

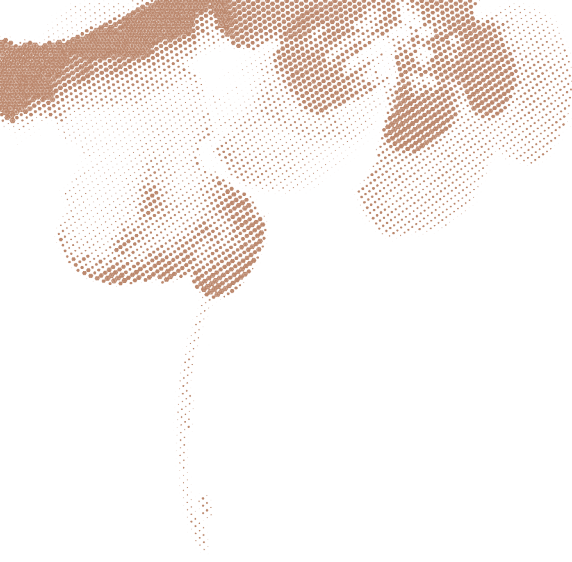


花山

K A Z A N



MAIN MENU



WELCOME “YŌKOSO”

Japanese cuisine is an expression of purity of the natural
flavours exhibited by premium produce.

The Kazan menu is a modern interpretation of classical
Japanese, with nuances from other places to enhance
traditional recipes and well known classics.



Please note a 1.5 % surcharge applies for all credit card transactions.
A 10% surcharge applies on Sundays & Public Holidays and for groups of 10 or more.



SET LUNCH MENU

\$55 PER PERSON

MISO SOUP (GF) (DF)

Onion, cherry tomato, enoki

MAIN

TORI MUNENIKU

Chicken breast, corn puree, leek, lemon

OR

TAI SAKAMUSHI (GF) (DF)

NZ Red Snapper, ginger, shiitake

MIZUNA SARADA

Mizuna, daikon, sun-dried tomato, sesame dressing, mixed nuts

RICE

ADD DESSERT +\$16

MISO FONDANT (GF)

Warm chocolate, coffee ice cream, miso caramel, chocolate soil

OR

MATCHA TIRAMISU

Green tea sponge, mascarpone, raspberry gelee



TASTING MENU

\$130 PER PERSON | MIN 2 PPL

EDAMAME (VG) (DF)

Grilled edamame, negi oil, sansho, kombu

KINGFISH SASHIMI (GF) (DF)

Mandarin habanero dressing, black sugar, coriander

WAGYU TACOS (DF)

Creamy yuzu kosho, jalapeno salsa, caramelised onion

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MISO SOUP (GF) (DF)

Onion, tomato, enoki

CHEF'S SELECTION

2 pc Nigiri

6 pc Sashimi

2 pc Maki Roll

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CUTTLEFISH TEMPURA (DF)

Shiso, kombu salt, lime

MIX RETASU (VG) (DF) (GF)

Butter lettuce, radicchio, kabosu-ae, ume

MB4+ WAGYU STRIPLOIN (GF) (DF)

Wagyu striploin, shiso chimichurri, pickled mushroom, yuzu kosho

MEKYABETSU (VG) (DF)

Brussel sprouts, balsamic vinegar, yukari

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MISO FONDANT (GF)

Warm chocolate, coffee ice cream, miso caramel, chocolate soil

OR

MATCHA TIRAMISU

Green tea sponge, mascarpone, raspberry gelee



STARTERS

EDAMAME (VG) (DF) 11
Grilled edamame, negi oil, sansho, kombu

MISO SOUP (GF) (DF) 7
Onion, cherry tomato, enoki

OYSTERS (GF) (DF)
- Kabosu dressing, ikura, cucumber each 7
- Raspberry vinegar, cumquat half dozen 40
dozen 75

Grilled, prawnhead miso butter, lime each 8

KINGFISH SASHIMI (GF) (DF) 32
Mandarin, habanero dressing, black sugar, coriander

WAFU STYLE CEVICHE (GF) (DF) 28
Mixed seafood, yuzu kosho dressing, kabocha puree

WAGYU TATAKI (GF) (DF) 28
Passionfruit ponzu, celery daikon salsa, crispy potato

TACOS (2 PC)
Wagyu, caramelised onion, creamy yuzu kosho 18
Confit salmon, jalapeno dressing, creamy wasabi 16

NASU DENGAKU (VG) (DF) 22
Crispy eggplant, sweet basil, mixed nuts

STEAMED RICE (GF) (DF) (VG) 7

SALADS

MIX RETASU (VG) (DF) (GF) 18
Butter lettuce, radicchio, kabosu ae, ume

MIZUNA SARADA (VG) (GF) (DF) 19
Mizuna, daikon, sun-dried tomato, sesame dressing,
mixed nuts

