

和の精密、伊の魂

JAPANESE PRECISION. ITALIAN SOUL.

カズ

APERITIVO BITES

EDAMAME & CACIO E PEPE

Kazu Style - Pecorino - Black Pepper

9

OSHIZUSHI & MANZO (2pcs)

Black Angus Beef - Akita Komachi - Caviar

16

BRUSCHETTA & SAN MARZANO (2pcs)

Kurozu Vinegar - Shiso - Shokupan

14

COLD PLATES

HAMACHI & AMALFI LEMON

Green Tomato - Tiger's Milk - Shiso

27

GAMBERO ROSSO & KOSHO

Sicilian Shrimp - Almond - Yuzu

26

WAGYU A4 & TONNATO

Katsuobushi - Wafu Tahini - Wasabi

28

BLUEFIN & BOTTARGA

Ōtoro - Crispy Nori - Ponzu Butter Sauce

32

CARPACCIO & KOBE

Capers Gari Ginger Oil - Mizunha - Parmigiano Reggiano - Wagyu

26

BURRATA & SHIITAKE

Funghi Trifolati - Black Garlic - Crispy Kombu

18

ASPARAGI VERDI & SCHIUMA

Dashi - Spring Onion - Wasabina

16

TEBASAKI & CHICKEN

Chicken Wings - Shoyu - Mirin

15

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HOT PLATES

W A G Y U & C H I P S

Cheek- Murasaki Potato – Bernese al Tartufo

45

M E L A N Z A N E & M I S O

Alla Parmigiana – Pomodoro – Kabayaki

21

G U A N C I A L E & G Y O Z A

Carbonara – Eggs – Black Pepper

23

R I S O T T O & C R E M A D I S C A M P I

Koshihikari Rice – Langoustine – Roasted Garlic

Made to order

28

A R R A B B I A T A & S O B A

Sansho – Oregano – Kumato Tomato

20

B L A C K C O D & S A K E

Roasted Leek - Kasu Jiru – Musenmai

32

DOLCE

T I R A M A T C H A . . . L I Q U I D

Matcha – Mascarpone – Shochu

15

N A M E L A K A . . . O R I Z A B A 3 9 %

Japanese Chocolate Mousse - Bergamot – Meringa

14

S G R O P P I N O . . . K A G O S H I M A

Yuzu Sorbetto – Vodka – Prosecco

17