

## Today's Catch & Featured Dishes

### Soup of the Day

Baby Asari Clam Miso Soup 6.5

### Sushi

Big eye Chu-Toro (Fatty Tuna) 12.

New Zealand Tai Snapper with yuzu zest 7.

Aji (Japanese Wild Horse Mackerel) w/ ginger scallion 7

Sea Scallop with Prosciutto, cream fraiche, chives 6.

Smoked Ankimo (Sea Foie Gras) w/jalapeno vinaigrette gelée 6.5

Salmon w/ crème fraiche and salmon caviar 6.

Sweet Botan Shrimp w/ yuzu-tapioca 7.

Smoke Salmon roll w/onion & mint 6.5

Salmon roll w/ pickled pineapple and basil 6.

Toro with avocado roll 8.5

Eel roll w/ basil and pickled chili pepper 6.

Saba-Gari roll (pickled fatty Norwegian Mackerel, pickled ginger, shiso) 5.5

### Original Cold Small Dish

Sea trout Napoleon (KAZ's Signature Dish), cilantro, peanuts, fried wonton skin 13.

Bird's Nest (thinly sliced baby calamari) with uni, quail egg, truffle-soy sauce 15.

Flounder Carpaccio with Spicy Shrimp paste 12.5

Smoked Ankimo (Monk fish pate -Sea Foie Gras) with jalapeno gelée 13.5

Yellow Tail Crudo with wasabi - seaweed and lime 14.5

House Smoked Norwegian Fatty Mackerel with cucumber, wakame seaweed, smoky Vinaigrette 10.25

### Izakaya Menu

Fugu Kara Ageh (Fried Local Blow Fish) 9.5

Miso Marinated Atlantic Salmon Jaw 11.

Chawan Mushi (traditional Japanese winter custard soup with seafood and vegetables) 7.

Fried Oyster with sweet Miso Sauce 11.

Soy Braised Iceland Cod Fish 9.

Yose nabe (Japanese Bouillabaisse) with spicy ponzu sauce and served in a paper hot pot 13.5

Salmon Tempura Roll with basil and sesame sauce 9.

Asian Style Tender Short Ribs 10.5

Clam Tempura with green tea salt 9.

Sesame-Soy Glazed Sweet Potato French Fries 6.

Caramelized Crispy Brussel Sprouts with ginger dressing 6.

Fried Jumbo Shrimp with spicy mayo 9.75

Soy Braised Chilean Sea Bass 11.5

Tebasaki (Nagoya Style Crispy Chicken Wing) 7.5

Spicy Broiled NZ Green Mussels 8.

### Omakase (Tasting Menu)

**KAZ's Kaiseki** (Tasting Parade)

Let our Chefs design an extraordinary 8 course menu featuring creative and unique dishes (6 original small dishes, sushi & dessert) 85. and up

**Ultimate Sushi**

Have our Sushi Chefs serve you the best.....until you stop them! A la carte pricing.

– available only at the Sushi Bar –