

WELCOME TO KAZAGURUMA いらっしやいませ。

Our Menu

KIWAMI 極み Special course

This is a special seasonal course menu featuring specially selected seafood and A5-ranked wagyu beef. Enjoy Japanese cuisine that has evolved in a creative way by the chef.

Ideal for formal occasions such as anniversaries and business meetings. Order with a sake pairing for even more enjoyment!

Signature Set

This set menu consists of some of the most popular dishes from the à la carte menu. This has been the most-loved menu since KAZAGURUMA opened. Food is served sharing style, making it ideal for casual occasions such as family gatherings or dinners with friends.

WAGYU premium Japanese beef

Japanese Wagyu beef is different from traditional beef, as you can enjoy the luxurious fat that melts in your mouth. Our Wagyu beef dishes will make your dining experience even more special.

A la carte

At the Japanese dining experience, a variety of dishes are laid out on the table, which are then shared and enjoyed by everyone.

Kazaguruma's a la carte menu is offered in small and medium sizes, and most dishes are gluten-free and dairy-free, so everyone is encouraged to share and enjoy them together with a wide range of drinks.

Dessert

Kazaguruma's dessert menu features Japanese elements such as matcha, yuzu and red bean paste, and is not overly sweet. Enjoy them with a wide selection of tea from T-Leaf teas.

Sake

Our sake list is one of the best in New Zealand. Sake is now popular all over the world. With it, it has evolved into a new style that can be enjoyed by many people. At Kazaguruma, we have selected many different styles of sake from all over Japan and New Zealand, and we encourage you to enjoy them with your food.

Wine, Beer and other drink

The wine list includes New Zealand wines as well as wines from a variety of regions, which will appeal to wine lovers. A wide variety of other alcoholic beverages are also available, including beer, whisky and sweet drinks such as plum wine. Non-alcoholic guests can also enjoy a wide range of teas and organic juices.

GF = Gluten-free ***GF** = Gluten-free options available **DF** = Dairy-free **V** = Vegetarian/Vegan

*Gluten-free May contain traces of gluten.

*For allergy sufferers

If you have a serious allergy, please note that we cannot prevent food contamination in our small kitchen. Under Council guidance, we cannot serve any food from the kitchen.

KIWAMI

極み

Special 'omakase' course \$98 per person

Each dish is served individually.

*This menu is designed to be enjoyed by the whole table

*Booking required 1 day in advance

*Contents may change due to seasonal products

1st

HASSUN

八寸

Sashimi 刺身

Ruakaka 'Haku' kingfish NZ Bluefin tuna Leigh snapper
Clevedon coast Oyster NZ Southern rock lobster Hokkaido Scallop

Sushi 寿司

New Caledonian prawn Ora king salmon

2nd

SOBA

冷やし天ぷら蕎麦

Salad style 'Oroshi soba' Japanese buckwheat noodles with crispy prawn tempura

White bait, Fresh salmon, Ikura, shungiku, cherry tomato, Kaiware sprout

'Katsuobushi' bonito flakes, roasted walnuts, flavoured 'dashi' soy sauce

*Gluten-free option extra \$2 per person

3rd

YAKINIKU

和牛焼肉と旬野菜

'Yakiniku-style' grilled Kagoshima A5 wagyu beef, asparagus and stem broccoli

'Onsen tamago' slow steamed soft egg, steamed rice, Asian salad mix

Sweet garlic sauce, kurozu vinegar, chili oil

SAKE pairing \$ 54

Three different types of sake are served in 80ml portions

*Gluten-free and Dairy-free options available on request

SIGNATURE SET

\$ 75 per person

This set is ideal for first time diners and groups as it offers a small selection of different dishes

*This set menu is designed to be shared and enjoyed by the whole table

*Minimum order of 2 persons

*The closing time for orders is 8.15 pm

*Approx. 45 minutes to 1 hour to serve

* Pescatarian option can be arranged by pre-order, extra \$5 per person (minimum 2 persons)

Sashimi of the day

刺身

Four varieties Sashimi of the day

Sushi of the day

寿司

Two varieties Sushi of the day

Tempura prawn and Cauliflower

海老とカリフラワ-の天ぷら

Served with 'Aosanori' seaweed salt, homemade egg tartare sauce and dipping broth

*Gluten-free option extra \$1 per person

Beef Tataki Salad

牛タタキ

Flame seared thin sliced rare beef salad

Karaage Chicken

鶏の唐揚げ

Deep fried free-range chicken thigh, Shiso aioli sauce, green salad

Yakiniku Lamb

焼肉

Grilled marinated Lamb cutlets with "Yasai-itame" wokked vegetables

SAKE pairing \$ 54

Four different types of sake are served in 60ml portions

WAGYU

Premium Japanese Beef

Genuine Wagyu, the highest grade of Wagyu beef, is highly regarded worldwide for its extremely tender texture and buttery flavour due to its generous marbling and rich fat content.

What makes Wagyu beef special is the extremely high level of fine marbling. The black Wagyu has streaks of fat running through the entire muscle, so unlike the chewy fat at the edge of a typical beef steak, the fat melts at near room temperature, giving it a luxurious texture.

