We will do our best to accommodate changes to your booking but please note: if you cancel within 7 days of your booking date, a cancellation fee of 50% of the confirmed food and beverage selections will apply. Your deposit will be applied as a credit to the cancellation fee; if you cancel between 8-14 days before your booking date, your deposit will be forfeited in full; and, if you cancel 15 days or more before your booking date, we will refund your deposit minus a \$50 processing fee. Please note that our cancellation policy will apply if you reschedule your booking. If we are forced to cancel your booking due to unexpected environmental circumstances (such as major weather event or Covid restrictions), we will work with you to reschedule and you will receive a credit for any amount you have paid. We will not be responsible for any expenses you incur as a result of the cancellation or rescheduling.

## Minimum spend:

The minimum spend which applies to your function is set out in this brochure and will be confirmed before you pay the deposit. The costs of any additional items and/or services (for example special equipment that you would like us to provide) do not contribute to the minimum spend. If your function does not reach the minimum spend, you still will be required to pay the balance of the minimum spend amount.



## ADDITIONAL INFORMATION

### Special dietary requirements

- You must advise us of your selection of food and beverage options at least 14 days before the date of your booking.
- If you or your guests have any special dietary requirements, you must provide the details and the guest's full name at the time you confirm your food and beverage menu choices. We will endeavour to cater for all dietary requirements and will advise you if we are unable to accommodate.
- Please note that it is the responsibility of the person with special dietary requirements to confirm with our staff prior to consuming food or beverages. We will take reasonable steps to avoid cross-contamination but cannot guarantee that it will not occur.
- All meat on our menu is Halal certified.

### Final booking confirmation (7 days before event):

You must confirm final guest numbers, including the full name of any guest with dietary requirements that we have agreed to accommodate, via email. After this final confirmation:

- we may not be able to accommodate an increase in guest numbers or a change in dietary requirements; and,
- if guest numbers decrease, a fee of \$40 will apply for each guest no longer attending.

Any special requests including layout, bump in and out times or AV must be confirmed via email.

### Service Charge:

An automatic gratuity of 10% is added to all function bookings. This goes directly to our staff.

### Cakeage Charge:

A cakeage charge of \$6 per person applies if you wish to bring your own cake. We do not offer birthday cakes as part of our menu.

### Licence requirements:

We will comply with all applicable licence requirements, including responsible service of alcohol, trading hours and the impact of our operations on the surrounding area (including noise restrictions).

### AV hire:

We are able to arrange AV hire for your event. Please outline your requirements at the time of booking.

### Outside equipment and decor:

Any decorations, signage, electrical or AV equipment that you would like to use must be approved in advance by our team and must not cause any damage to our venue. Glitter and confetti are generally not permitted. Any equipment or property that you bring to the venue remains your responsibility at all times.

### Damages:

You are responsible for any damage caused by you, your guests, your contractors or any property or equipment that you bring to the venue.



# KAZAN

PHONE: (02) 8080 8074

EMAIL: [info@kazandining.au](mailto:info@kazandining.au)

LOCATION: Shop 8.01, 25 Martin Place, Sydney NSW 2000