

A LA CARTE



ASIA · ASIA
RESTAURANT | BAR | LOUNGE
KAZAN

SEAFOOD & RAW

SEAFOOD TARTARE Fennel, Shallot, Tobiko, Sesame Ciabatta & Roasted Apple Aioli	750
SALMON CARPACCIO Salmon, Pickled Onion & Truffle Ponzu	800
TUNA TATAKI Celery Chimichurri, Shaved Asparagus & Miso Cauliflower Purée	850
BLACK CAVIAR per 10g Egg, Sesame Pancake & Dill Sour Cream	2200
RED CAVIAR per 10g Egg, Sesame Pancake & Dill Sour Cream	350

(V) Vegetarian (N) Nuts (A) Alcohol (P) Pork

Dishes are prepared in a kitchen that handles nuts, shellfish & dairy

SASHIMI & NIGIRI

SASHIMI & NIGIRI (2 PIECES)

SALMON - SAKE	350
YELLOWFIN TUNA - MAGURO	350
BLUEFIN TUNA - HON MAGURO	990
YELLOWTAIL - HAMACHI	450
SEA BASS - SUZUKI	350
EEL - UNAGI	300
PRAWN - EBI (A)	300
KING CRAB – TARABAGANI	800

6 TYPE SASHIMI (A)	2900
Bluefin Tuna, Salmon, Sea Bass, Eel, Prawn & King Crab (2 Pieces Each)	

6 TYPE NIGIRI (A)	2900
Bluefin Tuna, Salmon, Sea Bass, Eel, Prawn & King Crab (2 Pieces Each)	

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MAKI

CRUNCHY VEGETABLE (V) Cucumber, Red Bell Pepper, Asparagus, Avocado, Sweet Shiitake Mushroom, Carrot & Sesame Seed	450	RAINBOW Spicy Crab Meat, Prawn Tempura, Cucumber, Avocado, Asparagus, Salmon, Yellowtail, Tuna, Spicy Mayo, Spring Onion & Togarashi	850
CATERPILLAR (V) Sweet Shiitake Mushroom, Cucumber, Avocado, Cream Cheese & Red Bell Pepper	550	SPICY TUNA Yellowfin Tuna, Kappazuke, Cucumber, Sesame Seed & Spicy Mayo	750
CALIFORNIA Spicy Crab Meat, Cucumber, Avocado & Tobiko	550	SPICY SALMON Salmon, Avocado, Cucumber, Sriracha Mayo & Kanpyo	850
PHILADELPHIA Avocado, Cream Cheese, Salmon & Ikura	800	VOLCANO Crab Stick, Avocado & Goma Sauce	650

ASIA ASIA MIXED PLATTER (36 PIECES)

SASHIMI - Salmon, Bluefin Tuna, Prawn, Sea Bass (3 Pieces Each) (A)	6400
NIGIRI - Salmon, Bluefin Tuna, King Crab (2 Pieces Each)	
MAKI - Crunchy Vegetable, California, Rainbow, Spicy Salmon, Spicy Tuna, Volcano (3 Pieces Each)	

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SOUP

MISO SOUP White Chanterelle, Wakame & Tofu	300
TOM YAM Salmon, Shrimp, Galangal, Shallot, Cilantro, Lemongrass	990

SMALL DISH

EDAMAME (V) Himalayan Pink Salt or Chilli Garlic	290/350
CRISPY SWEET POTATO (V) Truffle Honey, Crispy Shallot, Truffle Labneh & Kabayaki Sauce	700
CRISPY VEGETABLE SPRING ROLL (V) Spicy Egg Miso & Kabayaki Sauce	400
12 SPICE CALAMARI WONTON Wonton, Chilli & Kaffir-Lime Aioli	650
SHRIMP TEMPURA (N) Peanut Chilli Sauce	850
HONEY & CHILLI WING (N) Cashew Nut, Pickled Daikon, Chive & Korean Chilli Sauce	500
GÿU GYOZA Shiitake Mushroom, Celery, Spring Onion & Truffle Oil	800

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DIM SUM

CREAMY SWEET POTATO (4pcs) (V)	450
YUZU PEPPER PRAWN (4pcs)	700
CHILI CHICKEN HAR GAU (4pcs)	350
GŸU & TRUFFLE (4pcs)	500
DIM SUM BASKET (8pcs) GŸu, Chicken, Prawn & Sweet Potato	990

