

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



FRESH OYSTERS ½ dozen (A)	
Mint Cucumber Salsa with Spicy Lemon Sauce	39
Soy Ponzu with Salmon Roe & Chives	42
KUZA OYSTER SHOTS (minimum order two) (A)	
Fiery Pepper Sauce with Japanese Pickle & Sake	16
Ponzu Sauce with Raw Quail Egg, Salmon Caviar & Sake	16
UNI TOAST (Minimum order two) (A)	24
Fresh Tasmanian Sea Urchin on Japanese Milk Bread Toast	
HOKKAIDO SCALLOP CRUDO (Minimum order two) (I) (D)	20
Scallop Crudo with Truffle & Shitake Relish served on Hash Frites	
WAGYU BEEF TATAKI (GF option available)	33
Thinly Sliced Seared Wagyu Beef Fillet served with Shoyu Vinaigrette	
HIYAYAKKO (V option available)	21
Chilled Homemade Tofu served with Tentsuyu Sauce	
YELLOWTAIL CEVICHE (GF option available) (A)	34
Yellowtail Sashimi served with Ponzu Sesame Sauce & Goji Berries	
SALMON CEVICHE (A)	36
Salmon Sashimi served with Truffle Ponzu Sauce & Tas Salmon Caviar	
TUNA TARTARE (GF) (A)	34
Kuza's Tuna Tartare Blend with Japanese Pickles, Yuzu Pepper Aioli & Crispy Nori Crackers	
CRISPY MOCK CHICKEN TOFU SALAD (V)	29
Crispy Mock Chicken with Homemade Tofu, tossed with Mixed Leaves, Crispy Lotus Root Chips & Kuza's Sesame Dressing	
TUNA SASHIMI SALAD (GF option available) (A)	34
Seared Tuna Sashimi Salad with Mixed Leaves served with Kuza's House Dressing	
GOMA CABBAGE & SEAWEED SALAD (V) (GF option available)	20
Seaweed & Cabbage Salad with Tomatoes served with Kuza's Goma Sauce Topped with Toasted Sesame Seeds	

COLD

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

2 pieces

ARCTIC SURF SHELL CLAM (l)	18
GRILLED UNAGI (l)	20
SNAPPER (A)	20
HOKKAIDO SCALLOP (l)	24
OCTOPUS (A)	18
OTORO (A)	40
SALMON (A)	18
SALMON BELLY (A)	20
SCAMPI (M)	40
TUNA (A)	24
YELLOWTAIL (A)	20
UNI (A)	45
IKURA (A)	42
ASSORTED SASHIMI (M)	
small 9 assortments	42
medium 16 assortments	75
large 25 assortments	96
ASSORTED SUSHI MORI (aburi or nigiri style) (M)(D)	56
8 assortments of Chef's Selection of the Day	

SASHIMI & SUSHI

DYNAMITE ROLL 8 pieces (I)	32
Soft Shell Crab, Spicy Mayonnaise, Tobiko	
TEMPURA SHRIMP ROLL 8 pieces (I)	32
Crispy Tempura Popcorn Shrimp, Mayonnaise, Toasted Sesame	
DOUBLE SALMON ROLL 8 pieces (A) (D)	32
Salmon, Seared Cheddar, Cucumber, Avocado, Mayonnaise, Tobiko	
DRAGON ROLL 8 pieces (V option available) (I)	32
Katsu Prawn, Cucumber, Avocado, Mayonnaise, Tobiko	
TORI ROLL 8 pieces (N)	28
Katsu Chicken, Cucumber, Maple Sauce, Toasted Walnuts, Mayonnaise, Cilantro	
TONKATSU EGG ROLL 8 pieces	28
Katsu Pork, Cabbage, Tamago Egg, Tonkatsu Sauce, Mayonnaise	
SURF N TURF ROLL 8 pieces (I)	32
Seared Wagyu Beef, Katsu Prawn, Mayonnaise, Cucumber, Teriyaki Sauce	
UNAGI ROLL 8 pieces (I) (D)	32
Grilled Eel, Cucumber, Cream Cheese, Tamago Egg, Kabayaki Sauce	
CALIFORNIA ROLL 8 pieces (GF) (I)	28
Crab, Cucumber, Avocado, Mayonnaise, Tobiko	
SPICY YUZU SCALLOP ROLL 8 pieces (GF) (I)	32
Hokkaido Scallop, Cucumber, Yuzu Pepper Mayonnaise, Cilantro	
TRUFFLE CHIRASHI ROLL 8 pieces (M)	32
Tuna, Salmon, Swordfish, Truffle Sauce, Cilantro	
TUNA CATCH ROLL 8 pieces (GF) (M)	32
Seared Tuna, Cucumber, Tuna Mayonaise Salad, Spanish Onions, Pickle	
PEPPERED WAGYU BEEF ROLL 8 pieces (D)	32
Wagyu Beef, Cucumber, Goats Cheese, Onion & Black Pepper Relish, Mayonnaise, Caperberries	
ANTIPASTO ROLL 8 pieces (V) (GF)	26
Sundried Tomato, Cucumber, Fresh Tomato	

