
O-KAZU

MENU

O-KAZU MOCKTAILS

42.00 SAR

Japanese Spritzer

Fresh Pineapple Juice with Blueberry Fruit Puree, Lemon Juice

O-Kazu Passion Martini

Passion Fruit Puree, Cherry Blossom Syrup, Lemon Juice with Sprite

Ao Moscow Mule

Fresh Blueberry, Blueberry Puree, Fresh Lime Juice topped with
Ginger Beer

Nagasaki

Fresh Mixed Berry Nojito with Fresh Lime Wedges, Yuzu
and Mint Leaves Topped with Soda Water

Mount Fuji

Fresh Strawberry Nojito with Fresh Lime Wedges, Pickled
Jalapeno, Yuzu, Mint Leaves and a Hint of Jalapeno sauce
topped With Soda water

Frosted Tropical Lemonade

Fresh Pineapple Juice, Vanilla Ice Cream, Coconut Crème
topped with Sprite

ICED TEA

28.00 SAR

Osaka Passion

Fresh Passion Fruit Pulp, Fresh Raspberries, Sliced
Fresh Orange, Yuzu, Green Tea, Simple Syrup

FRESH JUICES

32.00 SAR

Orange
Pineapple
Mango
Green Apple
Red Apple
Carrot
Lemon Mint

MALT BEVERAGES

29.00 SAR

Asahi

SOFT DRINKS

18.00 SAR

Coca Cola
Diet Coke
Sprite

WATER

Still

Acqua Panna	1.0 L	28.00 SAR
Acqua Panna	0.5 L	16.00 SAR

Sparkling

S. Pellegrino	1.0 L	29.00 SAR
S. Pellegrino	0.5 L	17.00 SAR

O-KAZU OPENING

Sutātā

Kombu Salted Edamame

Steamed Soy Beans
with Malden Sea Salt
36.00 SAR

Spicy Edamame

Steamed Soy Beans
with Kimchi Sauce
38.00 SAR

Miso Soup

Tofu, Wakame and Spring Onion
28.00 SAR

Tori No Tacos

Chicken, Guacamole with
Sweet & Spicy Mayo
62.00 SAR

Wagyu Tacos

Wagyu Beef, Guacamole,
Tomato Salsa, Jalapeno Salsa
with Yuzu Spicy Sauce
118.00 SAR

Crispy Rice

With Tuna
69.00 SAR

With Salmon
69.00 SAR

Crispy Rice (06 Pcs)

18.00 SAR

Ika Karaage

Deep Fried Baby Squid with Yuzu Kosho Seasoning,
Shichimi, Lime and Kimchi Mayo
72.00 SAR

Wagyu Tataki

Pan Seared Wagyu, Red Onion Pickle, Chives, Garlic Chip,
Ponzu, Jalapeno Dressing, Truffle Oil
128.00 SAR

Wagyu Gyoza

Steamed Wagyu Beef Dumplings with Spicy Ponzu Sauce
95.00 SAR

Nasu Dengaku

Grilled Aubergine with Den Miso, Candy Walnut and Sansho Pepper
43.00 SAR

All Prices Inclusive of VAT

Page | 4

O-KAZU SALAD BAR

Sarada

Super Kale Salad

Kale, Organic Quinoa, Green Papaya, Shimeji Mushroom, Cherry
Tomato Confit, Grill Corn with Goma Ginger Dressing
62.00 SAR

Crispy Kani Salad

Crispy Crab with Japanese Mizuna, Sweet & Spicy Dressing
77.00 SAR

O-Kazu Mixed Mushroom Salad

Five Kind of Japanese Mushroom, Chives, Pine Nuts
Yuzu Truffle Miso Dressing
76.00 SAR

O-KAZU SUSHI BAR

Sushi Bā

NIGIRI

Two Fingers (02 Pcs)

O-Toro	88.00 SAR
Chutoro	74.00 SAR
Akami	47.00 SAR
Hamachi	44.00 SAR
Ebi	40.00 SAR
Sake	43.00 SAR
Suzuki	44.00 SAR
Tarabakani	55.00 SAR

SASHIMI

Delicately Cut Strips (03 Pcs)

O-Toro	160.00 SAR
Chutoro	144.00 SAR
Akami	120.00 SAR
Hamachi	110.00 SAR
Sake	78.00 SAR
Suzuki	79.00 SAR

ABURI NIGIRI

Blowtorched (02 Pcs)

Sake

Flame Seared Salmon with Sweet & Spicy Mayo
43.00 SAR

Hamachi

Flame Seared Yellowtail
44.00 SAR

Wagyu

Japanese Beef (Grade 9+)
69.00 SAR

NEW STYLE SASHIMI

Salmon Sashimi

Thinly Sliced Salmon, Chives, Ginger, Garlic, Yuzu Soy, Sesame Oil
88.00 SAR

Yellowtail Sashimi

Thinly Sliced Hamachi, Coriander, Jalapeno, Garlic, Yuzu Soy
82.00 SAR

Wagyu Carpaccio

Thinly Sliced Wagyu (Grade 9+), Chives, Ginger, Garlic,
Sesame Seed, Yuzu Soy
144.00 SAR

