

Private Christmas Lunch
at
KAZAGURUMA

Kazaguruma welcomes private functions
on **Fridays or Sundays** at lunchtime
in **November and December**

Capacity: 6 to 12

Menu: Short course menu (\$80 per person)

How to book: please send details of the date, number of people
and dietary restrictions by email kazaguruma.cuba@gmail.com

Please feel free to contact us if you have any questions



Special Lunch short course menu

ランチコースメニュー

\$80 per person

Snack

枝豆 **EDAMAME**

First course

八寸 **HASSUN**

Assorted Sashimi and Sushi Box: 8 varieties of fresh seafood of the day

Main

和牛すき焼き **A5 Wagyu SUKIYAKI**

Premium wagyu beef with tofu and vegetables, 'shirataki' konjac noodle,
Cooked in sweet sukiyaki-soy sauce

OR

和牛しゃぶしゃぶ **A5 Wagyu SHABU-SHABU**

Asian vegetables hotpot with Premium wagyu beef slice, sesame ponzu dressing

OR

照り焼きサーモン **TERIYAKI Salmon**

Teriyaki Ora king salmon accompanied with potato salad, bok choy and 'namasu' pickles

Dessert

黒ごまプリン **Black sesame cream caramel**

"kuromitsu" cane sugar caramel sauce

OR

柚子シャーベット **Yuzu Sorbet**

Made from fresh Japanese yuzu juice

OR

抹茶アイス **Green tea ice cream**

Roasted pistachio, fried thin pastry