



## KAZOKU JAPANESE BISTRO

### Full Menu

Address: 89 North Sound Road

Phone: (345) 943 8744

Cuisine: Sushi Bar and Teppanyaki Grill

## STARTERS

<b>Shrimp Tempura</b>	<b>CI\$12</b>
5 pieces. Jumbo shrimp deep fried in tempura batter, served with a warm housemade sauce	
<b>Fried Shrimp Wonton</b>	<b>CI\$8</b>
4 pieces. Finely diced pieces of shrimp stuffed in a wonton purse and deep fried, served with a sweet chili sauce	
<b>Edamame</b>	<b>CI\$5</b>
Steamed edamame pods finished with sea salt	
<b>Tokyo Roll</b>	<b>CI\$8</b>
3 pieces. Deep fried chicken and shrimp spring roll served with sweet chili sauce	
<b>Bourbon/Teriyaki Chicken Over Fries</b>	<b>CI\$7</b>
Bite sized pieces of chicken sauteed in a honey bourbon sauce or housemade teriyaki sauce served over lightly salted fries	
<b>Wings</b>	<b>CI\$9</b>
Served with buffalo or sweet chili sauce	
<b>Kimchi</b>	<b>CI\$6</b>
A salted and fermented medley of vegetables in housemade spices	
<b>Gyoza</b>	<b>CI\$8</b>
4 pieces. Chicken or pork pan-fried dumplings served with a teriyaki sesame sauce	
<b>Teriyaki Chicken Skewers</b>	<b>CI\$6</b>
2 pieces. Chicken and vegetables grilled and finished in teriyaki sauce	
<b>Fish Tacos</b>	<b>CI\$11</b>
3 pieces. Fresh mahi sauteed in a teriyaki sauce, topped with sweet local grown mango, green onions, crisp lettuce and finished with a housemade scotch bonnet mayo	
<b>Coconut Shrimp</b>	<b>CI\$12</b>
5 pieces. Jumbo shrimp crusted in coconut flakes and deep fried crisp, served with sweet chili mayo	

## SOUPS

**Seafood Ramen** **CI\$16**

Noodle soup gently simmered in seafood stock with crab, shrimp, fish balls, topped with a boiled egg and seaweed and finished with a drizzle of sesame oil

**Chicken Ramen** **CI\$14**

Noodle soup gently simmered in chicken stock with chunky pieces of grilled chicken, topped with a boiled egg and seaweed and finished with a drizzle of sesame oil

**Beef Ramen** **CI\$15**

Noodle soup gently simmered in beef stock with tender slices of slow cooked beef, topped with a boiled egg and seaweed and finished with a drizzle of sesame oil

**Crab n Corn** **CI\$6**

Chunky seafood broth filled with corn and shredded crab, finished with sesame oil and scallions

**Miso** **CI\$4**

Miso broth with tofu, scallions and shredded seaweed

**Seafood Chowder** **CI\$8**

Creamy soup filled with chunks of fish, crab, shrimp and tofu

## SALADS

Add on: Shrimp for CI\$5, Chicken for CI\$4, Mahi Mahi for CI\$6

**Kazoku Salad** **CI\$8**

Crisp baby lettuce, cucumber, avocado, corn, cherry tomatoes and red onions tossed in a housemade sesame ginger vinaigrette

**Green Salad** **CI\$7**

Mixed greens, avocado, toasted walnuts and cucumber tossed in a house vinaigrette

**Wakame Salad** **CI\$9**

Artisan baby lettuce, avocado, cucumber and mango tossed in a sweet chili mayo

**Add ons**

Shrimp \$5, Chicken \$4, Mahi Mahi \$6.

## ENTREES

<b>Kazoku Special Fried Rice</b>	<b>CI\$14</b>
Chicken, shrimp and beef stirfried on the hibachi grill with scrambled eggs	
<b>Creamy Chicken Penne</b>	<b>CI\$12</b>
Grilled chicken diced and slowly cooked in a garlicky cream sauce then tossed with penne pasta	
<b>Lemon Garlic Butter Lobster</b>	<b>CI\$21</b>
Grilled chunks of lobster tossed in a lemon garlic butter sauce and served over steamed rice with grilled vegetables	
<b>Teriyaki Chicken Pasta</b>	<b>CI\$14</b>
Bite sized pieces of grilled teriyaki chicken sauteed with vegetables and tossed in a buttery teriyaki sauce with penne pasta	
<b>Sauteed Butter Shrimp</b>	<b>CI\$15</b>
Jumbo butter-fried shrimp grilled over high heat and finished in a lemon butter sauce that is served over steamed rice	
<b>Gyudon</b>	<b>CI\$14</b>
Strips of beef, sauteed in teriyaki sauce, served over a bed of steamed rice and finished with a fried egg	
<b>Creamy Cilantro Shrimp</b>	<b>CI\$15</b>
Grilled shrimp sauteed in creamy cilantro sauce, served over penne pasta	

## RICE & NOODLE BOWLS

Fresh tender pieces of meat stir fried with your chosen sauce and served over rice or noodles with stir fried vegetables. With a base of soba noodles, choose from:

Sauces: Bourbon / Teriyaki / Sweet Sesame Ginger / Hawaiian

<b>Beef</b>	<b>CI\$15</b>
<b>Tofu</b>	<b>CI\$13</b>
<b>Shrimp</b>	<b>CI\$16</b>
<b>Pork</b>	<b>CI\$14</b>

**Chicken**

**CI\$11**

## **BURGERS & WRAPS**

Served with a side of fries

**Kazoku Fish Wrap**

**CI\$16**

Tempura fried mahi finished with lettuce, cucumber, onion, avocado and sweet chili mayo sauce

