

# K A Ž 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	495 / 795
Tuna	410 / 685
Shrimp	465
Red Snapper	410 / 630
Octopus	460 / 710

**SPECIALS**

Miso Scallop	935
Spicy Crab Mix, Miso Mayo	

Duo Salmon (S) (6 pcs)	850
Salmon, Seared and Tartare, Spicy Wasabi Sauce, Cream Cheese	

Wagyu Roll	970
Tataki & Tartare, Negi Miso and Truffle Mayo	

Yuzu Salmon	780
Salmon, Avocado, Crispy Quinoa, Lemon Aioli	

Chef's Nigiri Selection	1,350
Fresh Salmon, Shrimp, Sea Bass, Sea Scallop	

Kazoku Sushi Platter	3,250
(serves two or more)	
Yuzu Salmon, Selection of White Fish Sashimi and Special Nigiri. Salmon Tataki, Salmon Tartare, Nori Tempura	

(S) - Spicy  
(V) - Vegan

**URAMAKI ROLLS**

Kazoku Pyramid (S)	675
Shrimp Tempura, Spicy Cheese and Mayo	

Truffle Scallop	920
Shrimp, Avocado, Truffle Mayo, Pickled Ginger	

Wasabi Bomb	630
Boiled Shrimp, Avocado, Wasabi and Shiitake Date Paste	

Spicy Tuna (S)	555
Tuna Mix, Crab, Avocado	

Fried Ebi (S)	620
Fried Shrimp, Charcoal Geisha, Cucumber, Jalapeño Mayo	

Sea Bass Tartare	695
Fried Sea Bass, Chipotle Mayo	

Flamed Salmon (S)	580
Salmon, Crab, Cucumber, Spicy Mayo	

Torched Sea Bream	620
Fried Crab, Avocado, Miso Mayo	

Tuna Truffle	735
Truffle Mayo, Chives	

Spicy Volcano (S)	750
Spicy Crab, Salmon and Avocado	

Shiitake (V)	420
Shiitake Mushroom, Avocado, Teriyaki Sauce	

Soft Shell Crab	850
Cream Cheese, Avocado, Lemon Mayo	

**BITES**

Edamame	
- Sea Salt	410
- Chili Sesame Sauce	440
 Hard-Shell Tacos	
- Salmon	630
Poke Sauce	
- Shrimp	510
Lemon Aioli	
- Spicy Tuna (S)	545
Avocado Mash	
- Mushroom	290
Truffle Mayo	
- Octopus Tostada	560
Chili Salsa and Yuzu Mayo	
 Nori Tacos	
- Red Snapper	560
Mustard Soy	
- Sea Scallop	740
Sweet Sesame Ponzu	

**COLD STARTERS**

Whole Sea Bream Sashimi	1850
(to share)	
Yuzu Ponzu and Citrus Salt	
 Salmon Tataki	755
Seared Salmon, Mustard Miso	
and Crispy Quinoa	
 Tataki Tenderloin	725
Seared Beef, Spicy Almonds, Kosho	
Goma Sauce	
 Salmon Tartare	720
Ginger Wasabi Relish, Guacamole	
 Chilled Noodles	525
Crab & Sea Bass in Lemon Ponzu	
Dressing, Pickled Onion	
 Smashed Red Prawns	1850
Yuzu Ponzu	
 Poached Shrimp	650
Gooseberry & Grapes Sauce,	
Dill Oil and Roasted Almonds	
 Carpaccio	
- Sea Bass	585
Lemongrass Dashi, Roasted	
Almonds	
- Octopus	680
Yuzu Kosho, Pickled Onion	
- Beef	680
Ponzu Butter, Short Ribs Strips	

**SALADS****Kale (V)** 495Mixed with Wakame,  
Green Apple, Candied Walnuts**Crab** 510Crab Two Ways, Cucumber,  
Avocado, Wasabi Dressing**Beef** 680Grilled Beef Tenderloin, Mixed  
Leaves, Ponzu Goma Dressing**Quinoa (V)** 480Corn, Green Beans, Maple Soy  
Dressing and Candied Walnuts**Grilled Shrimp** 850Rocca, Avocado,  
Cucumber, Crispy Quinoa**HOT STARTERS****ROBATAYAKI****Yakiniku** 1250

Grilled Tenderloin, Ponzu Mayo

**Lamb Chops (S)** 1900Grilled Australian Lamb, Garlic  
Soy Glaze**Chicken Kushiya** 595

Chili Goma Butter Sauce

**TEMPURA****- Green Beans** 280

Curry Mayo

**- Shrimp Almond** 680

Sweet Chili

**- Rock Shrimp** 585

Chili Mayo

**GYOZAS****- Beef** 560

Foie Gras Sauce

**- Chicken** 365

Tamarind Sauce

**- Shrimp** 610

Yuzu Cream

**- Black Cod** 790

Smoked Ponzu

**Miso Beef** 1200Sliced Beef, Mushroom  
Tempura, Miso Sauce**Fried Octopus** 1100

Yuzu Kosho Mayo

**Wagyu Katsu Sando** 2400Breaded Wagyu Tenderloin,  
Tonkatsu Sauce

**MAINS***served with steamed rice***Salmon Steak** 1250

- Wasabi Beurre Blanc

- Teriyaki, Pickled Cucumber

**Grilled Sea Bass (S)** 1200

Ginger Jalapeño Sauce, Lemon

Oil

**Miso Black Cod** 2420

Glazed, Shredded Goma Radish

**Shrimp Hot Pot Rice** 820

Grilled Shrimp, Seaweed Butter,

Yuzu Kosho

**Five Spiced Chicken (S)** 860

Half Chicken, Thai Coconut

Cream, Red Curry Sauce

**SIDE DISHES****Seared Beef Tenderloin** 2100

Imported Beef Tenderloin, Soy

Butter Sauce

**Broccoli** 280

Garlic Ponzu Butter

**Beef Udon Noodles** 950

Sliced Beef Tenderloin, Curry

Cream Sauce

**Steamed Rice** 210

Furikake

**Kažoku Beef Rice** 2750*(to share)*

Sliced Beef Tenderloin, Sweet

Soy Rice, Mushroom Tempura

**Roasted Mushrooms (V)** 290

Onion Herbs Salsa

**Mixed Vegetables (V)** 250

Herbs, Olive Oil

**Glazed Short Ribs** 3200

Slow Cooked, Teriyaki Sauce

**Sweet Potatoes (V)** 280

Teriyaki Reduction

**Ribeye Steak** 3350

Grilled Prime Ribeye, Kombu Salt

**Smashed Potatoes** 260

Lemon Ponzu Mayo

## SWEET DISHES

<b>Mochi</b>	320
Selection of 3 Different Flavors	
<b>Miso Fondant</b>	345
Miso and White Chocolate, Vanilla Ice Cream	
<b>Matcha Cheesecake</b>	580
Berry Sauce, Matcha Ice Cream	
<b>Chocolate Cake</b>	320
Flourless, Chocolate Ice Cream	
<b>Honey Sando</b>	410
Miso Crème Anglaise, Vanilla Ice Cream	
<b>Hot and Cold Dome</b>	610
Honeycomb, Vanilla Ice Cream	
<b>Kažoku Bento Box</b>	610
Assorted Selection of Kažoku'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