

PLACING AN ORDER

Please note:

- Upon confirmation of payment, waiting time is estimated at 45 mins or longer if we are further from you
- **For delivery:**
Minimum spend is \$35*
FREE Island-wide delivery for orders above \$80*
\$10 for all orders below \$80* (*total before GST; after discount if any*)
- **For takeout/self-collect**
Please allow -20 mins preparation time before collection
Kerbside pickup can also be arranged
- **Sake add-ons (by Bottle) Available!**

3 steps to experience Kabuke at home

1. ORDER

Via WhatsApp only: +65 8822 5525

Advance pre-order available to secure preferred delivery time

2. PAYMENT

Bill will be sent to you for review and payment

Via **PayNow**: UEN 201701209M (Seven Grains Pte Ltd)

Via **FavePay**: Kabuke

Send via WhatsApp a screenshot of proof of payment

3. EXPERIENCE KABUKE

Receive confirmation

Look forward to delivery or come by [Kabuke](#) for pickup

Experience [Kabuke](#) in the comfort of your home

KABUKE

WhatsApp +65 8822 5525 to order | PayNow & FavePay accepted

\$10 ISLANDWIDE min. \$35* | FREE DELIVERY with \$80* |

Mon-Fri 11.30AM - 1.45PM, 7PM- 9.30PM, Sat & Sun 7PM- 9.30PM

**before GST and after any discount code*

SET DELIVERY MENU

COUPLE SETS

SET A \$43 (USP: \$54)

Select 2 Mains

Wagyu Suki Bowl
Gyu Don
Kurobuta Miso Maze Don
Unagi Tempura Don
+
Miso Eggplant **OR**
Baby Corn (*select 1*)
+
2pc Goma Goma Wings

SET B \$68 (USP: \$80)

Select 2 Mains

Kabuke Wagyu Don
Foie Gras Scallops Don
Uni Ikura Somen
+
Miso Eggplant **OR**
Baby Corn (*select 1*)
+
4pc Goma Goma Wings

SET C \$128 (USP: \$150)

2 x Kabuke Pleasure Bowl
+
Miso Eggplant **OR**
Baby Corn (*select 1*)
+
2pc Goma Goma Wings
+
Iberico Pork Spam Fries

FAMILY SET (for 4 pax)

SET D \$178 (USP: \$208)

Small Bites

Amaebi Karaage with Sea Salt
Edamame with Smoked Sea Salt

Mains

2 x Kabuke Wagyu Don
Wagyu Suki Don
Uni Ikura Somen

For Sharing

Baby Corn
Wakame Salad
Goma Goma Wings (8pcs)
Unagi Tempura
Kani Miso Kourayaki

DESSERT (\$10 with Any Set)

Sata Andagi \$12

Okinawan Brown Sugar Doughnuts. Mixed Berries Compote. Vanilla Crème

All prices subject to GST

ALA CARTE DELIVERY MENU

KABUKE RICE BOWLS

Wagyu Suki Bowl \$18

Wagyu Shortplate Strips. Sukiyaki Sauce. Onions. Shimeji Mushrooms. Onsen Egg

Gyu Don \$15

Grass-fed Striploin. Truffle Shoyu. Onsen Egg

Unagi Tempura Don \$15

Tempura Smoked Eel. Sweet Soy. Onsen Egg. Premium Koshihikari Rice

Kurobuta Miso Maze Bowl \$16

Miso Braised Minced Kurobuta Pork. Onsen Egg. Premium Koshihikari Rice

Uni Ikura Don \$38

Sea Urchin. Salmon Roe. Premium Sushi Rice

Foie Gras & Scallops Don \$28

Foie Gras Cubes. Seared Scallops. Ikura. Premium Sushi Rice

Snow Crab, Uni & Scallop Don \$58

Snow Crab Legs. Sea Urchin. Hokkaido Wild-Caught Scallops. Salmon Roe. Truffle Shoyu

