KAZOKU

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 ❖	*540 / 890*
Tuna ❖	*550 / 750*
Shrimp	*510*
Red Snapper ❖	*500 / 750*
Octopus	*520 / 800*

SPECIALS

Miso Scallop *980*
Spicy Crab Mix, Miso Mayo

Duo Salmon (S) *(6 pcs)* *980*
Salmon, Seared and Tartare, Spicy Wasabi Sauce, Cream Cheese

Wagyu Roll *1700*
Tataki & Tartare, Negi Miso, Truffle Mayo

Yuzu Salmon ❖ *950*
Salmon, Avocado, Crispy Quinoa, Lemon Aioli

Chef's Nigiri Selection ❖ *1800*
Fresh Salmon, Shrimp, Sea Bass, Sea Scallop

Kazoku Sushi Platter ❖ *4200*
(serves two or more)
Yuzu Salmon, Selection of White Fish Sashimi and Special Nigiri. Salmon Tataki, Salmon Tartare, Nori Tempura

❖ - Raw
(S) - Spicy
(V) - Vegan

URAMAKI ROLLS

Kazoku Pyramid (S) *835*
Shrimp Tempura, Spicy Cheese and Mayo

Truffle Scallop ❖ *980*
Shrimp, Avocado, Truffle Mayo, Pickled Ginger

Wasabi Bomb *690*
Boiled Shrimp, Avocado, Wasabi and Shiitake Date Paste

Spicy Tuna (S) ❖ *620*
Tuna Mix, Crab, Avocado

Fried Ebi (S) *710*
Fried Shrimp, Charcoal Geisha, Cucumber, Jalapeño Mayo

Sea Bass Tartare ❖ *760*
Fried Sea Bass, Chipotle Mayo

Flamed Salmon (S) ❖ *695*
Salmon, Crab, Cucumber, Spicy Mayo

Torched Sea Bream *820*
Fried Crab, Avocado, Miso Mayo

Tuna Truffle ❖ *860*
Truffle Mayo, Chives

Spicy Volcano (S) ❖ *895*
Spicy Crab, Salmon and Avocado

Shiitake (V) *480*
Shiitake Mushroom, Avocado, Teriyaki Sauce

Soft Shell Crab *1260*
Cream Cheese, Avocado, Lemon Mayo

BITES

Edamame
- Sea Salt *490*
- Chili Sesame Sauce *490*

Hard-Shell Tacos
- Salmon ❖ *690*
  Poke Sauce
- Shrimp *595*
  Lemon Aioli
- Spicy Tuna (S) ❖ *610*
  Avocado Mash
- Mushroom *320*
  Truffle Mayo

Nori Tacos
- Red Snapper ❖ *720*
  Mustard Soy
- Sea Scallop ❖ *780*
  Sweet Sesame Ponzu

COLD STARTERS

Whole Sea Bream Sashimi ❖ *2200*
(to share)
Yuzu Ponzu and Citrus Salt

Salmon Tataki *880*
Seared Salmon, Mustard Miso and Crispy Quinoa

Tataki Tenderloin *840*
Seared Beef, Spicy Almond, Kosho Goma Sauce

Salmon Tartare *780*
Ginger Wasabi Relish, Guacamole

Chilled Noodles ❖ *650*
Crab & Sea Bass in Lemon Ponzu Dressing, Pickled Onion

Poached Shrimp *820*
Gooseberry & Grapes Sauce, Dill Oil and Roasted Almonds

Carpaccio
- Sea Bass ❖ *680*
  Lemongrass Dashi, Roasted Almonds
- Octopus *790*
  Yuzu Kosho, Pickled Onion
- Beef ❖ *760*
  Ponzu Butter, Short Ribs Strips

SALADS

Kale (V) *550*
Mixed with Wakame,
Green Apple, Candied Walnuts

Crab *620*
Crab Two Ways, Cucumber,
Avocado, Wasabi Dressing

Beef ❖ *820*
Grilled Beef Tenderloin, Mixed
Leaves, Ponzu Goma Dressing

Quinoa (V) *520*
Corn, Green Beans, Maple Soy
Dressing and Candied Walnuts

Grilled Shrimp *910*
Rocca, Avocado,
Cucumber, Crispy Quinoa

TEMPURA

- **Green Beans** *310*
  Curry Mayo
- **Shrimp Almond** *780*
  Sweet Chili
- **Rock Shrimp** *650*
  Chili Mayo

GYOZAS

- **Beef** *675*
  Foie Gras Sauce
- **Chicken** *450*
  Tamarind Sauce
- **Shrimp** *740*
  Yuzu Cream
- **Black Cod** *980*
  Smoked Ponzu

HOT STARTERS

ROBATAYAKI

Yakiniku *1600*
Grilled Tenderloin, Ponzu Mayo

Lamb Chops (S) *2200*
Grilled Australian Lamb, Garlic
Soy Glaze

Chicken Kushiyaki *650*
Chili Goma Butter Sauce

Miso Beef *1600*
Sliced Beef, Mushroom
Tempura, Miso Sauce

Fried Octopus *1300*
Yuzu Kosho Mayo

Wagyu Katsu Sando ❖ *2650*
Breaded Wagyu Tenderloin,
Tonkatsu Sauce

MAINS

served with steamed rice

Salmon Steak *1350*
Teriyaki, Pickled Cucumber

Grilled Sea Bass (S) *1500*
Ginger Jalapeño Sauce, Lemon Oil

Miso Black Cod *2700*
Glazed, Shredded Goma Radish

Shrimp Hot Pot Rice *975*
Grilled Shrimp, Seaweed Butter, Yuzu Kosho

Five Spiced Chicken (S) *895*
Half Chicken, Thai Coconut Cream, Red Curry Sauce

Seared Beef Tenderloin *2400*
Imported Beef Tenderloin, Soy Butter Sauce

Beef Udon Noodles *995*
Sliced Beef Tenderloin, Curry Cream Sauce

Kazoku Beef Rice *3400*
(to share)
Sliced Beef Tenderloin, Sweet Soy Rice, Mushroom Tempura

Glazed Short Ribs *3750*
Slow Cooked, Teriyaki Sauce

Ribeye Steak *3350*
Grilled Prime Ribeye, Kombu Salt

SIDE DISHES

Broccoli *300*
Garlic Ponzu Butter

Steamed Rice *250*
Furikake

Roasted Mushrooms (V) *350*
Onion Herbs Salsa

Mixed Vegetables (V) *300*
Herbs, Olive Oil

Sweet Potatoes (V) *300*
Teriyaki Reduction

Smashed Potatoes *300*
Lemon Ponzu Mayo

SWEET DISHES

Mochi *350*
Selection of 3 Different Flavors

Miso Fondant *360*
Miso and White Chocolate,
Vanilla Ice Cream

Matcha Cheesecake *620*
Berry Sauce, Matcha Ice Cream

Chocolate Cake *350*
Flourless, Chocolate Ice Cream

Honey Sando *450*
Miso Crème Anglaise, Vanilla Ice Cream

Hot and Cold Dome *670*
Honeycomb, Vanilla Ice Cream

Kazoku Bento Box *650*
Assorted Selection of Kazoku's Desserts

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