



KENZAN

JAPANESE RESTAURANT



The name for the restaurant has been chosen to honour the renowned Edo period potter, Ogata Kenzan (1663-1743).

FULLY LICENSED OPEN: Lunch – Monday to Friday
Dinner – Monday to Saturday
OPENED IN 1981

10% Discount on Take Aways

Soup

味噌汁 Misoshiru	Soya bean soup with bean curd, seaweed and spring onion	\$6.00
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Cold Entrees

ほうれん草ごま和え Horenso Gomaae	Lightly cooked spinach mixed with sesame seed sauce	\$14.50
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ほうれん草おひたし Horenso Ohitashi	Lightly cooked spinach with sweet soya sauce	\$14.50
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酢ガキ Sugaki	Fresh oysters with citrus flavoured ponzu vinegar (3)	\$15.00
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牛刺身 Gyu Sashimi	Raw slices of beef with specially prepared sauce	\$21.00
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鰻ときゅうりの酢の物 Unagi to Kyuri	Grilled eel and cucumber in sweet vinegar	\$17.50
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和風サラダ Wafu Salad	Green salad with seaweed and mushrooms	\$16.50
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漬物盛り合わせ Tsukemono Moriwase	A variety of house pickled vegetables	\$11.00
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Hot Entrees

天ぷら盛り合わせ Tempura Moriawase	Delicately deep fried prawns, fish and vegetables	\$27.00
竜田揚げ Tatsuta Age	Deep fried marinated chicken thigh pieces	\$25.00
茶碗蒸し Chawan Mushi	Steamed free range egg custard with seafood and vegetables	\$17.00
揚げだし豆腐 Agedashi Tofu	Deep fried bean curd topped with vegetable and mushroom sauce	\$20.00
海老しゅうまい Ebi Shumai	Steamed prawn dumplings (4)	\$26.00
ねぎ牛肉巻き Negi Gyunikumaki	Grilled thin slices of beef rolled with spring onion in teriyaki sauce (6)	\$35.00
椎茸の海老詰め揚げ Shiitake Ebitsumeage	Fresh shiitake mushrooms stuffed with minced prawn, then lightly deep-fried (4)	\$28.00
白身魚の味噌漬け焼き Misozuke Yaki	Grilled butterfish marinated with special miso (2)	\$26.00

Sashimi and Sushi

刺身 Sashimi	A variety of thinly sliced fresh pieces of raw fish	(E) \$30.00 (M) \$42.00
寿司 Sushi	Vinegary rice, topped with varieties of fresh fish delicacies	(E) \$30.00 (M) \$42.00
上寿司 Jyo Sushi	Deluxe sushi selected by our chef	(E) \$34.00 (M) \$55.00
ちらし寿司 Chirashi	Assorted raw fish served on a bed of sushi rice	\$45.00
鉄火丼 Tekka Don	Raw tuna slices served on a bed of sushi rice	\$45.00
鮭丼 Sake Don	Raw salmon slices served on a bed of sushi rice	\$44.00
寿司と刺身の盛り合わせ Sushi and Sashimi Combination	Small Medium Large	\$52.00 \$93.00 \$135.00

Maki Zushi

(Sushi rolled in seaweed)

うなぎ巻 Unagi Maki	Grilled eel	\$13.00
てっか巻 Tekka Maki	Tuna	\$12.00
さけ巻 Sake Maki	Salmon	\$11.00
カリフォルニア巻 California Maki	Avocado and prawn	\$14.00
スパイシーツナ巻 Spicy Tuna Maki	Spicy tuna	\$16.00
カリフォルニアとびこ巻 California Tobiko Maki	Avocado, prawn and flying fish roe	\$17.00
太巻 Futomaki	Jumbo size with prawn, egg and vegetables	\$24.00
ベジタリアン巻 Vegetarian Maki	Mixed vegetables	\$22.00
海老天巻 Ebiten Maki	Prawn Tempura, flying fish roe and mayo	\$19.00

Sushi a la Carte

Nigiri Sushi
(fish on vinegary rice)
にぎり寿司

Unagi	Grilled eel	each \$7.50
Ikura	Red salmon roe	\$7.50
Maguro	Tuna	\$7.50
Hotate	Scallop	\$7.50
Ebi	Cooked prawn	\$7.50
Sake	Salmon	\$7.00

More daily selections are available.
Please ask your waiting staff.

Main Courses

The following dishes come with
a bowl of premium imported rice
御飯付

鳥の照り焼き Tori Teriyaki	Pan grilled chicken with teriyaki sauce	\$42.00
牛の照り焼き Gyu Teriyaki	Pan grilled beef with teriyaki sauce	\$44.00
鮭の照り焼き Sake Teriyaki	Pan grilled salmon with teriyaki sauce	\$44.00
鰻重 (又は蒲焼き) Unajyu	Grilled eel with sweet soya sauce, served on a bed of rice	\$44.00

Nabe Ryori

Minimum of two people
(cooked at the table either by
customers or us)

すき焼き Sukiyaki	Thin slices of beef cooked with various vegetables in a soy based sukiyaki sauce	per person \$58.00
	With Japanese marbled beef	\$75.00
しゃぶしゃぶ Shabu Shabu	Even finer slices of beef and vegetables, lightly cooked in a clear broth, served with ponzu and sesame dipping sauces	per person \$58.00
	With Japanese marbled beef	\$75.00

Chef's recommended banquet course
\$80.00 per person
(minimum two people)

Starters

味噌汁

Misoshiru

Soya bean soup

揚げ出し豆腐

Agedashi Tofu

Deep fried bean curd topped with vegetable and mushroom sauce

海老しゅうまい

Ebi Shumai

Steamed prawn dumplings

寿司刺身の盛り合わせ

Sushi and Sashimi

Combination of sushi and sashimi platter

Main Dish

牛照り焼き

Gyu Teriyaki

Pan grilled beef in teriyaki sauce

御飯

Gohan

Steamed premium imported rice

果物

Kudamono

Small fruits