

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

\$90 per person

this menu is only available for 6 guests and above.