

K A Z̄ O K U

THE ART OF DINING

You do not choose them; they pick you—a never-ending strong bond of loyalty towards one another. With every birth, every union, every crisis, it grows. A circle of strength, founded by faith, joined by love, kept with God. A link to our past and a bridge to our future. A support to rise. Other things may change, but we start and end with family.

NIGIRI / SASHIMI

(2 pcs)	(4 pcs)
Fresh Salmon	435 / 625
Tuna	280 / 385
Shrimp	300
Red Snapper	280 / 450
Octopus	330 / 410

SPECIALS

Chef's Nigiri Selection	840
Fresh Salmon, Shrimp, Sea Bass, Sea Scallop	
Miso Scallop	750
Spicy Crab Mix, Miso Mayo	
Soft Shell Crab	520
Cream Cheese, Avocado, Lemon Mayo	
Duo Salmon (6 pcs)	750
Salmon, Seared and Tartare, Pepper Wasabi Sauce, Cream Cheese	
Truffle Scallop	750
Seared Tuna, Avocado, Truffle Mayo	
Kazoku Sushi Platter	2950
(serves two or more) Salmon Avocado Roll, Selection of White Fish Sashimi and Special Nigiri. Salmon Tataki, Salmon Tartare, Nori Tempura	

(S) - Spicy
(V) - Vegan

URAMAKI ROLLS

Tuna Truffle	620
Truffle Mayo, Chives	
Chili Dashi Beef	480
Sautéed Shiitake, Torched Beef, Dashi Mayo	
Wasabi Bomb	480
Boiled Shrimp, Avocado, Wasabi and Shiitake Paste	
Spicy Tuna (S)	535
Tuna Mix, Crab, Avocado	
Fried Ebi (S)	425
Fried Shrimp, Cucumber, Jalapeño Mayo	
Sea Bass Tartare	610
Fried Sea Bass, Chipotle Mayo	
Spicy Salmon (S)	435
Salmon Mix, Wasabi, Spicy Mayo	
New Style California (S)	590
Salmon, Avocado, Crispy Black Rice, Torched Spicy Mayo	
Shiitake (V)	390
Shiitake Mushroom, Avocado, Teriyaki Sauce	
Torched Sea Bream	595
Fried Crab, Avocado, Miso Mayo	
Kazoku Pyramid (S)	580
Shrimp Tempura, Spicy Cheese and Mayo	
Spicy Volcano (S)	630
Spicy Crab, Salmon and Avocado	

starters

BITES

Edamame	
- Sea Salt	395
- Chili Sesame Sauce	420
Tacos	
- Salmon	460
Poke Sauce	
- Shrimp	395
Lemon Mayo	
- Spicy Tuna (S)	485
Avocado Mash	
- Mushroom	260
Truffle Mayo	
Nori Tacos	
- Red Snapper	475
Mustard Soy	
- Sea Scallop	625
Sweet Sesame Ponzu	

SALADS

Kale (V)	440
Mixed with Wakame, Green Apple, Candied Walnuts	
Crab	350
Crab Two Ways, Cucumber, Avocado, Wasabi Dressing	
Beef	490
Grilled Beef Tenderloin, Mixed Leaves, Ponzu Goma Dressing	
Quinoa (V)	310
Corn, Green Beans, Maple Soy Dressing and Candied Walnuts	
Grilled Shrimp	490
Rocca, Avocado, Cucumber, Crispy Quinoa	

COLD STARTERS

Whole Sea Bream Sashimi (to share) Kombu Lemon Miso and Citrus Salt	1400
Salmon Tataki Seared Salmon, Mustard Miso and Crispy Quinoa	685
Tataki Tenderloin Seared Beef, Kosho Goma Sauce	670
Salmon Tartare Ginger Wasabi Relish, Guacamole	720
Chilled Noodles Crab & Sea Bass in Lemon Ponzu Dressing, Pickled Onion	470
Poached Shrimp Gooseberry & Grapes Sauce, Dill Oil and Roasted Almonds	450
Carpaccio - Sea Bass Lemongrass Dashi, Roasted Almonds	585
- Octopus Yuzu Kosho, Pickled Onion	450
- Beef Ponzu Butter, Short Ribs Strips	620

HOT STARTERS

ROBATAYAKI	
Yakiniku Grilled Tenderloin, Ponzu Mayo	1150
Lamb Chops (S) Grilled Australian Lamb, Garlic Soy Glaze	1150
TEMPURA	
- Green Beans Curry Mayo	250
- Shrimp Almond Sweet Chili	625
- Rock Shrimp Chili Mayo	490
GYOZAS	
- Beef Foie Gras Sauce	495
- Chicken Tamarind Sauce	330
- Shrimp Sesame Garlic Sauce	425
Miso Beef Sliced Beef, Mushroom Tempura, Miso Sauce	980
Fried Octopus Yuzu Kosho Mayo	635
Soft Shell Crab Sliders (S) Yuzu Cabbage Salad, Chili Aioli	560

mains

MAINS

served with steamed rice

Salmon Steak 1250

- Wasabi Beurre Blanc
- Teriyaki, Pickled Cucumber

Grilled Sea Bass (S) 950

Ginger Jalapeño Sauce, Lemon
Oil

Shrimp Hot Pot Rice 685

Grilled Shrimp, Seaweed Butter,
Yuzu Kosho

Five Spiced Chicken (S) 795

Half Chicken, Thai Coconut
Cream, Red Curry Sauce

Seared Beef Tenderloin 1900

Imported Beef Tenderloin, Soy
Butter Sauce

Beef Udon Noodles 950

Sliced Beef Tenderloin, Curry
Cream Sauce

Kazoku Beef Rice 2450

(to share)

Sliced Beef Tenderloin, Sweet
Soy Rice, Mushroom Tempura

Glazed Short Ribs 2900

Slow Cooked, Teriyaki Sauce

Ribeye Steak 3200

Grilled Prime Ribeye, Kombu Salt

KAZOKU WAGYU SELECTION

Australian Wagyu Tenderloin

Wagyu Roll 870

Tataki & Tartare, Negi Miso
and Truffle Mayo

Wagyu Katsu Sando 2300

Breaded Wagyu Tenderloin,
Tonkatsu Sauce

Grilled Wagyu 4600

Robata Grilled, Seasonal
Vegetables

SIDE DISHES

Broccoli 250

Garlic Ponzu Butter

Grilled Rice 180

Miso Sauce

Roasted Mushrooms (V) 250

Garlic Salsa

Sweet Potatoes (V) 180

Teriyaki Reduction

Smashed Potatoes 210

Lemon Ponzu Mayo

SWEET DISHES

Mochi Selection of 3 Different Flavors	230
Miso Fondant Miso and White Chocolate, Vanilla Ice Cream	285
Matcha Cheesecake Berry Sauce, Matcha Ice Cream	295
Chocolate Cake Flourless, Chocolate Ice Cream	270
Honey Sando Miso Crème Anglaise, Vanilla Ice Cream	360
Hot and Cold Dome Honey Comb, Vanilla Ice Cream	460
Kažoku Bento Box Assorted Selection of Kažoku's Desserts	610

ALLERGIES

In case you have any dietary requirements or allergies, please inform your waiter as some dishes may contain any of the below allergens:

Gluten | Sesame | Nuts | Crustacean | Eggs |
Fish | Milk | Mustard | Celery | Peanuts | Soy |
Shellfish | Lupins | Sulphite | Molluscs