All Prices Inclusive of VAT

Page | 6

MAKI

Hand Rolled

Sake Maki

Salmon, Sushi Rice, Wasabi and Yakinori
56.00 SAR

Avocado Maki

Avocado, Sushi Rice, Wasabi and Yakinori
39.00 SAR

Kappa Maki

Cucumber, Sushi Rice, Wasabi and Yakinori
44.00 SAR

California Maki

Snow Crab Mix, Cucumber, Avocado, Sesame Seed, White Truffle Oil
66.00 SAR

Tiger Maki

Crispy Prawn, Daikon, Crab Meat, Wasabi Tobiko, Ebi, Beetroot
Yogurt Dressing, Wasabi Mayo, Unagi Sauce, Aio Nori
138.00 SAR

Aburi Gold Maki

Salmon, Gold Leaf, Avocado, Spicy Miso and Sweet Gochujang
Sauce
61.00

Crispy Hamachi

Yellowtail, Red Chili, Chojang Sauce
57.00 SAR

O-KAZU SIGNATURE ROLLS

Hand Rolled (05 Pcs)

O-Kazu Wagyu Roll

Seared Wagyu (Grade 9+), Chives, Ginger, Garlic, Sesame Seed,
Yuzu Soy, Olive Oil, Asparagus, Shimeji
144.00 SAR

O-Kazu Crispy Roll

Tempura Prawn, Bell Pepper, Avocado, Tempura Flake, Sesame
Seed, Kimchi Mayo
59.00 SAR

TEMAKI

Hand-Made, Cone (01 Pcs)

California Temaki

Nori Handroll with King Crab Stick, Tobiko, Japanese Mayonnaise,
Togarashi, Sushi Rice and
Shiso Leaf
34.00 SAR

Sake Avocado Temaki

Salmon, Avocado, Sushi Rice and Shiso leaf
37.00 SAR

O-Kazu Special Temaki

Nori Handroll with Salmon, Crab Mixer, Salmon Eggs, Sushi Rice and
Shiso Leaf
48.00 SAR

O-KAZU HOT KITCHEN

Atatakai Ryōri

TEMPURA

Ebi Tempura

Deep Fried Shrimp Tempura Served with Tentsuyu Sauce
78.00 SAR

O-Kazu Shrimp Blast

Deep Fried Rock Shrimp Tempura with Sweet & Spicy Mayo
77.00 SAR

SEAFOOD

Gyokairui

Salmon Teriyaki

Grilled Scottish Salmon Fillet, Grilled Assorted Vegetables
With Teriyaki Sauce
101.00 SAR

NIKU

Meat

Black Angus Gyuniku Teppanyaki

Grilled Black Angus Beef, Vegetable Itame and Garlic Butter Sauce
134.00 SAR

Wagyu Ishiyaki (Grade 9+)

Japanese Wagyu Steak Cooked in Ishiyaki Hot Stone, Served with
Smoked Maldon Salt, Truffle Ponzu, Teriyaki Sauce, Sesame Seeds
and Spring Onion
233.00 SAR

GOHAN

Rice

Gohan

Steamed White Rice

29.00 SAR

Takikomi Gohan

Umami Rice With

Minced Wagyu Beef 98.00 SAR

OR

Grilled Mushroom  80.00 SAR

DESSERT

O-Kazu Date Pudding

Warm Date Pudding with Cashew Nut Crunch and Caramel Ice Cream
72.00 SAR

O-Kazu Fudge Cake

Double Chocolate Fudge Cake with Vanilla Ice Cream
66.00 SAR

O-Kazu Lava Cake

Chocolate Lava Cake with Vanilla Ice Cream
67.00

O-Kazu Fruit Platter

Assorted Exotic Cut Fruits
79.00

O-Kazu Home Made Ice Cream

(Two Scoops)
Chocolate, Vanilla, Caramel
38.00

O-Kazu Home Made Sorbet

(Two Scoops)
Mango, Coconut, Strawberry
38.00

O-KAZU COFFEE COLLECTION

Caffè Corcovado

Espresso (Single)	16.00 SAR
Espresso (Double)	21.00 SAR
Americano	21.00 SAR
Cappuccino	26.00 SAR
Caffè Latte	26.00 SAR
Spanish Latte	28.00 SAR
Caffè Mocha	28.00 SAR
Caffè Macchiato	19.00 SAR

O-KAZU TEA SELLECTION

Tchaba
24.00 SAR

Sencha Zen

Japanese Green Tea

Royal Breakfast

Ceylon, Darjeeling, and Assam black tea leaves

Chamomile Breeze

Lush chamomile, fragrant hibiscus and refreshing citrus and floral notes

Jasmine Pearl

White Tea, Jasmine Blossoms

Moroccan Nights

A divine taste and a tempting fragrance of savory green tea blended with refreshing mint

Rosa

White Tea, Green Tea, Rose Petals

Happy Forest

Hibiscus, Rosehip, Apple bits, Grape, Sour Cherries

Ginger Zest

Delve into The Zesty Medley of our Ginger Zest Herbal Infusion

Earl Grey

Black Tea, Bergamot Oil, Violets