



花 山

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 & for groups of 8 or more.

A 15% surcharge applies on Public Holidays.

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VG) Vegan

Seafood Origin: (A) Australian (I) Imported (M) Mixed



SET LUNCH MENU

Not available on Weekends & Public Holidays, or for groups of 8 or more.

\$62 PER PERSON

MISO SOUP (DF) (GF)

Onion, cherry tomato, enoki

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MAIN

TORI MUNENIKU

Chicken breast, corn puree, leek, lemon

OR

TAI SAKAMUSHI^① (DF) (GF)

NZ Red Snapper, ginger, shiitake

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MIZUNA SARADA (DF) (GF) (VG)

Mizuna, daikon, sun-dried tomato, sesame dressing, mixed nuts

STEAMED RICE (DF) (GF) (VG)

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ADD DESSERT +\$16

MISO FONDANT (GF)

Warm chocolate, coffee ice cream, miso caramel, chocolate soil

OR

MATCHA TIRAMISU

Green tea sponge, mascarpone, raspberry gelee

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VG) Vegan

TASTING MENU

\$140 PER PERSON | MIN 2 PPL

EDAMAME (DF) (VG)

Grilled edamame, negi oil, sansho, kombu

KINGFISH SASHIMI^(A) (DF) (GF)

Mandarin habanero dressing, black sugar, coriander

WAGYU TACOS (DF)

Creamy yuzu kosho, jalapeno salsa, caramelised onion

MISO SOUP (DF) (GF)

Onion, cherry tomato, enoki

CHEF'S SELECTION^(M)

2 pc Nigiri, 6 pc Sashimi, 2 pc Maki Roll

CUTTLEFISH TEMPURA^(A) (DF)

Shiso, kombu salt, lime

MIX RETASU (DF) (GF) (VG)

Butter lettuce, radicchio, kabosu-ae, ume

MEKYABETSU (DF) (VG)

Brussel sprouts, balsamic vinegar, yukari

MB4+ WAGYU STRIPLOIN (DF)

Wagyu striploin, shiso chimichurri, pickled mushroom, yuzu kosho

OR UPGRADE

MB9+ WAGYU SCOTCH FILLET (DF) (GF) +45PP

MISO FONDANT (GF)

Warm chocolate, coffee ice cream, miso caramel, chocolate soil

OR

MATCHA TIRAMISU

Green tea sponge, mascarpone, raspberry gelee

TASTING MENU

\$98 PER PERSON | MIN 2 PPL

EDAMAME (DF) (VG)

Grilled edamame, negi oil, sansho, kombu

MISO SOUP (DF) (GF)

Onion, cherry tomato, enoki

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SUSHI SELECTION[®]

2 pc Nigiri

2 pc Sashimi

2 pc Maki Roll

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CUTTLEFISH TEMPURA[®] (DF)

Shiso, kombu salt, lime

ROAST SPATCHCOCK (DF) (GF)

Butterflied spatchcock, miso, ginger, chives

MIX RETASU (DF) (GF) (VG)

Butter lettuce, radicchio, kabosu-ae, ume

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MISO FONDANT (GF)

Warm chocolate, coffee ice cream, miso caramel, chocolate soil

OR

MATCHA TIRAMISU

Green tea sponge, mascarpone, raspberry gelee

STARTERS

CAVIAR^① (DF) (GF)

- Kaviari Paris 'BAERI'	20g	95
- Kaviari Paris 'KRISTAL'	20g	125

OYSTERS[Ⓐ] (DF) (GF)

	each	7
- Kabosu dressing, ikura, cucumber	half dozen	40
- Raspberry vinegar, cumquat	dozen	75

GRILLED OYSTERS[Ⓐ] (GF)

	each	8
- Prawnhead miso butter, lime		

EDAMAME (DF) (VG)

		14
Grilled edamame, negi oil, sansho, kombu		

MISO SOUP (DF) (GF)

		9
Onion, cherry tomato, enoki		

KINGFISH SASHIMI[Ⓐ] (DF) (GF)

		32
Mandarin, habanero dressing, black sugar, coriander		

WAFU STYLE CEVICHE[Ⓐ] (DF) (GF)

		28
Mixed seafood, yuzu kosho dressing, kabocha puree		

WAGYU TATAKI (DF)

		28
Passionfruit ponzu, celery daikon salsa, crispy potato		

TACOS[Ⓐ] (2 PC) (DF)

- Wagyu, caramelised onion, creamy yuzu kosho		21
- Confit salmon, jalapeno dressing, creamy wasabi		18

NASU DENGAKU (DF) (VG)

		25
Crispy eggplant, sweet basil, mixed nuts		
		7

STEAMED RICE (DF) (GF) (VG)

SALADS

MIX RETASU (DF) (GF) (VG)

		21
Butter lettuce, radicchio, kabosu-ae, ume		

MIZUNA SARADA (DF) (GF) (VG)

		22
Mizuna, daikon, sun-dried tomato, sesame dressing, mixed nuts		

SUSHI

	Sashimi	Nigiri
	3pc	2pc
Tuna [Ⓐ]	24	18
O-Toro (Tuna belly) [Ⓐ]	48	38
Salmon [Ⓐ]	18	16
Aburi Salmon Belly [Ⓐ]	22	17
Hiramasa Kingfish [Ⓐ]	21	16
Ebi Prawn ^①	30	20
Scallop ^①	24	16
Snapper ^①	19	16
Ikura [Ⓐ]	39	26
Uni ^①	MP	MP
MB9+ Australian Wagyu	-	22

Seasonal fish available daily

SASHIMI[Ⓜ]

San-ten / 3 fish varieties 9 pc	37
Go-ten / 5 fish varieties 15 pc	63
Nana-ten / 7 fish varieties 21 pc	98