**Ultimate Chicken Wrap**

**CI\$14**

Grilled chicken tossed in sweet chili mayo and finished with lettuce, tomato, onion, bell peppers and avocado

**Katsu Burger**

**CI\$15**

Beef patty seasoned with house blend, topped with a sesame ginger slaw, katsu sauce and scotch bonnet mayo

**Grilled Teriyaki Chicken Burger**

**CI\$13**

Grilled chicken with cheese, red onion, lettuce, tomato, mayo and avocado finished with housemade teriyaki sauce

**Pulled Pork Burger**

**CI\$14**

Slow cooked pork in house blend seasonings, sauteed in a teriyaki pineapple glaze

## **HIBACHI**

Chunks of meat cooked at high heat on the hibachi grill and served with rice, stir fried vegetables and one of three signature housemade sauces: yum yum, sweet sesame ginger and teriyaki

**Surf n Turf**

**CI\$32**

**Lobster**

**CI\$23**

**NY Steak**

**CI\$17**

**Chicken**

**CI\$11**

**Jumbo Shrimp**

**CI\$16**

**Pork**

**CI\$15**

**Salmon**

**CI\$18**

# BENTO BOX

Served with white rice or fried rice, a side salad and 1 fountain drink for CI\$18

## Appetiser

Shrimp Tempura, Veggie Tempura, Gyoza or Tokyo Roll

## Sushi

California Roll, Shrimp Tempura Roll or Veggie Roll

## Meat

Chicken, Pork, Shrimp, Beef or Tofu

## Sauces

Teriyaki, Sweet Sesame Ginger, Teriyaki Pineapple, Hawaiian, Bourbon

# ASIAN FUSION

## Phad Prik

CI\$14

Thinly sliced stir fried chicken sauteed with vegetables in a spicy Thai chili sauce, served with steamed rice

## Phad Khing

CI\$14

Stir fried chicken, pork or beef in oyster sauce with scallions, onions and ginger served with steamed rice

## Baby Back Ribs

CI\$20

Oriental style baked pork ribs finished with scallions and sesame seeds served over a bed of white rice or a side of lightly salted fries

## Honey Glazed Salmon

CI\$17

Salmon steak glazed in a sweet and tangy honey sauce, grilled and served over steamed rice and vegetables

## Korean Beef Short Ribs

CI\$22

Short ribs marinated in house Korean style seasonings, slow cooked and grilled for a smoky

## Asian Chili Shrimp

CI\$16

Jumbo shrimp sauteed in sesame oil, toasted garlic flakes, finely chopped ginger and chili flakes, served with steam rice and veg

## Pork Sisig

CI\$13

A medley of velvety and crispy pork, simmered until tender, grilled and finely chopped then sauteed with spiced and finished with a perfectly cooked over easy egg. Served with a side of steamed rice

**Chicken Sisig** **CI\$12**

Juicy chicken thighs, simmered until tender, grilled and finely chopped then sauteed with spices and finished with a perfectly cooked over easy egg. Served with a side of steam rice

**Pancit** **CI\$13**

Sweet and savoury stir fried noodles with vegetables and your choice of meat (chicken, beef or pork)

## KIDS

**Teriyaki Chicken and Rice** **CI\$8**

Bite sized pieces of grilled teriyaki chicken served over steamed rice

**Chicken Tenders and Fries** **CI\$7**

Juicy chicken breasts crusted and fried to a delicate crisp served with fries

**Grilled Fish and Pasta** **CI\$8**

Grilled mahi, served over penne pasta in butter sauce

## DESSERT

**Tempura Ice Cream** **CI\$7.75**

Vanilla ice cream, rum cake, tempura fried

**Matcha Tea Caramel Flan** **CI\$7.75**

Caramel Flan, matcha tea ice cream

**Chocolate Molten Cake** **CI\$6.75**

Warm chocolate cake, vanilla ice cream

## SIDES

**White Rice** **CI\$2**

**Fried Rice** **CI\$2**

**Side Salad** **CI\$3.5**

**Fries** **CI\$3**

**Noodles** **CI\$3.5**

**Vegetables** **CI\$3.5**

## VEGETARIAN OPTIONS

<b>AGEDASHI TOFU</b>	<b>CI\$8</b>
Deep fried tofu finished with scallions, ginger and our homemade sauce	
<b>WAKAME SALAD</b>	<b>CI\$9</b>
Artisan baby lettuce, avocado, cucumber and mango tossed in a sweet chili mayo	
<b>FISH TACOS</b>	<b>CI\$16</b>
Fresh Mahi Mahi sauteed in a teriyaki sauce, topped with sweet local grown mango, green onions, crisp lettuce and finished with a homemade scotch bonnet mayo	
<b>CRAB N CORN SOUP</b>	<b>CI\$6</b>
Chunky seafood broth filled with corn, shredded crab with a drizzle of sesame oil and scallions	
<b>FISH BALLS</b>	<b>CI\$9</b>
Minced fish and shrimp balls tempura fried, drizzled in sweet sesame ginger sauce	
<b>TOFU STEAK</b>	<b>CI\$16</b>
Breaded and deep fried tofu steaks, served with rice and vegetables or salad topped with crispy garlic and tempura sauce	
<b>EDAMAME</b>	<b>CI\$5</b>
Steamed edamame pods finished with Sea Salt	
<b>UNAGI</b>	<b>CI\$20</b>
A sweet delicate combination of tofu and sweet potatoes over nori, pan fried and served with sushi rice with a drizzle of a sweet and savor glaze.	
<b>KAZOKU FISH WRAP</b>	<b>CI\$16</b>
Tempura Fried mahi wrapped with lettuce, cucumber, onion, avocado and sweet chili mayo	

Last updated: Tue 11 Jan, 2022