SUSHI ROLL

PRAWN TEMPURA (l) (5 pieces)	49
Prawns & Vegetable Tempura served with Tentsuyu Sauce	
VEGETABLE TEMPURA (V option available)	32
Assorted Vegetable Tempura served with Tentsuyu Sauce	
AGEDASHI TOFU (l) (V option available)	24
Lightly Fried Homemade Tofu served with Tentsuyu Sauce & Bonito Flakes	
CHICKEN KARAAGE	29
Deep Fried Chicken Pieces served with Mayonnaise & Ponzu Sauce	
CAULIFLOWER KARAAGE (V) (GF)	26
Fried Spiced Cauliflower served with Miso Coconut Yogurt	
KATSU OYSTERS (l) (4 pieces)	32
Lightly Fried Katsu Oysters served with Kuza's Tartare Sauce	
PAN FRIED GYOZA (6 pieces)	
Choice 1 Pan Fried Pork & Vegetable Dumplings served with Roasted Pepper Sauce & Shoyu Vinaigrette Dipping Sauce	26
Choice 2 Pan Fried Braised Beef Cheek Dumplings served with Sweet Potato Sauce (D)	28
Choice 3 Pan Fried Mushroom & Vegetable Dumplings served with Roasted Pepper Sauce & Shoyu Vinaigrette Dipping Sauce (V)	26
SOFT SHELL CRAB (GF option available) (l) (6 pieces)	35
Fried Soft Shell Crab served with Fresh Watermelon Pieces & Wakame Cucumber Salad	
CRAB KOROKKE (V option available) (l) (D) (4 pieces)	26
Japanese Style Crab Meat Croquettes served with Roasted Pepper Sauce & Shitake Relish	
TONKATSU PORK (D)	32
Katsu Free Range Pork Loin served with Japanese Style Curry	
OKONOKIYAKI (M) (D)	29
Pan Fried Japanese Style Seafood & Vegetable Pancakes served with Mayonnaise, Kabayaki Sauce & Shaved Bonito Flakes	
GRILLED TAKOYAKI BALLS (l) (6 pieces)	20
Grilled Takoyaki Octopus Balls served with Bonito Flakes & BBQ Sauce	

FRIED

GRILLED FISH HEAD <i>(GF option available) (A)</i>	38
Grilled Whole Fish Head of the Day with Sea Salt & served with Ponzu Sauce	
GRILLED HAMACHI COLLAR <i>(GF option available) (A)</i>	58
Grilled Hamachi Collar with Sea Salt & served with Ponzu Sauce	
GRILLED BLACK COD <i>(GF) (I)</i>	63
Grilled Black Cod with Misoyaki Sauce	
SEARED ESPERANCE SCALLOPS <i>(GF option available) (A)</i>	56
Teppanyaki Style Seared Scallops with Pancetta, Edamame, Shitake, Feta & Butternut Pumpkin Sauce	
FREMANTLE OCTOPUS <i>(GF option available) (A)(D)</i>	45
Fremantle Octopus Grilled with Yuzu Garlic Butter & Salsa Verde served with Rocket Salad	
FREE RANGE PORK BELLY <i>(GF option available)</i>	45
Grilled Twice Cooked Pork Belly Glazed with Teriyaki Ginger Sauce, served with Roasted Apple Miso & Parsnip Slaw	
GRILLED FREE RANGE CHICKEN <i>(GF) (D)</i>	45
Grilled Free Range Chicken Ballotine with Enoki Mushrooms & Roasted Peppers served with Mustard Sake Cream Sauce	
SEARED DUCK BREAST <i>(GF option available) (D)</i>	48
Seared Duck Breast with Umeshu Plum Wine Sauce served with Green Beans	
GRILLED ANGUS BEEF EYE FILLET STEAK	56
GRILLED MARGARET RIVER WAGYU SCOTCH FILLET STEAK	98
GRILLED KAGOSHIMA A5 WAGYU PORTERHOUSE STEAK	190

Steak can be prepared two ways:

Grilled on Tobanyaki Hot Plate with Shoyu pepper Sauce served with Mixed Mushrooms and Vegetables *(GF option available) (D)*

Grilled with Miso Bearnaise Sauce & Teriyaki Reduction served with Japanese Pickled Onions & Sweet Potato Crisps *(GF) (D)*

GRILLED

GYOKAI RAVIOLI (D) (M) (5 pieces)	35
Handmade Prawn & Scallop filled Ravioli served with Shitake & Burnt Miso Butter Sauce	
WAGYU BEEF CHEEKS	42
Braised Wagyu Beef Cheeks in Sweet Shoyu served with Daikon & String Beans	
BLACK COD & TIGER PRAWN GYOZA (I) (4 pieces)	36
Steamed Black Cod & Tiger Prawn Gyozas with Spicy Black Bean & Sake Sauce	
TOFU STEAK (V) (GF option available)	35
Tofu Steak Braised with Truffle Mushrooms & Vegetables	
CHAWANMUSHI (GF) (M)	20
Steamed Egg Custard with Shitake Mushrooms and Seafood Assortment (Minimum order of two) (Limited servings only)	
STEAMED RICE / MISO SOUP	6
GRILLED UNAGI RICE (I)	42
Grilled Whole Unagi with Kabayaki Sauce served with Rice, Pickles & Egg	
MISOYAKI EGGPLANT (V) (GF option available)	28
Grilled Eggplant with Misoyaki Sauce	
TRUFFLE BUTTER MUSHROOMS & VEGETABLES (V & GF option available) (D)	29
with Bonito Flakes (I)	
CHIRASHI CHILLED SOBA NOODLES (M)	28
Chilled Soba Noodles served with Truffle Sashimi Tartar, Leeks, Crushed Roasted Garlic & Sweet Soba Sauce	
KUZA GARDEN SALAD (GF option available)	19
served with Kuza's House Dressing	

(A) Australian Seafood
(I) Imported Seafood
(M) Mixed Australian & Imported Seafood

(N) Nut
(D) Dairy
(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 15% Surcharge for Public Holidays

Additional 10% Surcharge for Sundays

We are a cashless premises

We do not accept AMEX / JCB

CONDITIONS