NIGIRI[Ⓜ]

Itamae signature 6 pc	70
Itamae signature 9 pc	98

OMAKASE SASHIMI- NIGIRI PLATTER[Ⓜ]

Itamae selection 6 pc Nigiri, 9 pc Sashimi, 6 pc maki roll	132
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MAKI ROLLS

SALMON & AVOCADO[Ⓐ] (DF)

Ikura, pickled fennel, dengaku miso, arare	25
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TUNA & CUCUMBER[Ⓐ] (DF)

Spicy tuna tartare, shallot gremolata	29
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YASAI (DF) (VG)

Truffle salsa, avocado, cucumber	21
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SOFT SHELL CRAB^① (DF)

Masago, cucumber, wasabi, daikon	28
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TEMPURA PRAWN[Ⓐ] (DF)

Asparagus, capers, ume yuzu kosho	29
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KITCHEN

EBI TEMPURA[Ⓐ] (4 PC) (DF) King prawn, dashi soy, curry salt	38
CUTTLEFISH TEMPURA[Ⓐ] (DF) Shiso, kombu salt, lime	34
YASAI TEMPURA (DF) (V) Mix of 5 seasonal vegetables, dashi soy, kombu salt	27
AGEDASHI TOFU (DF) (V) Enoki soy, ume yuzu kosho, shallot	22
TAI SAKAMUSHI^① (DF) (GF) NZ Red Snapper, ginger, shiitake	38
‘GLACIER 51’ PATAGONIAN TOOTHFISH[Ⓐ] (DF) Saikyoyaki Toothfish, pickled celery and onion	74
CONFIT OCEAN TROUT[Ⓐ] (DF) (GF) Sweet ponzu, pickled fennel, red shiso	42
ROAST SPATCHCOCK (DF) (GF) Butterflied spatchcock, miso, ginger, chives	56
MEKYABETSU (DF) (VG) Brussel sprouts, balsamic vinegar, yukari	23



ROBATA

MB4+ WAGYU STRIPLOIN 250g (DF)	64
Shiso chimichurri, pickled mushroom, yuzu kosho	
MB9+ WAGYU SCOTCH FILLET 250g (DF) (GF)	170
Chilli ponzu, sansho salt, house pickles	
SLOW COOKED BEEF SHORT RIB (GF)	58
Smoked taro puree, red plum glaze, puffed black rice	
WHITE PYRENEES LAMB RUMP (DF) (GF)	52
Chilli wafu dressing, garlic scapes, onion and basil	
TORI MUNENIKU	39
Chicken breast, corn puree, leek, lemon	

VEGETABLES

SUGARLOAF CABBAGE (V)	26
Macadamia cream, bergamot glaze, kombu seasoning	
ZUCCHINI (GF) (V)	18
Fetta cheese, green apple, jalapeno dressing	
TRIPLE COOKED POTATOES (GF) (V)	23
Housemade curry mayo, mustard, tarragon oil, pickled onions	
MEKYABETSU (DF) (VG)	23
Brussel sprouts, balsamic vinegar, yukari	

DESSERT

MISO FONDANT (GF) 22

Warm chocolate, coffee ice cream, miso caramel, chocolate soil

MANGO PAVLOVA (DF) (GF) 24

Coconut cream, pistachio, mango-passion sorbet

ICHIGO CHEESECAKE (GF) 22

Matcha sponge, yuzu curd, strawberry sorbet

MATCHA TIRAMISU 17

Green tea sponge, mascarpone, raspberry gelee

ICE CREAM & SORBETS 7 ea

Coffee ice cream

Houjicha ice cream

Matcha ice cream

Mango-passion sorbet

Strawberry sorbet

SWEET WINE

'24 Alasia Moscato d'Asti DOCG *Piedmonte, ITALY* (750ml) 14 70

'20 Yarrowood Bortytis Riesling, *Yarra Valley, VIC* (375ml) 14 70

'18 Royal Tojaji Blue Label Aszu 5 Puttonyos 150
Tokaji, HUNGARY (500ml)

COFFEE 5

Toby Estate 'Woolloomooloo' Blend

TEA 5

Sencha

Genmaicha

English Breakfast

Earl Grey

Lemongrass

Peppermint

Chamomile



VEGETARIAN MENU

YAKI EDAMAME (DF) (VG)	14
Grilled edamame, negi oil, sansho, kombu	
MISO SOUP (DF) (GF)	9
NASU DENGAKU (DF) (VG)	25
Miso eggplant, sweet basil, mixed nuts	
STEAMED RICE (DF) (GF) (VG)	7
MIX RETASU (DF) (GF) (VG)	21
Butter lettuce, raddichio, kabosu-ae, ume	
MIZUNA SARADA (DF) (GF) (VG)	21
Mizuna, daikon, tomatoes, sesame dressing, mixed nuts	
YASAI MAKI ROLL (DF) (VG)	21
Truffle Salsa, avocado, cucumber	
YASAI TEMPURA (DF) (V)	27
Vegetable tempura, daikon, shimeji mushroom, broccolini, pumpkin, eggplant, seaweed salt	
AGEDASHI TOFU (DF) (V)	22
Enoki soy, ume yuzu kosho, shallot	
SUGARLOAF CABBAGE (V)	26
Macadamia cream, bergamot glaze, kombu seasoning	
ZUCCHINI (GF) (V)	18
Jalapeño dressing, fetta, apple	
TRIPLE COOKED POTATOES (GF) (V)	23
Tarragon oil, pickle onion, wholegrain mustard, house made curry	
MEKYABETSU (DF) (VG)	23
Brussel sprouts, balsamic vinegar, yukari	



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