

Appetizers

Steamed Buns 6

*Two pieces of steamed buns:
pork chashu with mayo and green onions
or
duck with plum sauce and green onions*

Edamame 5

steamed and salted soy bean pods

Shumai 6

Steamed shrimp dumplings

Gyoza 6

Pan fried pork dumplings

Shishito Pepper 5.5

fried shishito with garlic butter sauce

Brussels Sprout 5.5

fried brussel sprout with sesame sauce

Harumaki 6

fried vegetable spring roll with sweet chili sauce

Tako Ball 6

fried octopus wheat ball

Karaage 7

Japanese style fried chicken

Japanese Chicken Wings 7

Japanese style chicken wing with garlic pepper

*Sweet & Spicy Chicken Wings 7

Saucy wings with a little spicy kick

*Spicy Fried Shrimp 7

fried shrimp with spicy mayo sauce

Crispy Calamari 8

fried squid with katsu sauce

Salads

Kazan Salad 7

*fried ramen noodles and thinly sliced
vegetable with house sesame dressing
(add chicken, beef or shrimp - \$5 extra)*

House Salad 6

*Mixed greens with house salad with house
sesame dressing.
(add chicken, beef or shrimp - \$5 extra)*

**Spicy*

Please inform your server of any food allergies or special dietary needs.

BBQ

*Entrees served with soup or salad and with white rice (fried rice \$3)
Additional items may be requested for an additional cost.*

Entrees

BEEF

Prime Sirloin 28
Prime Ribeye 32
Filet Mignon 32
NY Strip 25
Galbi 20
LA Galbi 25
Brisket 25
Skirt Steak 23
Beef Tongue 25
Bulgogi 22

POULTRY

Garlic Chicken Breast 16
Spicy Chicken Thigh 16

PORK

Pork Belly 20

SEAFOOD

Shrimp 18
Scallop 20

VEGETABLES

Assorted Vegetables 15
*(asparagus, corn, onion, carrot,
Shitake mushroom & zucchini)*

SPECIAL SET MENU (for 2)

Family Set 50
*Includes Galbi, NY Strip, Shrimp, &
Garlic Chicken*

Kazan Set 75
*Includes LA Galbi, Prime Sirloin,
Skirt Steak, Filet Mignon & Shrimp*

Sides

BEEF

Prime Sirloin 15
Prime Ribeye 16
Filet Mignon 16
NY Strip 13
Japanese Sausage 10
Skirt Steak 13
Beef Tongue 10

POULTRY

Garlic Chicken Breast 8
Spicy Chicken Thigh 8

PORK

Pork Belly 10
Thick Cut Bacon 8

SEAFOOD

Shrimp 8
Scallop 10

VEGETABLES

Asparagus 5
Corn 5
Shitake Mushroom 5
Zucchini 5

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Grandma's Fried Rice

Passed down from generations, this is the fried rice everyone asks for when Grandma comes to visit. Her unique blend of spices bring back days of childhood bliss and Grandma's love.

*With the protein (5 oz) you choose from below, our fried rice (15 oz) includes eggs, onions, green beans, carrots and spices (pepper, butter, oyster sauce, sesame oil and soy sauce).
Entrée sized, as a side dish serves up to 4.*

Chicken 10

Steak (NY Strip) 13

Shrimp 11

Pork Belly 10

Vegetable 10

(asparagus, shiitake mushrooms and zucchini)

Yaki Noodles

When you're not in the mood for soup but need your carb fix, try our Ramen or Udon stir-fried. All of the entrée sized plates come with your choice of proteins and onions, carrots, shiitake mushrooms and green peppers.

Chicken Yaki 10

Steak (NY Strip) Yaki 13

Shrimp Yaki 11

Pork Belly Yaki 10

Vegetable Yaki 10

(onions, carrots, shiitake mushrooms and green peppers)

Teriyaki

*Entrees served with soup or salad with white rice (fried rice \$3 extra)
Lunch served until 3pm*

LUNCH

Chicken 11

Scallops 13

Shrimp 12

Steak 13

Tofu 11

Dinner

Chicken 16

Scallops 20

Shrimp 18

Steak 21

Tofu 14

Consumer Advisory: Thoroughly cooking meat, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

RAMEN

Hakata Tonkotsu 12

The traditional flavor from the Hakata region of Japan (Kyushu), creamy pork broth soup base. Served with pork belly, Ajitama, mushroom, bamboo shoot, green onion & ginger.

Asahi Shoyu 11

The traditional flavor from the Asahikawa region of Japan (Hokkaido), the clear soup base brings a deep, rich flavor and the Gyokai Shoyu (seafood infused soy sauce). Served with pork belly, Ajitama, seaweed, bamboo shoot & green onion.

Sapporo Miso 11

The traditional flavor from Sapporo region of Japan (Hokkaido), the clear veg broth based soup has a miso flavor. Served with pork belly, Ajitama, bamboo shoot, mushroom & green onions.

Tokyo Yuzu-Shio 11

The traditional flavor from the Tokyo region of Japan (Honshu), but with the addition of the citrus flavor of yuzu. This is a clear pork broth base infused with yuzu-salt to create a fresh, rich flavor profile. Served with pork belly, Ajitama, bamboo shoot & green onions.

Chicken, Beef, or Shrimp 11

Served with soft-boiled egg, wood ear mushrooms, bamboo shoot & green onions. Chicken served with chicken broth, beef with beef broth and Shrimp served with veg broth.

Vegetable Ramen 10

Clear vegetable broth served with assorted vegetables.

Seafood Ramen 16

Clear vegetable broth, served with Shrimp, Scallops, Crabmeat, Squid, Ajitama (seasoned soft-boiled egg), bamboo shoot, wakame seaweed, mushrooms & green onions.

Create Your Own Ramen 6.5

Start with the base of soup then add any number of toppings and optional flavor toppings to create a dish that fits the unique flavor profile of yourself! Served with green onion.

Soup Base (choose one):

Tonkotsu - creamy pork broth

Shoyu - clear pork broth with seafood infused soy s.

Miso - clear pork broth with miso

Yuzu Shio - clear pork broth with yuzu-salt

Soup Flavor Toppings

Spicy Mayo Paste +\$1

Black Garlic Oil +\$1

Habanero Spicy Paste +\$1

Freshly Minced Garlic +\$1

Topping Options:

Pork Belly (Chashu) (2 pcs) +\$2

Shrimp (2 pcs) +\$2

Braised Beef (3oz) +\$5

Chicken (3 oz) +\$3

Bacon Tempura +\$2

Tofu (3 pcs) +\$1

Corn +\$1

Bean Sprouts +\$1

Green Onions +\$1

Seasoned, Hard-Boiled Egg +\$1

Ajitama (seasoned, soft-boiled egg) +\$1

Kae-dama (extra noodle) +\$2

Kimchi +\$1

Menma (bamboo shoots) +\$1

Kikurage (wood ear mushroom) +\$1

Wakame (seaweed) +\$1

Roasted seaweed (3 pcs) +\$1

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