

Kuza brings a sophisticated twist on the traditional izakaya style of informal eating & drinking.

Dishes are authentic but not traditional with bold, intense flavours & an emphasis on simple presentation acquired through quality local produce & ingredients.

There is no set protocol to ordering. Izakaya means that dishes are designed to be shared at the table.

Our dedicated team is always prepared to assist throughout your experience.

Be prepared to flirt with your senses

KUZA

URBAN JAPANESE FOOD

FRESH OYSTERS ½ dozen	
Mint Cucumber Salsa with Spicy Lemon Sauce	24
Soy Ponzu with Salmon Roe & Chives	26
KUZA OYSTER SHOTS (minimum.order two)	
Fiery Pepper Sauce with Spanish Onion,	12
Japanese Pickle, Black Tobiko & Sake	
Ponzu Sauce with Raw Quail Egg, Daikon, Sake &	12
Topped with Salmon Roe	
WAGYU BEEF TATAKI (GF option available)	26
Thinly Sliced Seared Wagyu Beef Fillet served with Shoyu Vinaigrette	
HIYAYAKKO (V option available)	15
Chilled Homemade Tofu served with Tentsuyu Sauce	
YELLOWTAIL CEVICHE (GF option available)	26
Yellowtail Sashimi served with Ponzu Sesame Sauce & Black Tobiko	
SCALLOP CEVICHE (GF option available)	26
Scallop Sashimi with Katsuo Sauce served with Beet Salad,	
Fried Garlic & Kuza's Spicy Ceviche Sauce	
SALMON CEVICHE	28
Salmon Sashimi served with Truffle Ponzu Sauce & Salmon Roe	
TUNA TARTARE (GF)	28
Kuza's Tuna Tartare Blend with Avocado, Yuzu Pepper Aioli &	
Crispy Nori Crackers	
CRISPY MOCK CHICKEN TOFU SALAD (V)	24
Crispy Mock Chicken with Homemade Tofu, tossed with Mixed Leaves,	
Crispy Lotus Root Chips & Kuza's Sesame Dressing	
TUNA SASHIMI SALAD (GF option available)	26
Seared Tuna Sashimi Salad with Mixed Leaves served with	
Kuza's House Dressing	
GOMA CABBAGE & SEAWEED SALAD (V) (GF option available)	16
Seaweed & Cabbage Salad with Tomatoes served with Kuza's	
Goma Sauce Topped with Toasted Sesame & Crispy Waton Chips	

COLD

Can be prepared as Sashimi, Nigiri Sushi or Aburi Sushi Mori
Please refer to our team for suggestions

2 pieces

ARTIC SURF SHELL CLAM	9
GRILLED UNAGI	10
GURNARD	10
HOKKAIDO SCALLOP	12
OCTOPUS	10
OTORO	30
SALMON	9
SALMON BELLY	12
SCAMPI	19
TUNA	15
YELLOWTAIL	12
UNI	30

ASSORTED SASHIMI

small	9 assortments	26
medium	16 assortments	45
large	25 assortments	68

ASSORTED SUSHI MORI (*aburi or nigiri style*) **28**
8 assortments of Chef's Selection of the Day

Our very own Katsuo Sauce on your table is brewed in house with Premium Shoyu Sauce & Bonito Fish to complement with your Sashimi & Sushi
Please inform our team should you require normal Shoyu or Gluten Free Shoyu

