

Kazuki's

Kazuki's restaurant was opened in 2011. Hailing from Akita in Japan's north, chef Kazuki's uses flavours of his hometown to influence his contemporary cuisine. At Kazuki's we offer tasting menus as well as à la carte for midweek dining and lunch.

The tasting menu is designed to give you the complete experience of the kitchens offering in a structured manner with extensive wine, saké and tea matching options.

Tasting Menu

5 course <i>Sher wagyu eye fillet MS 9</i>	110 p.p <i>25 supplement</i>	7 course <i>Sher wagyu eye fillet MS 9</i>	140 p.p <i>25 supplement</i>
<i>matching options</i>		<i>matching options</i>	
<i>wine & saké</i>	<i>80</i>	<i>wine & saké</i>	<i>100</i>
<i>premium wine & saké</i>	<i>100*</i>	<i>premium wine & saké</i>	<i>140*</i>
<i>tea</i>	<i>50</i>	<i>tea</i>	<i>70</i>

À la Carte

Sunday - Thursday

choose two courses	70
<i>wine and saké</i>	<i>30 / 70*</i>
choose three courses	85
<i>wine and saké</i>	<i>50 / 80*</i>

entrée

Yellowfin tuna, lardo, wakame, bonito
Veal tartare, yuzukosho, potato chip, raddichio
Moreton bay bug, sake butter, ponzu, chard

Spanner crab omelette *15 supplement*

dessert

Persimmon, yuzu, curd, matcha
Fejoia, chocolate, rhubarb

main

John dory, cauliflower, chestnut, desert lime
Duck breast, cumquat, sherry caramel, parfait
Venison, quince, kale, pumpkin
Pork belly, masterstock, shiso croquette, kimchi

Sher wagyu eye fillet MS 9 *25 supplement*

daily sides and salads

**premium wine is stored and served using coravin*