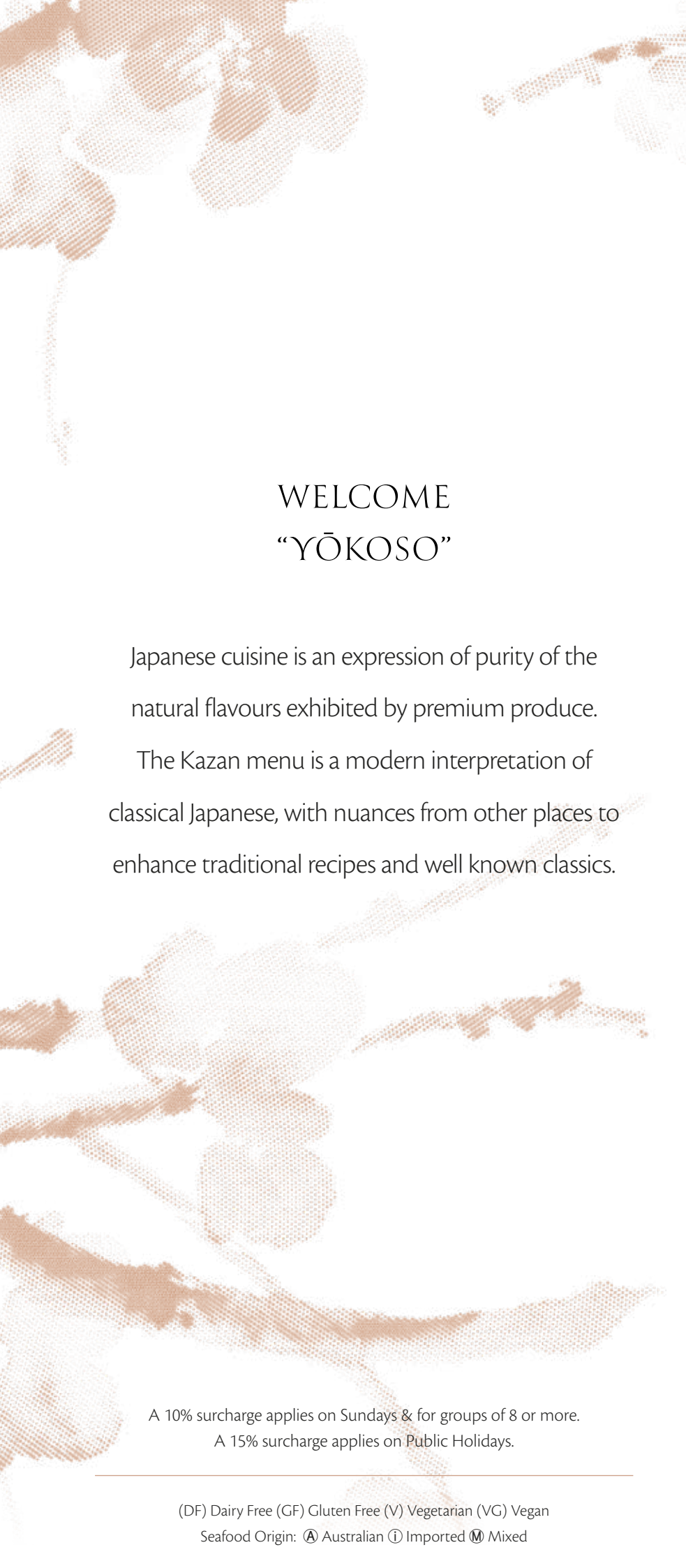


花山

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.

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

TASTING MENU

\$155 PER PERSON | MIN 2 PPL

EDAMAME (DF) (VG)

Grilled edamame, negi oil, sansho, kombu

KINGFISH SASHIMI[®] (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[®]

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

EBI TEMPURA[®] (4PC) (DF)

King prawn, dashi soy, curry salt

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

RASPBERRY FONDANT

Raspberry coulis, matcha ice cream

OR

EARL GREY TIRAMISU (GF)

Kanten jelly, japanese coffee syrup, cocoa sponge, dusted cocoa

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

Seafood Origin: [®] Australian [®] Imported [®] Mixed

TASTING MENU

\$125 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

EBI TEMPURA[®] (4PC) (DF)

King prawn, dashi soy, curry salt

NASU DENGAKU (DF) (VG)

Miso eggplant, sweet basil, mixed nuts

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SLOW COOKED BEEF SHORT RIB (GF)

Smoked taro puree, red plum glaze, puffed black rice

MIX RETASU (DF) (GF) (VG)

Butter lettuce, radicchio, kabosu-ae, ume

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RASPBERRY FONDANT

Raspberry coulis, matcha ice cream

OR

EARL GREY TIRAMISU (GF)

Kanten jelly, japanese coffee syrup, cocoa sponge, dusted cocoa

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

Seafood Origin: ^A Australian ^I Imported ^M Mixed

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	80

GRILLED OYSTERS[Ⓐ] (GF)

	each	8
- Prawn kabuto 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)

		34
Mandarin, habanero dressing, black sugar, coriander		

SEAFOOD CEVICHE[Ⓐ] (DF) (GF)

		34
Tigers milk, ponzu jelly, spanish onion, celery		

WAGYU TATAKI (DF) (GF)

		32
Bergamot ponzu, pickled kohlrabi, crispy potato, herbs		

TACOS[Ⓐ] (2 PC) (DF)

