Shellfish Ginza KAZAN

3-4-6 Ginza Seiryu Ginza Bldg. 1F 104-0061 · +81335628050 · Updated: Jan 14, 2026

View online menu

LUNCH MENU（WEEKDAY） 3

KAZAN's Lunch course — $3,500.00

Today's Hors d'oeuvre Green Salad Today's Pasta A. Deep Fried Angel Prawn B. Grilled Tilefish with Vermouth Sauce Bread Today's Dessert Coffee ※ Additional Deep fried Prawn 1000yen/pc

KAZAN's Special Lunch course — $4,500.00

Cold Consomme Jelly Cocktail "Catseye"Oyster Today's Hors d'oeuvre Green Salad Today's Pasta A. Deep Fried Angel Prawn B. Grilled Tilefish with Vermouth Sauce C. Millefeuille of Fresh Sea Urchin and Grilled Scallops D. A [Half] + Stir-fried King Crab (+1500) Bread Today's Dessert Coffee ※ Additional Deep fried Prawn 1000yen/pc

KAZAN's Lunch Course Prime — $6,500.00

Cold Consomme Gelee Cocktail or Consomme Gelee of Hokkaido Fresh Sea Urchin (+1200) "Catseye"Oyster Cold FoieGras with Snow Crab and Pear Today's Hors d'oeuvre Truffle Flavor Pudding with Mushrooms KAZAN's Deep Fried Angel Prawn Millefeuille of Hokkaido Fresh Sea Urchin and Grilled Scallops Bread Today's Dessert Coffee (Free refills)

LUNCH MENU (WEEKEND) 2

KAZAN's Special Lunch Course — $4,500.00

Cold Consomme Jelly Cocktail “CatsEye”Oyster Today's Hors d'oeuvre Green Salad Today's Pasta A. Deep fried Angel Prawn B. Grilled Tilefish with Vermouth Sauce C. Millefeuille of Hokkaido Fresh Sea Urchin and Grilled Scallops D. A [Half]+ Stir-fried King Crab (+1500) Bread Today's Dessert Coffee

KAZAN's Lunch Course Prime — $6,500.00

Cold Consomme Gelee Cocktail or Consomme Gelee of Hokkaido Fresh Sea Urchin (+1200) “CatsEye”Oyster Cold FoieGras with Snow Crab and Pear Today's Hors d'oeuvre Truffle Flavor Pudding with Mushrooms KAZAN's Deep Fried Angel Prawn Millefeuille of Hokkaido Fresh Sea Urchin and Grilled Scallops Bread Today's Dessert Coffee (Free refills)

DINNER MENU 1 1

KAZANディナーコース — $6,500.00

冷たいコンソメジュレのカクテル (Cold Consommé Gelée Cocktail) or 北海道産生雲丹と生うにジュレ (+¥1200円) (Consommé Gelée of Hokkaido Fresh Sea Urchin) “キャッツアイオイスター” (Cat's Eye Oyster) トリュフとマッシュルームのフォーム ロワイヤル仕立て (Truffle Pudding with Mushrooms foam) ニューカレドニア産天使の海老のフライ (KAZAN's Deep Fried Angel Prawn) 北海道産生雲丹と帆立貝のミルフィーユ (Millefeuille of Hokkaido Fresh Sea Urchin and Grilled Scallops) 桜海老のフェデリーニ (Fedellini with Sakura Shrimp) 本日のデザート (Today's Dessert) コーヒー (Coffee)

DINNER MENU 2 1

Seafood Degustation Dinner Course — $8,800.00

Cold Consommé Gelee Cocktail or Consommé Gelee of Hokkaido Fresh Sea Urchin, 'Cats Eye' Oyster, Cold Fedeleini with Snow Crab and Pear, Tasmanian Salmon Confit with Salmon Caviar, Today's Homard Lobster, Sea urchin Pudding with Truffle, Today's Australian Abalone, Grilled Red King crab with Risotto, Today's Dessert, Coffee

DINNER MENU 3 1

Chef's Special Dinner Course **$11,800.00**

Consommé Gelée of Sea Urchin Cold Consommé Gelée Cocktail Cat's Eye Oyster Cold Redbream with Snow Crab and Pear Truffle Pudding with Mushrooms Foam Tasmanian Salmon Confit with Salmon Caviar Grilled Red King Crab Today's Australian Abalone Today's Fish Hokkaido Fresh Sea Urchin and Truffle Risotto Today's Dessert Coffee (Free refills)