



# 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 <b>Misoshiru</b>	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 <b>Horenso Gomaae</b>	Lightly cooked spinach mixed with sesame seed sauce	\$14.00
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ほうれん草おひたし <b>Horenso Ohitashi</b>	Lightly cooked spinach with sweet soya sauce	\$14.00
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酢ガキ <b>Sugaki</b>	Fresh oysters with citrus flavoured ponzu vinegar (3)	\$14.25
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牛刺身 <b>Gyu Sashimi</b>	Raw slices of beef with specially prepared sauce	\$19.00
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鰻ときゅうりの酢の物 <b>Unagi to Kyuri</b>	Grilled eel and cucumber in sweet vinegar	\$17.00
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和風サラダ <b>Wafu Salad</b>	Green salad with seaweed and mushrooms	\$16.00
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漬物盛り合わせ <b>Tsukemono Moriwase</b>	A variety of house pickled vegetables	\$10.00
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## Hot Entrees

天ぷら盛り合わせ <b>Tempura Moriawase</b>	Delicately deep fried prawns, fish and vegetables	\$23.50
竜田揚げ <b>Tatsuta Age</b>	Deep fried marinated chicken thigh pieces	\$23.50
茶碗蒸し <b>Chawan Mushi</b>	Steamed free range egg custard with seafood and vegetables	\$15.00
揚げだし豆腐 <b>Agedashi Tofu</b>	Deep fried bean curd topped with vegetable and mushroom sauce	\$19.00
海老しゅうまい <b>Ebi Shumai</b>	Steamed prawn dumplings (4)	\$24.00
ねぎ牛肉巻き <b>Negi Gyunikumaki</b>	Grilled thin slices of beef rolled with spring onion in teriyaki sauce (6)	\$33.00
椎茸の海老詰め揚げ <b>Shiitake Ebitsumeage</b>	Fresh shiitake mushrooms stuffed with minced prawn, then lightly deep-fried (4)	\$26.00
白身魚の味噌漬け焼き <b>Misozuke Yaki</b>	Grilled butterfish marinated with special miso (2)	\$24.00

## Sashimi and Sushi

刺身 <b>Sashimi</b>	A variety of thinly sliced fresh pieces of raw fish	(E) \$28.00 (M) \$40.00
寿司 <b>Sushi</b>	Vinegary rice, topped with varieties of fresh fish delicacies	(E) \$28.00 (M) \$40.00
上寿司 <b>Jyo Sushi</b>	Deluxe sushi selected by our chef	(E) \$32.00 (M) \$52.00
ちらし寿司 <b>Chirashi</b>	Assorted raw fish served on a bed of sushi rice	\$42.00
鉄火丼 <b>Tekka Don</b>	Raw tuna slices served on a bed of sushi rice	\$42.00
鮭丼 <b>Sake Don</b>	Raw salmon slices served on a bed of sushi rice	\$41.00
寿司と刺身の盛り合わせ <b>Sushi and Sashimi Combination</b>	Small Medium Large	\$49.00 \$85.00 \$123.00

## Maki Zushi

(Sushi rolled in seaweed)

うなぎ巻 <b>Unagi Maki</b>	Grilled eel	\$11.50
てっか巻 <b>Tekka Maki</b>	Tuna	\$10.50
さけ巻 <b>Sake Maki</b>	Salmon	\$9.50
カリフォルニア巻 <b>California Maki</b>	Avocado and prawn	\$12.00
スパイシーツナ巻 <b>Spicy Tuna Maki</b>	Spicy tuna	\$14.00
カリフォルニアとびこ巻 <b>California Tobiko Maki</b>	Avocado, prawn and flying fish roe	\$15.00
太巻 <b>Futomaki</b>	Jumbo size with prawn, egg and vegetables	\$22.00
ベジタリアン巻 <b>Vegetarian Maki</b>	Mixed vegetables	\$20.00
海老天巻 <b>Ebiten Maki</b>	Prawn Tempura, flying fish roe and mayo	\$16.00

## Sushi a la Carte

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

Unagi	Grilled eel	each \$7.00
Ikura	Red salmon roe	\$7.00
Maguro	Tuna	\$7.00
Hotate	Scallop	\$6.50
Ebi	Cooked prawn	\$7.00
Sake	Salmon	\$6.50

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 <b>Tori Teriyaki</b>	Pan grilled chicken with teriyaki sauce	\$40.00
牛の照り焼き <b>Gyu Teriyaki</b>	Pan grilled beef with teriyaki sauce	\$40.00
鮭の照り焼き <b>Sake Teriyaki</b>	Pan grilled salmon with teriyaki sauce	\$40.00
鰻重 (又は蒲焼き) <b>Unajyu</b>	Grilled eel with sweet soya sauce, served on a bed of rice	\$40.00

## Nabe Ryori

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

すき焼き <b>Sukiyaki</b>	Thin slices of beef cooked with various vegetables in a soy based sukiyaki sauce	per person \$51.00
	With Japanese marbled beef	\$66.00
しゃぶしゃぶ <b>Shabu Shabu</b>	Even finer slices of beef and vegetables, lightly cooked in a clear broth, served with ponzu and sesame dipping sauces	per person \$51.00
	With Japanese marbled beef	\$66.00

Chef's recommended banquet course  
\$75.00 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