- Wagyu, caramelised onion, creamy yuzu kosho		22
- Tuna, black pepper dressing, orange zest, red shiso		24

NASU DENGAKU (DF) (VG)

		26
Miso 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		

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

Seafood Origin: Ⓐ Australian ① Imported Ⓜ Mixed

SUSHI

	Sashimi 3pc	Nigiri 2pc
Tuna ^A	27	20
O-Toro (Tuna belly) ^A	48	38
Salmon ^A	22	17
Aburi Salmon Belly ^A	26	20
Hiramasa Kingfish ^A	24	18
Ebi Prawn ^①	30	23
Scallop ^①	26	20
Snapper ^①	22	17
Ikura ^A	39	30
Uni ^①	MP	MP
MB9+ Australian Wagyu	-	26

Seasonal fish available daily

SASHIMI^M

San-ten / 3 fish varieties 9 pc	69
Go-ten / 5 fish varieties 15 pc	105

NIGIRI^M

Itamae signature 6 pc	74
Itamae signature 9 pc	98

OMAKASE SASHIMI- NIGIRI PLATTER^M

Itamae selection 6 pc Nigiri, 9 pc Sashimi, 6 pc maki roll	150
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MAKI ROLLS

SALMON & AVOCADO^A (DF)

Ikura, pickled fennel, dengaku miso, arare	29
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TUNA & CUCUMBER^A (DF)

Spicy tuna tartare, shallot gremolata	30
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YASAI (DF) (VG)

Truffle salsa, avocado, cucumber	22
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SOFT SHELL CRAB^① (DF)

Masago, cucumber, wasabi, daikon	32
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TEMPURA PRAWN^A (DF)

Asparagus, capers, ume yuzu kosho	31
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Seafood Origin: ^A Australian ^① Imported ^M Mixed

KITCHEN

EBI TEMPURA ^A (4 PC) (DF)	43
King prawn, dashi soy, curry salt	
YASAI TEMPURA (DF) (V)	32
Mix of 5 seasonal vegetables, dashi soy, kombu salt	
AGEDASHI TOFU (DF) (V)	26
Enoki soy, ume yuzu kosho, shallot	
TAI SAKAMUSHI ^I (DF) (GF)	38
NZ Red Snapper, ginger, shiitake	
‘GLACIER 51’ PATAGONIAN TOOTHFISH ^A (DF)	74
Saikoyoyaki Toothfish, pickled celery and onion	
CONFIT OCEAN TROUT ^A (DF) (GF)	42
Sweet ponzu, pickled fennel, red shiso	
ROAST SPATCHCOCK (DF) (GF)	56
Butterflied spatchcock, miso, ginger, chives	

ROBATA

MB4+ WAGYU STRIPLOIN 250g (DF)	74
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	
JUMBO YAMBA KINGPRAWNS (DF)	62
Kimizu, arima sansho	
TORI MUNENIKU	39
Chicken breast, corn puree, leek, lemon	

VEGETABLES

SUGARLOAF CABBAGE (V)	26
Macadamia cream, bergamot glaze, kombu seasoning	
ROMAN BEANS (V)	20
Garlic sesame dressing, sunflower furikake	
NASU DENGAKU (DF) (VG)	26
Miso eggplant, sweet basil, mixed nuts	
MEKYABETSU (DF) (VG)	23
Brussel sprouts, balsamic vinegar, yukari	

DESSERT

RASPBERRY FONDANT 23

Raspberry coulis, matcha ice cream

MANGO PAVLOVA (DF) (GF) 24

Coconut cream, pistachio, mango-passion sorbet

WARABI MOCHI (GF) 21

Wasanbon pudding, soy caramel ice cream, kokuto, almond florentine

EARL GREY TIRAMISU (GF) 20

Kanten jelly, japanese coffee syrup, cocoa sponge, dusted cocoa

ICE CREAM & SORBETS 7 ea

Wasanbon ice cream

Soy-caramel ice cream

Matcha ice cream

Mango-passion sorbet

Kochi Yuzu Ginger sorbet

Wasanbon: A rare premium sugar cane with a less sweet profile of honey & butter

Kochi: A city where the Yuzu juice came from

COFFEE 6

Toby Estate 'Woolloomooloo' Blend

TEA 6

Sencha

Genmaicha

English Breakfast

Earl Grey

Lemongrass

Peppermint

Chamomile

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

VEGETARIAN MENU

YAKI EDAMAME (DF) (VG)	14
Grilled edamame, negi oil, sansho, kombu	
MISO SOUP (DF) (GF)	9
NASU DENGAKU (DF) (VG)	26
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)	22
Mizuna, daikon, tomatoes, sesame dressing, mixed nuts	
YASAI MAKI ROLL (DF) (VG)	22
Truffle Salsa, avocado, cucumber	
YASAI TEMPURA (DF) (V)	32
Mix of 5 seasonal vegetables, dashi soy, kombu salt	
AGEDASHI TOFU (DF) (V)	26
Enoki soy, ume yuzu kosho, shallot	
SUGARLOAF CABBAGE (V)	26
Macadamia cream, bergamot glaze, kombu seasoning	
ROMAN BEANS (V)	20
Garlic sesame dressing, sunflower furikake	
MEKYABETSU (DF) (VG)	23
Brussel sprouts, balsamic vinegar, yukari	



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