SASHIMI & SUSHI

DYNAMITE ROLL 6 pieces	22
Soft Shell Crab, Lettuce, Spicy Mayonnaiase, Tobiko	
TEMPURA SHRIMP ROLL 6 pieces	21
Crispy Tempura Popcorn Shrimp, Lettuce, Mayonnaise, Toasted Sesame	
DOUBLE SALMON ROLL 8 pieces	21
Salmon, Seared Cheddar, Cucumber, Avocado, Mayonnaise, Tobiko	
DRAGON ROLL 6 pieces (V option available)	21
Katsu Prawn, Cucumber, Avocado, Mayonnaise, Tobiko	
TORI ROLL 8 pieces	18
Katsu Chicken, Cucumber, Lettuce, Maple Sauce, Toasted Walnuts, Mayonnaise, Cilantro	
SURF N TURF ROLL 6 pieces	21
Wagyu Beef, Katsu Prawn, Mayonnaise, Cucumber, Avocado, Teriyaki Sauce	
UNAGI ROLL 6 pieces	21
Grilled Eel, Cucumber, Cream Cheese, Tomago Egg, Kabayaki Sauce	
CALIFORNIA ROLL 6 pieces (GF)	21
Crab Stick, Cucumber, Avocado, Mayonnaise, Tobiko	
SPICY YUZU SCALLOP ROLL 6 pieces (GF)	23
Seared Hokkaido Scallop, Cucumber, Yuzu Pepper Mayonnaise, Tobiko	
TRUFFLE CHIRASHI ROLL 6 pieces	22
Tuna, Salmon, Swordfish, Truffle Sauce, Cilantro	
TUNA CATCH ROLL 6 pieces (GF)	21
Seard Tuna, Cucumber, Tuna Mayonnaise Salad, Spanish Onions, Pickle	
PEPPERED WAGYU BEEF ROLL 6 pieces	21
Seared Wagyu Beef, Cucumber, Goats Chees, Onion & Black Pepper Relish, Mayonnaise, Caperberries	
ANTIPASTO ROLL 8 pieces (V) (GF)	16
Sundried Tomato, Cucumber, Fresh Tomato	

SUSHI ROLL

PRAWN TEMPURA	35
Prawn & Vegetable Tempura served with Tentsuyu Sauce	
VEGETABLE TEMPURA <i>(V option available)</i>	26
Assorted Vegetable Tempura served with Tentsuyu Sauce	
AGEDASHI TOFU <i>(V option available)</i>	18
Lightly Fried Homemade Tofu served with Tentsuyu Sauce	
CHICKEN KARAAGE	26
Deep Fried Chicken Pieces served with Mayonnaise & Ponzu Sauce	
KATSU OYSTERS	26
Lightly Fried Katsu Oysters served with Kuza's Tartare Sauce	
SALT & PEPPERED SQUID	26
Lightly Battered Squid seasoned with Shichimi & served with Spicy Mayonnaise Sauce	
PAN FRIED GYOZA <i>(V option available)</i>	
Choice 1 Pan Fried Pork & Vegetable Dumplings served with Roasted Capsicum Puree & Shoyu Vinaigrette Dipping Sauce	22
Choice 2 Pan Fried Brasied Beef Cheek Dumplings served with Sweet Potato Puree & Shoyu Vinaigrette Dipping Sauce	24
SOFT SHELL CRAB <i>(GF option available)</i>	28
Fried Soft Shell Crab served with Fresh Watermelon Pieces & Wakame Cucumber Salad	
CRAB KOROKKE <i>(V option available)</i>	24
Japanese Style Crab Cream Croquettes served with Roasted Capsicum Sauce & Shitake Relish	
TONKATSU PORK	32
Katsu Free Range Pork Loin served with Japanese Style Curry	
OKONOMIYAKI	26
Pan Fried Japanese Style Seafood & Vegetable Pancakes served with Mayonnaise, Kabayaki Sauce & Shaved Bonito Flakes	

GRILLED OX TONGUE <i>(GF)</i>	16
Charcoal Grilled Ox Tongue Skewers with Spiced Peppers & Sea Salt	
GRILLED CHICKEN WINGS <i>(GF)</i>	15
Charcoal Grilled Chicken Wings with Spiced Peppers & Sea Salt	
GRILLED PORK BELLY <i>(GF)</i>	28
Charcoal Grilled Pork Belly Skewers with Miso Mustard Sauce	
GRILLED TAKOYAKI BALLS	16
Grilled Takoyaki Octopus Balls served with Bonito Flakes & BBQ Sauce	
GYOKAI RAVIOLI	29
Handmade Prawn & Scallop filled Ravioli served with Shitake & Burnt Miso Butter Sauce	
WAGYU BEEF CHEEKS	29
Braised Wagyu Beef Cheeks in Sweet Shoyu served with Daikon & String Beans	
TOFU STEAK <i>(V) (GF option available)</i>	29
Tofu Steak Braised with Truffle Mushrooms & Vegetables	
CHAWANMUSHI <i>(GF)</i>	15
Steamed Egg Custard with Shitake Mushrooms and Seafood Assortment (Minimum order of two)	

