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山

K A Z A N



MAIN MENU

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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

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## 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)

# TASTING MENU

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\$120 PER PERSON | MIN 2 PPL

## 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

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## MISO SOUP (GF) (DF)

## 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

## BLACK ANGUS (GF) (DF)

Beef Tenderloin, French Foie Gras, honey onion soy

## MEKYABETU (VG) (GF) (DF)

Brussel sprouts, Kabosu balsamic vinegar soy, shiso powder

## KINOKO SALADA (V) (GF)

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

## STARTERS

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

## SALADS

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

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# SUSHI

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	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

<b>SALMON &amp; AVOCADO (DF)</b>	27
w Ikura, masago salsa, pickled fennel, kataifi	

<b>TUNA &amp; CUCUMBER (DF)</b>	28
Toro salsa, mustard yuzu soy, crispy curry leaf	

<b>YASAI (VG) (DF)</b>	19
Seasonal vegetables.	

<b>SOFT SHELL CRAB</b>	28
Zuke masago, cucumber, creamy wasabi root, daikon	

<b>TEMPURA PRAWN</b>	28
w Ume yuzu kosho, capers, asparagus	



# KITCHEN

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



# ROBATA

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



# DESSERT

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<b>SHINRIN DARK CHOCOLATE (GF) (DF) (VG)</b>	20
Quandong and passionfruit mousse, matcha and dark chocolate sponge, passionfruit and mango sorbet	
<b>YAMAZAKI WHISKY FONDANT (GF)</b>	21
w coffee ice cream, chocolate ganache, chocolate soil	
<b>KAZAN FONDANT (GF)</b>	19
Warm Chocolate, coffee ice cream, miso caramel, chocolate soil	
<b>YUZU PAVLOVA</b>	21
Raspberry & yuzu curd, hazelnut crunch, meringue	
<b>ICHIGO CHEESECAKE</b>	20
Strawberry cheesecake, green tea sponge, yuzu curd, sorbet, baby shiso	
<b>SORBET</b>	8 ea
Passionfruit Mango, Yuzu Mandarin, Strawberry,	
<b>ICE CREAM</b>	8 ea
Coffee, Yogurt, Houjicha	
<b>SWEET WINE</b>	
'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
<b>COFFEE</b>	4
Kazan 'Yakuza' Blend	
<b>TEA</b>	5
Sencha	
Genmaicha	
English Breakfast	
Earl Grey	
Lemongrass	
Peppermint	
Chamomile	

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KAZAN