

- UMAMI -

this menu is designed to be enjoyed by the whole table

Premium seafood “omakase” course

\$ 90 per person

*Booking required 1 day in advance

1st

“Texture”

揚げ物

Bluff oyster Tempura, creamy egg-Mayo tartare sauce, tobiko

2nd

“Sea Jewel”

ちらし寿司

Kazaguruma style Chirashi Sushi Salad
Line caught snapper, Ruakaka farmed king fish, Ora king salmon,
White warehou, New Caledonian prawn, Hokkaido scallop,
Sea urchin, Salmon roe, Scampi

3rd

“Kaikoura”

焼き物

Fiordland crayfish, Chatham island blue cod
Miso Américaine sauce, Boiled seasonal vegetable

4th

“Flavour”

主菜

Teriyaki Ora king salmon enhanced with red wine, citrus, butter
ginger and sansho-Japanese pepper
Agria potato, Gomaee shungiku, Kusuda EV olive oil

SAKE pairing

\$ 46 / 60ml each

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

- WASHOKU-

this menu is designed to be enjoyed by the whole table

The classic Japanese “omakase” course

\$ 69 per person

*Booking required

1st

“Hassun” Assort

八寸

Agedashi Tofu, Ohitashi broccoli salad
Sashimi of the day, Nanban marinated fried fish

2nd

“Tempura”

天ぷら

Jumbo Black tiger prawn, Cauliflower

3rd

“Yaki-zakana”

焼き魚

Japanese style grilled fish of the day

4th

“Teppan”

鉄板焼き

KAZAGURUMA style A5 wagyu beef sukiyaki
Accompanied with tofu and vegetables

SAKE pairing

\$ 46 / 60ml each

*this course is Dairy-free

*Gluten-free options available

- SIGNATURE SET -

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

Full \$ 62/per person

Recommended for those who are new to Kazaguruma and want to try a little bit of everything.

Sashimi Of the Day Six varieties fish of the day

Sushi Of the Day Two varieties Sushi of the day

Cauliflower Tempura with "Aosa-nori" seaweed salt

Agedashi Tofu Deep fried tofu in "dashi" soy broth

Beef Tataki Flame seared thin sliced rare beef salad

Karaage Chicken Deep fried free range chicken thigh, Shiso aioli

Ebi Mayo Tiger prawn tempura, creamy egg-mayo tartare sauce

Yakiniku Lamb Grilled garlic "sansho-miso" marinated coastal Lamb cutlets

Half \$ 42/per person

The half set is ideal for those who prefer a quick meal, or who would like to add your own favourites from the a la carte and specials menus.

Edamame beans with flaked sea salt

Sashimi Of the Day Four varieties fish of the day

Sushi Of the Day Two varieties Sushi of the day

Karaage Chicken Deep fried free range chicken thigh, Shiso aioli

Ebi Mayo Tiger prawn tempura, creamy egg-mayo tartare sauce

Sizzling Beef Steak Bite-cut beef scotch and vegetables, garlic butter soy sauce

*Gluten-free and Dairy-free options available

- A LA CARTE -

牛のたたき “Beef Tataki” **gf df** \$16

Flame seared rare Beef Carpaccio with thin sliced red onion and micro green salad, “shiso”ponzu vinegar dressing, pink pepper, garlic chip, chives

鶏の唐揚げ “Karaage Chicken” **gf** \$18

Deep fried ginger soy marinated free range chicken thigh, “Shiso” aioli, mixed garden lettuce with “kurozu” dark vinegar dressing

海老マヨ “Ebi Mayo” \$20

Tiger prawn Tempura, Creamy egg-mayo tartare sauce, parmesan snow, mixed garden lettuce with sesame dressing

湯豆腐 “Yu-Tofu” **v gf df** \$ 22

Japanese silken Tofu and Asian vegetables cooked in soy milk broth hotpot, served with ponzu dipping sauce and “Yakumi” condiments

照り焼きサーモン “Teriyaki Salmon” **gf** \$ 26

Teriyaki Ora King Salmon, Fried agria potato, Goma-ae vegetable, Creamy egg-mayo tartare sauce and micro greens

サイコロステーキ “Sizzling Beef Steak” **gf** \$ 26

Bite-cut Prime Angus beef scotch and mixed vegetables, Garlic butter soy sauce

ジンギスカン “Yakiniku Lamb” **gf df** \$ 26

Grilled Garlic sansho-miso marinated Coastal Lamb cutlets, wokked seasonal vegetable

和牛すき焼き鉄板 “Wagyu Teppan Sukiyaki” **gf df** \$ 37

Kagoshima A5 Rank Wagyu Beef accompanied with tofu and vegetables, Sweet Sukiyaki-soy sauce

和牛しゃぶしゃぶ鍋 “Wagyu Shabu-Shabu” **gf df** \$40 **Extra Beef** \$35

Asian vegetables hotpot with A5 Rank 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.

- *SASHIMI and SUSHI* -

刺身 3種盛り合わせ **3 varieties Sashimi assorted** *6pieces \$ 17
Three varieties fish of the day

刺身 6種盛り合わせ **6 varieties Sashimi assorted** *12pieces \$ 35
Four varieties fish of the day and Hokkaido scallop, Paradise prawn

握り盛り合わせ 4貫 **Nigiri Sushi assorted** *4 pieces \$ 19
Four varieties fish of the day

ウニ寿司 **Uni Sushi** \$14 /2 pieces
Sea urchin (Kina) with Nori seaweed

- *SIDE* -

えだまめ “**Edamame**” v gf df \$ 6
Boiled “Edamame” Soybeans with flaked sea salt

ブロッコリーのおひたし “**Ohitashi**” v gf df \$ 8
Boiled broccoli salad, soy broth, powdered sesame

魚の南蛮漬け “**Fish Nanban**” gf df \$ 10
Marinated Fried fish and julienne vegetables, dark vinegar, citrus juice, chilli

カリフラワー天ぷら “**Cauliflower Tempura**” v df \$ 9
“Aosanori” seaweed salt

揚げ出し豆腐 “**Agedashi Tofu**” v gf df \$ 11
Deep Fried Tofu in “dashi” Soy broth

Miso soup v gf df \$ 3.5

Rice v gf df \$ 2.5

DESSERT

Green Tea Ice Cream *gf** \$8

Roasted pistachio, "masago" rice puffs

Crème Brûlée *gf* \$8

Heliola Vanilla

Yuzu sorbet *v df gf* \$7

Yuzu juice, Honjozo sake

Black Sesame cream caramel *gf* \$8

"kuromitsu" cane sugar caramel

Monaka \$9

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

Pear Tempura *v* \$10

Cinnamoned Tempura pear with maple syrup

Baked Cheese cake *gf** \$13

Crushed biscuit, Yuzu curd

*gf** Gluten free option available

Tea selection from T Leaf Tea

Sencha organic

A delicious everyday green tea.

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

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.

Sakura Rose

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

Lemon sorbet organic

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

Genmaicha Japan

Product using an exotic Japanese recipe.

Genmaicha combines popped rice with tender and delicious green tea leaves.

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.

Kawakawa Fire

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

Berrylicious

A rich strawberry, raspberry flavoured tisane Berrylicious is an incredibly pleasing and well balanced infusion that tasks sweetener well and is fantastic iced.

\$ 5 each