

A watercolor illustration of a dark brown branch with several pink cherry blossoms and buds, extending from the middle right towards the center, partially overlapping the '72' part of the logo.

KENZO 72

STEAKS, COCKTAILS & SHISHA

F O O D M E N U



SNACKS & STARTERS

- SALTED OR SPICY EDAMAME BEANS **5**
SOURDOUGH BREAD **4.50**
PADRÓN PEPPERS WITH SEA SALT **5**

HORS D'OEUVRES **12.50PP**

(MINIMUM FOR TWO)

DUCK ROLLS, TOKYO CHICKEN, YAKITORI CHICKEN, HALLOUMI & RIBS

GAMBAS AL AJILLO **8**

SUCCULENT KING PRAWNS PAN-SEARED WITH CHOPPED HERBS IN GARLIC BUTTER

BBQ PORK CROQUETTES **7**

SLOW-COOKED PULLED PORK AND SMOKEY BARBECUE GLAZE COME TOGETHER, WRAPPED IN CRISPY GOLDEN PANKO COATING. SERVED WITH A BIG FLAVOUR PAN SAUCE!

PANKO MUSHROOM **6.50 (V)**

BATTERED MUSHROOM, DEEP FRIED AND COOKED WITH SALT & GARLIC, SERVED WITH A GARLIC MAYO DIP

KENZO CLASSICS

KATAIFI KING PRAWNS (5 PCS) **8.50**

JUICY MARINATED KING PRAWNS WRAPPED IN HOME-MADE KATAIFI PASTRY, SERVED WITH HOUSE DIPPING SAUCE

DYNAMIC BEEF SKEWERS (2 X SKEWERS) **9.50**

TENDER MARINATED CHUNKS OF PRIME BEEF FILLET, WITH PEPPERS & ONIONS DRIZZLED WITH KENZO TERIYAKI

YAKITORI CHICKEN (2 X SKEWERS) **6.50**

SERVED ON THE SKEWER AND GENEROUSLY FILLED WITH SEASONED CHICKEN THIGH, PEPPERS AND ONIONS, THEN FLAME-GRILLED TO PERFECTION

TOKYO CHICKEN **8**

SUCCULENT CHICKEN THIGH BITES COATED IN HOME-MADE CRUMB AND DEEP-FRIED UNTIL GOLDEN, SERVED WITH HOUSE SAUCE

CHICKEN GYOZA **8**

DUMPLINGS PAN-SEARED IN GARLIC OIL AND SERVED WITH A GARLIC VINEGAR DIPPING SAUCE

KENZO'S HALLOUMI FRIES **7 (V)**

SEASONED HALLOUMI STRIPS IN GOLDEN PANKO, SERVED WITH A GARLIC & GREEK YOGHURT DIP

KENZO-STYLE BRAVAS FAT CHIPS **7 (V)**

CHUNKY CHIPS SERVED WITH GARLIC MAYO AND HOUSE SAUCE

CALAMARI **8**

LIGHTLY BREADED AND FRIED TO GOLDEN PERFECTION, SERVED WITH A TANGY HOME-MADE SAUCE

DUCK ROLLS **6.50**

HOME-MADE PANCAKE ROLLS FILLED WITH SHREDDED DUCK BREAST, SERVED WITH HOISIN SAUCE

KOREAN CHICKEN WINGS **8**

CRUNCHY & STICKY CHICKEN WINGS WITH A SWEET & HOT GLAZE, TOPPED WITH SESAME SEEDS

CRISPY AUBERGINE **7 (V)**

THIN & CRUNCHY SLICED AUBERGINE - FRIED LIKE A CRISP

MAINS

CHICKEN KATSU CURRY **15''**

TENDER MARINATED CHICKEN BREAST IN GOLDEN PANKO, JAPANESE RICE AND HOUSE KATSU CURRY SAUCE

RACK OF KENZO RIBS **21.50**

FALL OFF THE BONE, SLOW COOKED & GLAZED RIBS, SERVED WITH HOUSE SLAW AND CHIPS

BEEF ON THE ROCKS **32**

8OZ FILLET BEEF SERVED ON A BED OF WARM POTATOES WITH TRUFFLE MUSHROOM SAUCE (RECOMMENDED MEDIUM RARE) SERVED WITH A SKILLET OF VEG

KP LINGUINE **17**

EXTRA LARGE SEARED KING PRAWNS, SERVED IN A CREAMY WHITE WINE & RED PESTO-BASED SAUCE, WITH FRESH LINGUINE PASTA (VEGETARIAN OPTION AVAILABLE)

CLASSIC BATTERED FISH AND CHIPS **15**

FRESH BEER-BATTERED COD, WITH CHUNKY CHIPS, MUSHY PEAS AND A TANGY TARTARE SAUCE

VEGAN CAJUN RISOTTO **14.50 (V) (GF)**

BIG CREOLE FLAVOURS COME TOGETHER WITH KIDNEY BEANS, PEPPERS, ONIONS, ROASTED CHERRY TOMATOES, CAJUN SAUCE AND ARBORIO RICE

DIJON CHICKEN **17**

SUCCULENT PAN-FRIED SEARED CHICKEN IN A RICH AND CREAMY MUSTARD SAUCE, SERVED WITH CRUSHED GARLIC BUTTER POTATOES. SERVED WITH A SKILLET OF VEG

