

# K A Z Ō 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 pieces / 4 pieces

Fresh Salmon	395 / 550
Tuna	280 / 385
Shrimp	300
Octopus	300 / 420
Red Snapper	280 / 385

**SIGNATURE SELECTION**

Tuna Truffle Truffle Mayonnaise, Chives	570
Salmon Tempura Crispy Maki, Spicy Cream Cheese	485
Crispy Beef Fried Beef Strips, Avocado, Fried Leeks	410
Special Nigiri Selection Fresh Salmon, Tuna, Shrimp, Red Snapper	840
KaZoku Sushi Platter (serves two or more) Salmon Avocado Roll, Selection of White Fish Sashimi and Special Nigiri. Salmon Tataki and Tartare, Nori Tempura	2750

(S) - Spicy  
(V) - Vegan

**URAMAKI ROLLS**

Spicy Salmon (S) Salmon Mix, Spicy Mayonnaise, Wasabi	410
KaZoku Pyramid (S) Shrimp Tempura, Spicy Cheese, Mayonnaise	520
New Style California Salmon, Crab, Avocado, Sesame, Caviar	550
Crispy Sake Salmon Tempura, Crab, Spicy Mayonnaise	395
Avocado Shrimp Diced Avocado, Shrimp Tempura and Salmon	520
Spicy Tuna (S) Tuna Mix, Crab, Avocado	520
Goma Beef Beef Tartare, Avocado, Goma Dressing, Crispy Onions	385
Fried Ebi Fried Shrimp, Cucumber, Jalapeño Mayonnaise	375
Wasabi Bomb Boiled Shrimp, Avocado, Wasabi and Shiitake Paste	420
Shiitake (V) Shiitake Mushroom, Avocado, Teriyaki Sauce	390
Philadelphia Smoked Salmon, Cream Cheese, Wasabi Mash	580
Spicy Volcano (S) Spicy Crab, Salmon and Avocado	580

## starters

### COLD

**Tataki Tenderloin** 620  
Seared Beef, Kosho Goma Dressing

**Red Snapper Tartare** 385  
Lemon Soy, Crispy Nori Crackers

**Carpaccio**  
- **Sea Bream** 410  
Lemon Dressing, Ginger Oil

- **Octopus** 450  
Yuzu Kosho, Pickled Onions

- **Beef** 620  
Ponzu Butter, Short Ribs Strips

**Chilled Noodles** 470  
Crab and Sea Bass marinated  
in Lemon Ponzu Dressing,  
Pickled Onion

**Poached Shrimp** 450  
Ponzu Sauce, Dill Oil,  
Roasted Almonds

**Salmon Tataki** 550  
Lemon Oil, Teriyaki Ponzu

**Tacos**  
- **Spicy Tuna (S) Avocado Mash** 475  
- **Shrimp Lemon Mayonnaise** 370  
- **Salmon Poke Sauce** 460  
- **Mushroom Truffle Mayonnaise** 260

### SALADS

**Kale (V)** 410  
Mixed with Wakame,  
Green Apple, Candied Walnuts

**Grilled Shrimp** 460  
Rocca, Avocado, Quinoa Crisps

**Beef** 475  
Grilled Beef Tenderloin, Mixed  
Leaves, Ponzu Goma Dressing

**Quinoa (V)** 310  
Corn, Green Beans, Maple Soy  
Dressing and Candied Walnuts

**Mixed Green (V)** 275  
Mixed Leaves, Avocado,  
Lemon Goma Dressing

HOT

**Edamame** 370  
- Sea Salt  
- Garlic Sweet Chili

**Miso Beef** 975  
Miso Butter Sauce,  
Mushroom Tempura

**Yakiniku** 950  
Grilled Tenderloin,  
Ponzu Mayonnaise

**Fried Octopus** 585  
Yuzu Kosho Mayonnaise

**Prawn Tempura** 575  
Tentsuyu Dip

**Gyozas**  
- Beef Foie Gras Sauce 485  
- Chicken Tamarind Sauce 330  
- Shrimp Sesame Garlic Sauce 395

**Salt and Pepper Squid** 410  
Deep Fried Squid,  
Nam Jim Sauce

**Rock Shrimp Tempura** 475  
Chili Mayonnaise

## mains

### MAIN DISHES

*served with steamed rice*

**Seared Beef Tenderloin** 1900  
Imported Beef Tenderloin,  
Soy Butter Sauce

**Beef Udon Noodles** 950  
Sliced Beef Tenderloin,  
Curry Cream Sauce

**Five Spiced Chicken** 760  
Half Chicken, Thai Coconut Milk,  
Red Curry Sauce

**Salmon Steak** 1250  
- Chili Butter Sauce  
- Teriyaki, Pickled Cucumber

**Shrimp Hot Pot Rice** 610  
Grilled Shrimps, Seaweed Butter,  
Yuzu Kosho

**Grilled Sea Bass** 945  
Coriander Pesto Sauce

### SIGNATURES

*served with steamed rice*

**Glazed Short Ribs** 2900  
Slow Cooked, Teriyaki Sauce

**Kazoku Beef Rice** 2450  
(serves two)  
Sliced Beef Tenderloin, Sweet  
Soy Rice, Fried Mushroom

### SIDE DISHES

**Roasted Mushrooms** 250  
Garlic Salsa

**Sweet Potatoes (V)** 160  
Teriyaki Reduction

**Broccoli** 250  
Garlic Ponzu Butter

**Smashed Potato** 210  
Lemon Ponzu Mayonnaise

## SWEET DISHES

Matcha Cheese Cake Berry Sauce	295
Mochi Selection of 3 Different Flavors	230
Chocolate Cake Flourless, Vanilla Sauce	270
Hot and Cold Dome Honey Comb, Vanilla Ice Cream	410
Honey Sando Miso Crème Anglaise, Vanilla Ice Cream	340
Chocolate Matcha Fondant Matcha Ice Cream	380
Kāzoku Bento Box Assorted Selection of Kāzoku's Desserts	575

## 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 | Soya |  
Shellfish | Lupins | Sulphite | Molluscs