和牛炙り寿司 **Aburi Nigiri Sushi** GF DF \$18 per piece

Seared (torched) premium wagyu beef, daikon oroshi, ponzu sauce

和牛すき焼き鉄板 **Teppan Sukiyaki** GF DF \$48 (45g) | \$89 (90g)

Premium Japanese Wagyu Beef accompanied with tofu and vegetables, 'Shirataki' konjac noodle, cooked in sweet sukiyaki-soy sauce

Extra condiment "Onsen tamago egg" \$5

In Japan, Sukiyaki is typically eaten dipped in raw egg. At Kazaguruma, soft steamed egg can be ordered as an extra topping. You can enjoy that egg on top of the sukiyaki or dip the sukiyaki in that egg.

Enjoy this uniquely Japanese way of eating sukiyaki.

和牛しゃぶしゃぶ鍋 **Shabu-Shabu** GF DF \$47 (2 slices) | \$88 (4 slices)

Asian vegetables hotpot with Premium Japanese Wagyu beef slice, sesame ponzu dipping sauce

Shabu-shabu is a Japanese dish where very thinly sliced beef is cooked in a traditional hot-pot full of boiling broth. The meat is cooked by gently dipping and waving it around in the broth with chopsticks. The beef is so thin you can almost see through it, so it cooks quickly and is ready to eat as soon as its colour changes.

和牛ステーキ **Steak & Rice** GF DF \$80

70g Premium Japanese Wagyu Beef sirloin steak and garlic rice

Served in Teppan hot plate, garlic teriyaki side sauce

A LA CARTE

えだまめ **Edamame** V GF DF \$ 7

Boiled "Edamame" Soybeans with flaked sea salt

カリフラワー天ぷら **Cauliflower Tempura** V *GF DF \$ 12

"Aosanori" seaweed salt *Gluten free option extra \$1

海老の天ぷら **Tempura Jumbo Prawn** *GF DF \$9 per piece (minimum order from 2 pcs)

Jumbo black tiger prawn with 'Aosanori' seaweed salt and 'Tentsuyu' dipping broth

*Gluten free option extra \$1 per piece

牛のたたき **Beef Tataki Salad** GF DF \$24

Flame seared rare Beef Carpaccio with thin sliced red onion, daikon and micro green salad, shiso ponzu dressing, pink pepper, fried garlic

鶏の唐揚げ **Karaage Chicken** GF DF \$26 (4 pcs)

Deep fried ginger-soy marinated free-range chicken thigh, Shiso aioli sauce, mixed green salad with "kurozu" dark vinegar dressing *sauce contains egg

湯豆腐 **Yu-Tofu** V GF DF \$29

Japanese silken Tofu and Asian vegetables cooked in organic soymilk broth hotpot, served with homemade ponzu sauce and "Yakumi" condiments

本日のお寿司 **Nigiri Sushi of the day** GF DF

Contents and prices vary on the day

本日のお刺身 **Sashimi of the day** GF DF

Contents and prices vary on the day

ラム焼肉 **Yakiniku Lamb** GF DF \$36 (2 pcs)

Grilled marinated Lamb cutlets, 'Yasai-itame' wok vegetable, garlic sansho-miso sauce, shichimi Japanese spice

てりやきサーモン **Teriyaki Salmon** GF DF \$43

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

味噌汁 **Miso soup** V GF DF \$4

白ご飯 **Rice** V GF DF \$4

温泉卵 **Onsen Tamago** GF DF \$5.5

Japanese style slow-steamed soft egg (Cold) with flavoured soy sauce

DESSERT

柚子シャーベット **Yuzu sorbet** V GF DF \$7

Made from fresh Japanese yuzu juice

抹茶アイス **Green Tea Ice Cream** *GF \$9

Roasted pistachio, fried thin pastry

クリームブリュレ **Crème Brûlée** GF \$10

Rich 'Heilala' Vanilla flavour

胡麻プリン **Black Sesame cream caramel** GF \$10

"kuromitsu" cane sugar caramel sauce

抹茶アイス最中 **Monaka** \$10

puff-sand green tea ice cream with strawberry confiture, red bean paste and mascarpone cream

自家製チーズケーキ **Baked Cheese cake** *GF \$13

Crushed biscuit, Yuzu curd, almond slices

Tea selection from T Leaf Tea \$7 each

Sencha organic

A delicious everyday green tea. This leafy Chinese tea brews to a golden liquor with a flowery green aroma and sweet aftertastes.

Genmaicha Matcha

High quality matcha complements Genmaicha to give a pleasant, nutty, roasted rice flavour with a mild aftertaste. The matcha powder adds rich green colour and depth in flavour to the genmaicha.

Sakura Rose

Rose blossom on a Sencha base are flavoured with the taste of Sakura cherries.

Kawakawa Fire

Native New Zealand kawakawa leaf blended with lemongrass and ginger. An uplifting and warming.

Restful

This peach flavoured ayurvedic blend of tulsi, green rooibos and other relaxing herbs, make this infusion ideal for those brew. Who need a harmonising wind down at the end of the day.

Lemon sorbet organic

Luscious citrus and pineapple flavours dance on your tongue; while the apple pieces add the perfect balance of sweetness.

Honeyed camomile

Unwind with new best friends: honey, camomile and lemongrass. Mingled with New Zealand Yen Ben lemon pieces and native New Zealand katakana, this brews delicate beginning is perfectly with its earthy and honeydew lemon finish.

Peppermint Organic

Packed with minty flavour and aroma this peppermint infusion is pure and refreshing anytime of the day.