

# KUZA SOIREE

## SALMON CEVICHE

Sliced Salmon Sashimi served with Truffle & Ponzu Vinaigrette

## TATAKI

Thinly Sliced Seared Wagyu Beef Fillet served with Soy Vinaigrette

## YELLOWTAIL CEVICHE

Yellowtail Sashimi served with and Yuzu Shoyu Sauce

## TUNA SASHIMI SALAD

Sliced Tuna Sashimi & Mixed Leaves with Kuza's House Dressing

## SPICY YUZU SCALLOP ROLL

Seared Scallop, Cucumber, Yuzu Pepper Mayo & Tobiko

## DRAGON ROLL

Katsu Prawn, Cucumber, Avocado, Mayonnaise & Tobiko

## SALMON ABURI NIGORI

Torched Flamed Salmon Sushi with Grilled Cheese

## PORK GYOZA

Pan Fried Pork & Vegetable Dumplings served with Roasted Capsicum Mousse & Spicy Ponzu Sauce

## SOFT SHELL CRAB

Crispy Fried Soft Shell Crab with Watermelon, Wakame & Cucumber Salad

## CHICKEN KARAAGE

Deep Fried Chicken Pieces served with Kuza's Salsa and Ponzu Sauce

## CRAB KOROKEE

Crab Cream Croquettes served with Shitake Relish & Miso Cream

## PORK BELLY

Twice Cooked Pork Belly served with Apple Miso Sauce

## BEEF FILLET

Tepanyaki Grilled Beef Fillet with Miso Bearnaise Sauce

## STEAMED RICE

## DESSERT PLATTER

Kuza's Selection of Desserts of the Day

\$80 per person

this menu is only available for 6 guests and above.