SUSHI

	Sashimi 3pc	Nigiri 2pc
Tuna	24	16
O-Toro (Tuna belly)	48	32
Salmon	18	14
Aburi Salmon Belly	22	16
Hiramasa Kingfish	21	15
Ebi Prawn	30	20
Scallop	24	16
Snapper	19	14
Ikura	39	26
Uni	MP	MP
MB9+ Australian Wagyu	-	18

Seasonal fish available daily

SASHIMI

San-ten / 3 fish varieties 9 pc	34
Go-ten / 5 fish varieties 15 pc	58
Nana-ten / 7 fish varieties 21 pc	92

NIGIRI

Itamae signature 6 pc	64
Itamae signature 9 pc	92
Scallop new style, nori butter, fingerlime	each 15

OMAKASE SASHIMI- NIGIRI PLATTER

Itamae selection 6 pc Nigiri, 9 pc Sashimi, 6 pc maki roll	120
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MAKI ROLLS

SALMON & AVOCADO (DF)

Ikura, pickled fennel, dengaku miso, arare	25
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TUNA & CUCUMBER (DF)

Spicy tuna tartare, shallot gremolata	29
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YASAI (VG) (DF)

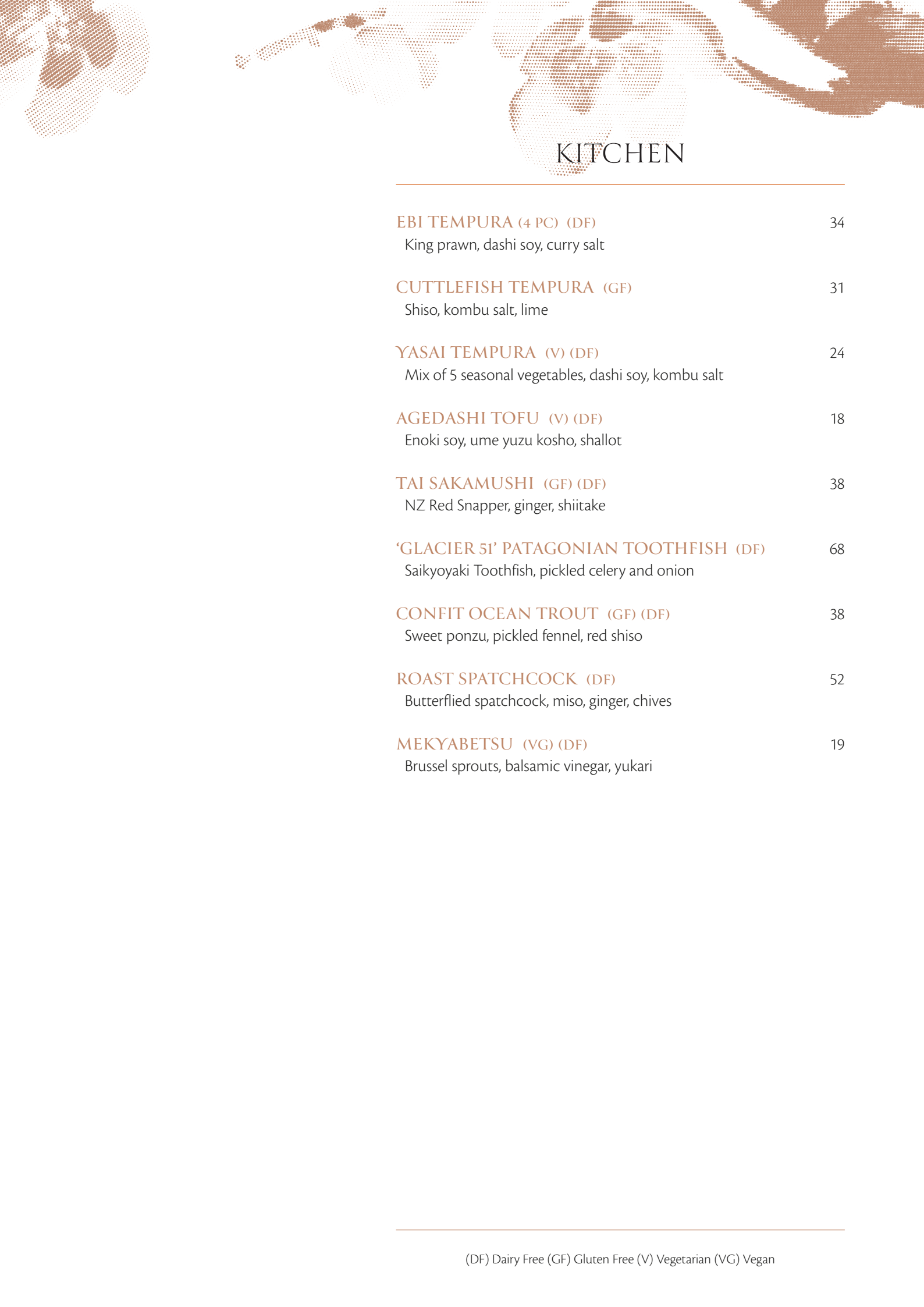
Truffle salsa, avocado, cucumber	21
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SOFT SHELL CRAB (DF)

