

# CHEF KAZ'S TASTING PARADE

Let our Chefs design an extraordinary  
8 course menu featuring  
creative and unique dishes  
(6 original small dishes, sushi & dessert)  
75. 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 –

## SOUPS

- Soup of the Day** 6.5
- Sesame Flavored Flounder & Wakame Seaweed Soup** 6.5
- Vegetable Miso Soup** 4.5
- Japanese Wild Mushroom Soup** (Seasonal) 6.5

(For all soups, we use all natural broth made from dried seaweed and fish. For all miso soups, we use premium house blended Haccho miso from the Aichi Region)

## SALADS

- Warm Mushroom & Baby Spinach Salad** with black bean sauce 6.5
- Hijiki & Jicama Salad** with ginger dressing 6.
- Seaweed Salad** with sesame dressing 6.
- Green Salad** with sesame or ginger dressing 4.5

## TRADITIONAL SIDE DISHES

- Edamame** 4.
- Tofu Dengaku** (skewered grilled tofu with sweet miso sauce) 5.
- Hijiki** (sweet marinated seaweed) 4.5
- Ageh Dashi Tofu** 5.
- Shrimp & Vegetable Tempura** 7.5

## KAZ ORIGINAL SMALL DISHES

**COLD** (Changes daily. Please check Tonight's Specials Menu)

- HOT** **Grilled Baby Octopus** 8.
- Spicy Broiled NZ Green Mussels** 8.
- Asian Style Tender Short Ribs** 9.
- Salmon Tempura Roll** w/ginger sesame sauce 9.
- Coriander Crusted fried Calamari** 8.

(Please check for more specials on Tonight's Specials Menu)

# ENTRÉES

## **KAZ Sushi Tasting 005** 19.5

one each nigiri: tuna, salmon, whitefish, shrimp, surf clam, scallop.  
one california roll

## **KAZ Sushi Tasting 007** 25.

one each nigiri: tuna, salmon, whitefish, eel, yellowtail, scallop, surf clam,  
salmon roe, sea urchin

## **KAZ Sushi Tasting 009 (Chef's Choice)** 32.

8 pieces nigiri & 1 roll (mostly from KAZ's signature sushi)

## **Yasai (vegetable) Zushi** 16.

one each nigiri: portobello mushroom, japanese egg plant, inari, hijiki. one cucumber  
& avocado roll, one asparagus & roasted red bell pepper roll

## **Sashimi Moriawase** 29.

16 piece assortment of tuna, salmon, yellowtail, whitefish, scallop,  
surf clam, and bonito

## **Salmon Teriyaki and Tempura Bento Box** 27.

with green salad, spicy mussels, vermicelli noodles, miso soup and rice

## **Asian Style Tender Short Rib and Tempura Bento Box** 29.

boneless short ribs marinated in soy sauce, scallions, ginger and sweet sake, then  
grilled and slowly braised, with green salad, spicy green mussels, shrimp and  
Vegetable Tempura, vermicelli noodles, miso soup and rice

## **Chicken Breast Teriyaki and Tempura Bento Box** 25.

with green salad, spicy mussels, vermicelli noodles, miso soup  
and rice

## **Unadon Bento Box** 27.

BBQ eel on top of steamed rice, vegetable tempura, green salad, Hijiki, vermicelli  
noodles and miso soup

## **Vegetarian Bento Box** 19.5

vegetable sushi roll, tempura, vermicelli noodles, seaweed salad, tofu with sweet miso  
sauce, miso soup and rice (miso soup & tempura sauce contain dried bonito for  
flavor),

### **We use:**

- 100% **KOSHIHIKARI** (short grain, highest grade japanese rice from California)
- house blended low sodium soy sauce made with *mirin* (sweet sake) and *dashi* (seafood broth)
- sake vinegar (red in color, high in amino acid)
- high grade crispy *nori* seaweed
- all natural broth made from scratch with dried bonito flake and *konbu* seaweed

**Certain items are subject to substitution due to seasonal availability.**  
**On the behalf of our guests, we request that cellular phones be turned off while dining.**  
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**