

- A la carte -

黒酢サラダ “**Mix Leaf Salad**” **v gf df** \$ 14

Mix leaf, Lettuce Rosso, bean sprouts/ Dark vinegar dressing, crispy “Nori” seaweed, Chili oil

牛のたたき “**Beef Tataki**” **gf df** \$14.5

Flame Seared Beef Carpaccio/ thin sliced red onion, “shiso” ponzu vinegar, pink pepper, garlic chip

鶏の唐揚げ “**Karaage**” **gf** \$ 17.5

Deep fried Free range chicken thigh bites/ “Shiso” aioli

海老フライ “**Ebi-Mayo**” \$ 18

Crispy Fried Paradise prawn/ Creamy Egg tartar, parmesan snow

豆腐すき鍋 “**Sukiyaki-Tofu**” **v gf df** \$ 16

Silken Tofu, Tomato and Asian seasonal vegetables/ Sweet Sukiyaki-soy, served in hotpot

照り焼きサーモン “**Teriyaki Salmon**” **gf** \$ 24

Teriyaki Ora King Salmon, Fried agria potato/ Creamy egg tartar

サイコロステーキ “**Sizzling Beef Steak**” **gf** \$ 24.5

Bites-cut Prime Angus beef scotch and vegetables / Garlic butter soy

ジンギスカン “**Yakiniku Lamb**” **gf df** \$ 26.5

BBQ grilled Hawke’s bay gourmet Lamb rack/ Woked stem Broccoli, Chilli Sweet Garlic Miso, “sansho” pepper

- 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

揚げ出し豆腐 “**Agedashi Tofu**” **v gf df** \$ 11

Deep Fried Tofu in “dashi” Soy broth

チーズ盛り合わせ “**Cheese plate**” **gf** \$ 16.5

Kikorangi Blue, Smoked Parmesan and Cream cheese with “Iburigakko” smoked pickles

Miso soup **v gf df** \$ 3.5

Rice **v gf df** \$ 3.5

KAZAGURUMA'S signature set to share

\$46 p.p/minimum from 2people

Sashimi Of the Day 刺身盛り合わせ

Four varieties fish of the day

Sushi Of the Day 寿司盛り合わせ

Two varieties Sushi of the day

Karaage Chicken 鶏の唐揚げ

Deep fried free range chicken thigh/ "Shiso" aioli/ Mix leaf salad

Ebi Mayo エビフライ

Crispy fried Tiger prawn/ Creamy egg tartare/ Mix leaf salad

Sukiyaki Tofu 豆腐すき焼き鍋

Silken tofu, Tomato and Asian seasonal vegetables/ sweet sukiyaki-soy

Sizzling Beef Steak ステーキ

Bite cut Prime Angus beef scotch and vegetables/ Garlic butter soy

Sashimi and Sushi

Gluten free soy sauce available on request.

3 varieties Sashimi assorted *6pieces \$ 17

Ora king salmon, Fijian yellow fin Tuna and fish of the day.

6 varieties Sashimi assorted *12pieces \$ 35

Ora king salmon, Fijian yellow fin Tuna, Line caught Leigh snapper, Ruakaka farmed King fish
Hokkaido scallop, Paradise prawn
additional Scampi Sashimi \$9/per piece

Nigiri Sushi assorted *4 pieces \$ 18

Ora king salmon, southern blue fin tuna "Toro", line caught Leigh snapper, Ruakaka farmed king fish

Uni Sushi *minimum order 2piece \$6.5/per piece

Sea urchin (Kina) with Nori seaweed

Dessert

Seasonal dessert MONAKA \$8

puff-sand green tea ice cream With strawberry, anko and mascarpone cream

Green Tea Ice Cream *gf \$7**

Black sesame sable, Roasted pistachio

Petit Cake \$9

Sponge cake, Mascarpone cream, red bean paste, "Kuromitsu" cane sugar syrup

Banana Crepe \$12

Cinnamon cornflakes, Freeze dried strawberry, Hot chocolate sauce

Cream Brûlée *gf* \$7

Heliala Vanilla

SAKE sorbet *v df gf* \$6

Gisborne fresh Yuzu, Hakushika Honjozo

Baked Cheese cake *gf \$13.5**

Salt & Black pepper sable, 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.

English Breakfast

This traditional breakfast blend of Assam tea leaves

Produces a full bodied brew with an elegant malty character.

The Queen of Teas.

Restful

This peach flavoured ayurvedic blend of tulsi, green rooibos And other relaxing herbs, makes 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.

Genmaicha Japan

Product using an exotic Japanese recipe.

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

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

Berrylicious

A rich strawberry, raspberry flavoured tisane

Berrylicious is an incredibly pleasing and well balanced

Infusion that takes sweetener well and is fantastic iced.

\$ 5 each