Masago, cucumber, wasabi, daikon	28
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TEMPURA PRAWN (DF)

Asparagus, capers, ume yuzu kosho	29
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KITCHEN

EBI TEMPURA (4 PC) (DF)	34
King prawn, dashi soy, curry salt	
CUTTLEFISH TEMPURA (GF)	31
Shiso, kombu salt, lime	
YASAI TEMPURA (V) (DF)	24
Mix of 5 seasonal vegetables, dashi soy, kombu salt	
AGEDASHI TOFU (V) (DF)	18
Enoki soy, ume yuzu kosho, shallot	
TAI SAKAMUSHI (GF) (DF)	38
NZ Red Snapper, ginger, shiitake	
'GLACIER 51' PATAGONIAN TOOTHFISH (DF)	68
Saikyoyaki Toothfish, pickled celery and onion	
CONFIT OCEAN TROUT (GF) (DF)	38
Sweet ponzu, pickled fennel, red shiso	
ROAST SPATCHCOCK (DF)	52
Butterflied spatchcock, miso, ginger, chives	
MEKYABETSU (VG) (DF)	19
Brussel sprouts, balsamic vinegar, yukari	



ROBATA

MB4+ WAGYU STRIPLOIN 250G (DF)	64
Shiso chimichurri, pickled mushroom, yuzu kosho	
MB9+ WAGYU SCOTCH FILLET 250G (GF) (DF)	150
Chilli ponzu, sansho salt, house pickles	
SLOW COOKED SHORT RIB (GF)	52
Smoked taro puree, red plum glaze, puffed black rice	
WHITE PYRENEES LAMB RUMP (GF) (DF)	47
Chilli wafu dressing, garlic scapes, onion and basil	
TORI MUNENIKU	36
Chicken breast, corn puree, leek, lemon	

VEGETABLES

SUGARLOAF CABBAGE	24
Macadamia cream, bergamot glaze, kombu seasoning	
ZUCCHINI (V) (GF)	16
Fetta cheese, green apple, jalapeno dressing	
TRIPLE COOKED POTATOES (V) (GF)	21
Housemade curry mayo, mustard, tarragon oil, pickled onions	



DESSERT

MISO FONDANT (GF) 22

Warm chocolate, coffee ice cream, miso caramel,
chocolate soil

MANGO PAVLOVA (GF) (DF) 24

Coconut cream, pistachio, mango-passion sorbet

ICHIGO CHEESECAKE 22

Matcha sponge, yuzu curd, strawberry sorbet

MATCHA TIRAMISU 16

Green tea sponge, mascarpone, raspberry gelee

ICE CREAM & SORBETS 7 ea

Coffee ice cream
Houjicha ice cream
Matcha ice cream
Mango-passion sorbet
Strawberry sorbet

SWEET WINE

'24 Alasia Moscato d'Asti DOCG <i>Piedmonte, ITALY (750ml)</i>	14	70
'24 Heggies Botrytis Riesling <i>Eden Valley, STH AUST (375ml)</i>	14	70
'18 Royal Tojaji Blue Label Aszu 5 Puttonyos <i>Tokaji, HUNGARY (500ml)</i>		150

COFFEE 5

Toby Estate 'Woolloomooloo' Blend

TEA 5

Sencha
Genmaicha
English Breakfast
Earl Grey
Lemongrass
Peppermint
Chamomile



VEGETARIAN MENU

YAKI EDAMAME (VG) (DF) Grilled edamame, negi oil, sansho, kombu	11
MISO SOUP (GF) (DF)	7
NASU DENGAKU (VG) (DF) Miso eggplant, sweet basil, mixed nuts	22
STEAMED RICE (GF) (DF) (VG)	7
MIX RETASU (VG) (GF) Butter lettuce, raddichio, kabosu ae, ume	18
MIZUNA SARADA (VG) (GF) (DF) Mizuna, daikon, tomatoes, sesame dressing, mixed nuts	19
YASAI MAKI ROLL (VG) (DF) Truffle Salsa, avocado, cucumber	19
YASAI TEMPURA (V) (DF) Vegetable tempura, daikon, shimeji mushroom, broccolini, pumpkin, eggplant, seaweed salt	24
AGEDASHI TOFU (V) (DF) Enoki soy, ume yuzu kosho, shallot	18
SUGARLOAF CABBAGE Macadamia cream, bergamot glaze, kombu seasoning	24
ZUCCHINI (V) (GF) Jalapeño dressing, fetta, apple	16
TRIPLE COOKED POTATOS (V) (GF) Tarragon oil, pickle onion, wholegrain mustard, house made curry	21
MEKYABETSU (VG) (DF) Brussel sprouts, balsamic vinegar, yukari	19





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