MISO BLACK COD **29**

OUR SIGNATURE BLACK COD, MARINATED FOR THREE DAYS IN AN UMAMI-LADEN SWEET MISO GLAZE, FINISHED UNDER THE GRILL AND SERVED WITH ASPARAGUS, GARLIC SPINACH, MISO AIOLI AND CRUSHED GOLDEN POTATO
MAY CONTAIN BONES

SEA BASS **16.50**

PAN-FRIED SEA BASS SERVED ON A BED OF SALAD WITH LIGHT THIN SOYA SAUCE

CLASSIC CAESAR SALAD **10 (V) (GF)**

CRISP ROMAINE LETTUCE, HOUSE CAESAR SAUCE, CROUTONS & PARMIGIANO
ADD GRILLED CHICKEN **2**
ADD KING PRAWNS **4**

BURGERS

ALL BURGERS ARE SERVED WITH CHIPS AND HOME-MADE COLESLAW

CLASSIC BEEF BURGER **14.50**

JUICY AND CLASSIC - BEEF PATTY WITH CHEESE, LETTUCE, TOMATO, ONION AND HOMEMADE SAUCE

KATSU BURGER **14.50**

YOUR NEW FAVOURITE BURGER HAS ARRIVED! CHICKEN THIGH, ONION, LETTUCE, AND RED CABBAGE AND CURRY SAUCE WITH A KICK

SIDES

SWEET POTATO FRIES **5**

FRENCH FRIES **4.50**

TRUFFLE CHIPS **6.50**

CHUNKY CHIPS **6**

GARLIC MUSHROOMS **5**

ONION RINGS **5**

MAC 'N' CHEESE **6.50**

SKILLET OF VEG **5.50**

MIXED LEAF SALAD **5**



SAUCES

PEPPERCORN SAUCE

BEEF DRIPPING SAUCE

RED WINE & PORT JUS

BÉARNAISE SAUCE

CHIMICHURRI

MUSHROOM SAUCE

EXTRA STEAK SAUCE **3.50**

STEAKS

THE **VOLCANIC HOT STONE PLATE** IS A NATURAL, HEAT-RETENTIVE SURFACE PERFECT FOR COOKING FOOD AT THE TABLE, ADDING A UNIQUE TASTE TO YOUR STEAK WITHIN SECONDS

HOW WOULD YOU LIKE IT COOKED?

STEAKS SERVED ON OUR 300-DEGREE HOT STONE ARE INITIALLY SERVED BLUE, GIVING YOU THE FREEDOM TO COOK TO YOUR LIKING. IF YOU WOULD LIKE US TO COOK YOUR STEAK, PLEASE INFORM OUR WAITING STAFF OF YOUR PREFERENCE

WARNING: PLEASE BE CAREFUL WHEN HANDLING THE HOT STONE

PORK TOMAHAWK 10OZ **17.95**

JUICY MEAT ON THE BONE MARINATED IN A RICH KENZO DRIPPING SAUCE

RIBEYE 10OZ **28**

CUT FROM THE RIB SECTION, THE RIBEYE STEAK IS ONE OF THE MOST SUCCULENT STEAKS, GUARANTEED TO SATISFY EVEN THE MOST DEDICATED CARNIVORE
(PLEASE NOTE THAT RIBEYE CUTS NATURALLY CONTAIN A HIGHER FAT CONTENT.)

SIRLOIN 10OZ **26**

CUT FROM THE TENDERLOIN, THE SIRLOIN STEAK HAS A GENEROUS OUTER STRIP OF FAT THAT ENRICHES THE STEAK DURING THE GRILLING PROCESS

FILLET 8OZ **30**

THE FILLET IS THE ROYALTY OF ALL STEAK CUTS. IT IS THE MOST TENDER, WITH LITTLE MARBLING AND VIRTUALLY FAT-FREE

T-BONE 16OZ **37**

A THICK, FLAVOURFUL CUT FEATURING BOTH TENDER FILET MIGNON AND JUICY SIRLOIN, OFFERING THE BEST OF BOTH WORLDS

ALL STEAKS ARE SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES PLUS A SAUCE OF YOUR CHOICE

PERFECT TO SHARE

HAVE YOUR STEAK COOKED OR ENJOY THE EXPERIENCE WITH OUR 300-DEGREE HOT STONE

SERVED WITH YOUR CHOICE OF TWO SIDES AND TWO SAUCES. ALSO INCLUDES A SLOW-ROASTED TOMATO, GARLIC MUSHROOMS, AND TWO CORN ON THE COBS

CÔTE DE BOEUF 36OZ **65**

28-DAY DRY-AGED BEEF, RIB ON THE BONE STEAK TO SHARE

TOMAHAWK 33OZ **80**

A KILO OF GOODNESS, WITH EXTRA FLAVOUR RELEASED FROM THE BONE, RESULTING IN A WONDERFULLY RICH TASTE

KENZO'S GRILL **75**

A MIX OF ALL YOUR FAVOURITE MEATS RIB EYE STEAK, PORK TOMAHAWK, OLDE ENGLISH SAUSAGE, CHICKEN THIGHS IN A TERIYAKI SAUCE, PORTOBELLO MUSHROOMS, TOMATO & FRENCH FRIES

FOOD ALLERGY NOTICE

IF YOU HAVE A FOOD OR DRINK ALLERGY OR SPECIAL DIETARY REQUIREMENT, PLEASE INFORM A MEMBER OF STAFF FOR INFORMATION ON OUR MENU. THANK YOU
SERVICE CHARGE NOT INCLUDED