

WELCOME TO KAZAGURUMA いらっしゃいませ。

Our Menu

‘KIWAMI’ omakase set menu \$110

This is a special seasonal course menu featuring specially selected seafood and premium A5 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!

Group set menus ‘Kaze’\$85 and ‘Umi’\$89

The group set menu consists of some of the most popular dishes from the à la carte menu and it is a popular set menu that has been loved by customers since KAZAGURUMA opened. Both set menus are served in a sharing style, making them ideal for casual occasions such as dining with family or friends.

A la carte

In the Japanese dining experience, a variety of dishes are laid out on the table for everyone to share and enjoy. Kazaguruma's à la carte menu is offered in small and large sizes, and most dishes are gluten-free and dairy-free, so everyone is encouraged to share and enjoy them with a wide range of drinks.

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.

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 set \$110/ 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

A selection of sashimi, sushi and snack bites

Sashimi 刺身

Ora king salmon Leigh snapper

Clevedon coast oyster NZ Scampi Hokkaido Scallop

Sushi 寿司

Southern bluefin tuna 'Haku' kingfish 'Kabayaki' grilled eel

Hitokuchi ひと口

Brussels sprout tempura 'goma-ae' avocado smoked daikon

2nd

Premium Shabu Shabu 'kuchidoke'

A5 和牛豆乳しゃぶしゃぶ

This is the ultimate Shabu Shabu made with A5 wagyu beef, with the highest BMS (beef marbling score) of 12.

Please experience the ultimate melt-in-your-mouth texture.

Organic soymilk broth hotpot with A5 Wagyu beef slices,

Sanuki udon, Japanese soft tofu, spinach, bean sprouts, shungiku, side ponzu sauce

3rd

Tenshinhan

天津飯

A Japanese dish inspired by Chinese cuisine, consisting of an omelette on a bed of rice with a thickened broth on top.

Soft cooked egg omelette on steamed rice, topped with sauteed chopped scallop, prawn and snapper
shiitake mushroom, bok choy, carrot, snow pea, 'ankake' starchy dashi sauce

SAKE pairing \$ 56

Three different types of sake are served 80ml each to match the food

GROUP SET MENUS

These set menus are ideal for first time diners and groups as it offers a small selection of different dishes to enjoy

*Please choose one set menu for the same group

*Both set menus are designed to be shared and minimum order from two persons

*Booking required on Saturday

*Gluten-free option available; The whole group will be changed to a gluten-free option, extra \$1/ per person

Kaze 風 | \$85/ per person

刺身 Sashimi of the day

Four varieties Sashimi of the day

寿司 Sushi of the day

Two varieties Sushi of the day

海老とカリフラワーの天ぷら Tempura prawn and Cauliflower

Served with 'Aosa-nori' seaweed salt, sweet miso and dipping broth

マグロの塩たたき Tuna Tataki

Quickly grilled fresh tuna with daikon salad, coriander, fried garlic, ponzu sauce

鶏の唐揚げ Karaage Chicken

Deep fried free-range chicken thigh, creamy egg-mayo tartare sauce, green salad w/ kurozu dressing

ラム焼肉 Yakiniku Lamb

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

Umi 海 | \$89/ per person

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 海老とカリフラワーの天ぷら

Served with 'Aosa-nori' seaweed salt, sweet miso and dipping broth

Tuna Tataki マグロの塩たたき

Quickly grilled fresh tuna with daikon salad, coriander, fried garlic, ponzu sauce

Fish Katsu 白身魚フライ

Crumb fried white fish, creamy egg-mayo tartare sauce, green salad w/ sesame dressing

Teriyaki Salmon 照り焼きサーモン

Teriyaki Ora king salmon, creamy truffle potato salad, sautéed spinach, "namasu", shungiku

SAKE pairing \$ 64

Four different types of sake are served 80ml each to match the food

A la carte

Small

えだまめ **Edamame** V GF DF \$8

Boiled "Edamame" Soybeans with flaked sea salt

カリフラワー天ぷら **Cauliflower Tempura** V *GF DF \$14

"Aosa-nori" seaweed salt and "Dengaku" sweet miso dip *Gluten free - extra \$1

海老の天ぷら **Tempura Jumbo Prawn** *GF DF \$10 per piece (minimum order from 2 pcs)

Jumbo black tiger prawn with "Aosanori" seaweed salt and "Tentsuyu" dipping broth *Gluten free - extra \$1 per piece

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

Two – three varieties daily

本日のお刺身 **Sashimi of the day** GF DF

Two – three varieties daily

鶏の唐揚げ **Karaage Chicken** GF DF \$20

Deep fried ginger-soy marinated free-range chicken thigh, homemade creamy egg-mayo tartare sauce, mixed green salad w/ kurozu dressing *contains egg

Large

湯豆腐 **Yu-Tofu** V GF DF \$34

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

マグロの塩タタキ **Tuna Tataki** GF DF \$37

Quickly grilled fresh tuna with daikon salad and coriander, ponzu sauce, fried garlic, olive oil

ラム焼肉 **Yakiniku Lamb** GF DF \$38

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 \$45

Teriyaki Ora king salmon, creamy truffle potato salad, sautéed spinach, "namasu" pickles, shungiku

海鮮鉄板焼き **Teppan-yaki seafood & Rice** GF DF \$47

Teppan grilled crab, prawn, scallop and market fish, garlic fried rice, Asian vegetables, 'Ebi-miso' umami sauce

Side

味噌汁 **Miso soup** V GF DF \$4.5

白ご飯 **Rice** V GF DF \$4.5

温泉卵 **Onsen Tamago** GF DF \$5.5

Japanese style slow-steamed soft egg (Cold) with flavoured soy sauce. This is delicious to eat as is, or can be crushed and enjoyed as a topping and dipping for various dishes

A la carte

A5 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.

Small

和牛炙り寿司 **Aburi Nigiri Sushi** GF DF \$20 per piece

Seared (torched) premium wagyu beef sushi topped with;

- grated daikon and yuzu ponzu sauce
- grated ginger and sweet soy sauce

和牛焼肉丼 **mini Yakiniku Donburi** GF DF \$39

BBQ grilled premium wagyu beef pieces on the rice, Sweet garlic soy sauce

Large

和牛すき焼き鉄板 **Teppan Sukiyaki Udon** GF DF \$90 (90g) | side soft steamed egg \$5

Premium Wagyu Beef, Asian vegetables, udon noodle, cooked in sweet sukiyaki-soy sauce, served on a teppan hotplate.

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 \$90 (4 slices)

Premium Japanese Wagyu beef slice and Asian vegetable hotpot, 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.

和牛醤油ラーメン **Wagyu Ramen** DF \$50

Shoyu ramen noodle soup topped with rare Premium Wagyu beef, bean sprout, chive, kikurage mushroom, soft steamed egg

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.