GRILLED FISH HEAD <i>(GF option available)</i>	28
Grilled Whole Fish Head of the Day with Sea Salt & served with Ponzu Sauce	
GRILLED HAMACHI COLLAR <i>(GF option available)</i>	35
Grilled Hamachi Collar with Sea Salt & served with Ponzu Sauce	
GRILLED BLACK COD <i>(GF)</i>	50
Grilled Black Cod with Misoyaki Sauce	
SHARK BAY JUMBO TIGER PRAWNS <i>(GF)</i>	36
Charcoal Grilled Tiger Prawns Brushed with Ponzu Butter served with Toasted Almonds & Spicy Lemon Ginger Sauce	
SEARED ESPERANCE SCALLOPS <i>(GF)</i>	38
Teppanyaki Style Seared Scallops with Pancetta, Edamame, Shitake, Feta & Butternut Pumpkin Sauce	
FREMANTLE OCTOPUS <i>(GF option available)</i>	35
Fremantle Octopus Grilled with Yuzu Garlic Butter & Spicy Cilantro Sauce served with Rocket Salad	
FREE RANGE PORK BELLY <i>(GF option available)</i>	35
Grilled Twice Cooked Pork Belly Glazed with Teriyaki Ginger Sauce, served with Roasted Apple Miso & Parsnip Slaw	
FREE RANGE CHICKEN <i>(GF)</i>	32
Grilled Free Range Chicken with Pine Nut, Miso & Basil Vinaigrette Sauce	
SEARED DUCK BREAST <i>(GF)</i>	38
Seared Duck Breast with Umeshu Plum Wine Sauce served with Kale & Sesame Dressing	
DORPER LAMB CHOPS <i>(GF option available)</i>	42
Grilled Dorper Lamb Chops glazed with Balsamic Teriyaki Reduction served with Spinach Quinoa Salad & Miso Yogurt Sauce	
GRILLED BEEF EYE FILLET STEAK	42
GRILLED WAGYU SCOTCH FILLET STEAK	82
Steak can be prepared two ways:	
Grilled on Tobanyaki Hot Plate with Shoyu pepper Sauce served with Mixed Mushrooms and Vegetables <i>(GF option available)</i>	
Grilled with Miso Bearnaise Sauce & Teriyaki Reduction served with Japanese Pickled Onions & Sweet Potato Crisps <i>(GF)</i>	

GRILLED

STEAMED RICE (GF)	3
MISO SOUP (GF)	3
GRILLED UNAGI RICE Grilled Unagi with Kabayaki Sauce served with Rice	26
MISOYAKI EGGPLANT (V) (GF option available) Grilled Eggplant with Misoyaki Sauce	22
TRUFFLE BUTTER MUSHROOMS & VEGETABLES (V & GF option available) with Bonito Flakes	23
CHIRASHI CHILLED SOBA NOODLES Chilled Soba Noodles served with Truffle Sashimi Tartar, Leeks, Crushed Roasted Garlic & Sweet Soba Sauce	21
KUZA GARDEN SALAD (GF option available) (V) served with Kuza's House Dressing	15
GRILLED MUSHROOMS & ROCKET SALAD (V) (GF option available) Grilled Mushrooms with Yuzu Sauce & Fresh Rocket Salad	18

(V) Vegetarian | Vegan (Please Advise)
(GF) Gluten Free

Please note that our menu is designed for sharing.
Dishes are not served in any particular order

Please inform our team if you have any allergy requirements.

Additional 10% Surcharge for Public Holidays

1.5% Surcharge for American Express Payments

SUPPLEMENTS