

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 pieces/4 pieces)*

Fresh Salmon	435 / 685
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	790
Spicy Crab Mix, Miso Mayo	
Soft Shell Crab	520
Cream Cheese, Avocado, Lemon Mayo	
Duo Salmon (6 pcs)	770
Salmon, Seared and Tartare, Pepper Wasabi Sauce, Cream Cheese	
Truffle Scallop	780
Seared Tuna, Avocado, Truffle Mayo	
Kazoku Sushi Platter	2950
<i>(serves two or more)</i> 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	650
Truffle Mayo, Chives	
Chili Dashi Beef	520
Sautéed Shiitake, Torched Beef, Dashi Mayo	
Wasabi Bomb	530
Boiled Shrimp, Avocado, Wasabi and Shiitake Paste	
Spicy Tuna (S)	535
Tuna Mix, Crab, Avocado	
Fried Ebi (S)	460
Fried Shrimp, Cucumber, Jalapeño Mayo	
Sea Bass Tartare	650
Fried Sea Bass, Chipotle Mayo	
Spicy Salmon (S)	475
Salmon Mix, Wasabi, Spicy Mayo	
New Style California (S)	620
Salmon, Avocado, Crispy Black Rice, Torched Spicy Mayo	
Shiitake (V)	390
Shiitake Mushroom, Avocado, Teriyaki Sauce	
Torched Sea Bream	620
Fried Crab, Avocado, Miso Mayo	
Kazoku Pyramid (S)	620
Shrimp Tempura, Spicy Cheese and Mayo	
Spicy Volcano (S)	660
Spicy Crab, Salmon and Avocado	

B I T E S

Edamame	
- Sea Salt	395
- Chili Sesame Sauce	420
Tacos	
- Salmon	595
Poke Sauce	
- Shrimp	395
Lemon Mayo	
- Spicy Tuna (S)	530
Avocado Mash	
- Mushroom	260
Truffle Mayo	
Nori Tacos	
- Red Snapper	475
Mustard Soy	
- Sea Scallop	625
Sweet Sesame Ponzu	

S A L A D S

Kale (V)	440
Mixed with Wakame, Green Apple, Candied Walnuts	
Crab	410
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	1850
Salmon Tataki Seared Salmon, Mustard Miso and Crispy Quinoa	730
Tataki Tenderloin Seared Beef, Kosho Goma Sauce	725
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	540
- Beef Ponzu Butter, Short Ribs Strips	650

HOT STARTERS

ROBATAYAKI

Yakiniku Grilled Tenderloin, Ponzu Mayo	1190
Lamb Chops (S) Grilled Australian Lamb, Garlic Soy Glaze	1190

TEMPURA

- Green Beans Curry Mayo	250
- Shrimp Almond Sweet Chili	625
- Rock Shrimp Chili Mayo	535

GYOZAS

- Beef Foie Gras Sauce	530
- Chicken Tamarind Sauce	330
- Shrimp Sesame Garlic Sauce	425

Miso Beef Sliced Beef, Mushroom Tempura, Miso Sauce	1100
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Fried Octopus Yuzu Kosho Mayo	740
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Soft Shell Crab Sliders (S) Yuzu Cabbage Salad, Chili Aioli	560
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mains

MAINS

served with steamed rice

Salmon Steak 1250

- Wasabi Beurre Blanc
- Teriyaki, Pickled Cucumber

Grilled Sea Bass (S) 970

Ginger Jalapeño Sauce, Lemon
Oil

Shrimp Hot Pot Rice 685

Grilled Shrimp, Seaweed Butter,
Yuzu Kosho

Five Spiced Chicken (S) 860

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 2950

Slow Cooked, Teriyaki Sauce

Ribeye Steak 3350

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	330
Chocolate Cake Flourless, Chocolate Ice Cream	270
Honey Sando Miso Crème Anglaise, Vanilla Ice Cream	380
Hot And Cold Dome Honey Comb, Vanilla Ice Cream	510
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