CRISPY AROMATIC DUCK

Pancake, Spring Onion, Cucumber & Hoisin

HALF DUCK	2600
WHOLE DUCK	4600

SKEWER

MUSHROOM Glazed Ancho Chilli	500
RED MISO GLAZED PRAWN (A) Onion Salad	900
INDONESIAN CHICKEN SATAY (N) Creamy Peanut Sauce	450
LAMB KOFTA Mint Labneh	750
GŸU TENDERLOIN Pear Soy	650
ROBATA PLATTER (10 pieces) (N) (A) Mushroom, Red Miso Glazed Prawn, GŸu Tenderloin, Indonesian Chicken Satay and Lamb Kofta Served with Kizami Wasabi, Ponzu Mayo & Yuzu Ponzu	4500

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SIGNATURE

JAPANESE COCONUT CURRY (V) 850
Seasonal Vegetable

SEAFOOD YAKI UDON NOODLE (A) 900
Calamari, Shrimp, Noodle, Pickled Ginger & Spring onion

PASSION FRUIT MISO BLACK COD (A) 4000
Pickled Ginger Root

LEMONGRASS CRUSTED SALMON 1800
Cauliflower Miso Purée

SWEET & SOUR CHICKEN 600
Pomegranate & Smoked Paprika

ROBATA

KING PRAWN YAKI 3400
Celery Root, Courgette & Anchovy Cream

TERIYAKI CHICKEN (A) 600
Roasted Baby Potato & Pickled Red Pepper

BLACK ANGUS RIBEYE TERIYAKI (150g) 2300
Roasted Kabocha, Parsnip Miso & Glazed Ancho Chilli

KOREAN STYLE TENDERLOIN STEAK (200g) 2550
Black Angus Beef Fillet & Spicy Caramelized Teriyaki Sauce

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SALAD

SEASONAL LEAF (V) 400
Orange Carrot Miso Dressing

AVOCADO & MIXED LEAF (V) 650
Creamy Yuzu Dressing

WAKAME SALAD 350
Chinese Cabbage, Onion, Sesame Wonton Chip & Tosazu

SIDE

JAPANESE STEAMED RICE (V) 180

EGG FRIED RICE (V) 350

MIXED SEASONAL VEGETABLE (V) 690
Sesame Oil

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DESSERT

YUZU CHEESE CAKE (V)(N)
Lemon Sorbet

550

CRÈME BRÛLÉE (V)
Lemongrass

350

CHOCOLATE FONDANT (V)
Vanilla Ice Cream

400

MOCHI ICE CREAM (N)(V)

800

SORBET & ICE CREAM (V)
Lemon, Vanilla, Chocolate, Wasabi

230

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ORGANIC TEA SELECTION

BLACK TEA

CLASSIC CHAI

The renowned Indian spiced tea with a myriad of exotic ingredients blended with malty Assam.

350

EARL GREY

The fruity freshness of Bergamot elegantly melded with a full-bodied autumn Darjeeling.

350

TARRY LAPSANG SOUCHONG

Black tea with a smoky taste, added by fumes from burning pine wood.

350

ENGLISH BREAKFAST

A full-bodied, strong tea with a sparkling flavour from the Uva district to the east of the island of Sri Lanka.

350

HERBAL TEA (CAFFEINE FREE)

ROOIBOS

Also called red tea, prepared from the leaves of the Aspalathus linearis plant, a shrub native to southern Africa. Contains high level of antioxidants.

350

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ORGANIC TEA SELECTION

ASIA ASIA FAVOURITE

MILKY OOLONG

Milky Oolong is an oolong that has been scented with milk, giving the tea a milky & sweet aroma.

350

RED CHILLI CHAI

Indian Chai blended with spicy chilli & fruity sweet strawberry flavour.

350

GREEN TEA

ROYAL GUNPOWDER

Speciality from the island of Taiwan with its typical small pellet-size leaves rolled into balls. Slightly bitter, clear tea variation.

350

MOROCCAN STYLE

Gunpowder tea from Taiwan with mint leaves from Morocco.

350

FANCY SENCHA

A premium large-leafed Sencha - refined tartness with a breath of sweetness.

350

GREEN DRAGON

A premium tea with a flowery elegance & luscious fragrance. Delicate leaf buds picked by hand make for a rare, mildly tart & refreshing tea.

350

JASMINE GOLD

Delicate jasmine blossoms diffuse their gentle fragrance over a summery Chinese green tea.

350

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COFFEE

AMERICANO	180
CAPPUCCINO	250
SINGLE ESPRESSO	120
DOUBLE ESPRESSO	240
LATTE	250
RISTRETTO	120
MACCHIATO	200

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