SIGNATURE JAPANESE WAGYU BOWLS

Guilty Pleasure Bowl \$88

Japanese Wagyu. Sea Urchin. Foie Gras. Ikura. Truffle Shoyu. Onsen Egg

Japanese Wagyu Bowl \$58

Japanese Wagyu. Truffle Shoyu. Onsen Egg

Japanese Wagyu & Foie Gras \$74

Japanese Wagyu. Foie Gras. Truffle Shoyu. Onsen Egg

Japanese Wagyu & Uni \$80

Japanese Wagyu. Sea Urchin. Truffle Shoyu. Onsen Egg

Kabuke Pleasure Bowl \$58

Australian Wagyu. Sea Urchin. Foie Gras. Ikura. Truffle Shoyu. Onsen Egg

Kabuke Wagyu & Uni \$50

Australian Wagyu. Sea Urchin. Truffle Shoyu. Onsen Egg

Kabuke Wagyu & Foie Gras \$44

Australian Wagyu. Foie Gras. Truffle Shoyu. Onsen Egg

Kabuke Wagyu Bowl \$28

Australian Wagyu. Truffle Shoyu. Onsen Egg

ALA CARTE DELIVERY MENU

NOODLES

Snow Crab & Uni Somen \$48

Snow Crab Legs. Sea Urchin. Salmon Roe. Truffle Shoyu

Kimochi Somen \$36

Sea Urchin. Scallops. Salmon Roe. Truffle Shoyu

Uni Ikura Somen \$28

Sea Urchin. Marinated Salmon Roe. Truffle Shoyu

Ikura Somen \$14

Marinated Salmon Roe. Truffle Shoyu

Wagyu Suki Udon \$24

Wagu Shortplate Strips. Sukiyaki Sauce. Onions. Shimeiji Mushrooms. Onsen Egg

SMALL BITES

Amaebi Karaage \$14

Fried Amaebi Prawns

Ei Hire \$12

Grilled Stingray Fin

Spicy Negitoro Toast \$10

Minced Tuna. Spring Onions. House-made Spicy Mayo. Focaccia Toast

Camembert Potato Mochi \$6

(4 pcs) Potato Mochi. Camembert Cheese Centre

Edamame with Cherry Wood-Smoked Sea Salt \$6

Jamon Tamago Bomb \$10

Iberico Jamon (Ham). Onsen Egg. Salmon Roe. Truffle Soy. Grated Wasabi

Jamon Plate \$19

ALA CARTE DELIVERY MENU

PLATES FOR SHARING

VEGETABLES

Baby Corn \$10

Baby Corn. House-made Sriracha Mayo. Furikake. Pork Floss*can do without

Miso Eggplant Itame \$12

Eggplant. Red Miso. Snow Peas. Onions. Stir Fried

MEAT

Honey Miso Hokkaido Chashu \$24

Grilled Handrolled Hokkaido Pork. House-made Honey Miso

Iberico Pork Spam Fries \$16

Iberico Pork Spam. Mayonnaise. Flying Fish Roe

Goma Goma Wings \$12

Sesame Coated Crispy Wings. Yuzu Wasabi Mayo Dip

Teriyaki Foie Gras Toast \$16

Pan-seared Duck Liver. Teriyaki Sauce. Hokkaido Milk Toast

WAGYU

Wagyu Sando \$68

A4 Kagoshima Ribeye. Seaweed Panko. Wasabi Cream Cheese. Hokkaido Milk Toast

Wagyu Tataki \$28

Seared Australian Wagyu Striploin. Garlic Shoyu. Raspberry Reduction

3pc Wagyu Skewers \$30

Skewered Australian Wagyu Cubes. Cherry Wood-Smoked Sea Salt

Japanese Butcher Selection \$48/\$88

Japanese Wagyu Cut of the Day. Kizami Wasabi. Garlic Chips. 150/300g

SEAFOOD

Unagi Tempura \$18

Smoked Eel Tempura. Sweet Soy

Snow Crab Leg Tempura \$18

Snow Crab Leg Tempura. Dried Green Laver. Yuzu-infused Sea Salt

Kani Miso Kourayaki \$18

Grilled Crab Butter. Snow Crab Meat. Flying Fish Roe. Japanese Cucumber Sticks



SAKE DELIVERY MENU

720ML Bottles



YUKI NO BOSHA Yamahai Junmai **\$59** (USP: \$96)
Akita Prefecture

Gently sweet with good acidity, balanced throughout with a hint of umami to enhance food pairings.



KAMEIZUMI Junmai Ginjo Nama **\$52** (USP: \$88)
Kochi Prefecture

Juicy and fresh unpasteurized notes, hints of green, velvety texture with a hint of sweetness. Complex throughout, dry and crisp finish.



ZAKU Gen no Tomo Junmai **\$64** (USP: \$108)
Mie Prefecture

Hints of melon fruit mixed with gentle rice sweetness. Great mouthfeel due to a medium body, with enough acidity to balance out the sweetness.



TATENOKAWA Muga Junmai Daiginjo **\$78** (USP: \$138)
Yamagata Prefecture

Aromas of melon and pear. Elegant, clean and fruity with refreshing acidity. Silky smooth texture and medium finish.



DENSHIN Rin Junmai Daiginjo **\$78** (USP: \$138)
Fukui Prefecture

Aromatic, semi-dry, complex, with deep lingering fruity flavors. Crisp and refreshing throughout with hints of stonefruit.



DENSHIN Haru Junmai Daiginjo **\$64** (USP: \$108)
Fukui Prefecture

Gently sweet, tropical fruit notes of bananas mingle with peach flavors. Fresh "nama" notes keep it lively with good complexity.



RYUSEI Hattan Goju Junmai Daiginjo **\$79** (USP: \$139)
Hiroshima Prefecture

Subtle melon notes and rice sweetness. Semi-dry throughout with complex flavors and a firm texture. Crisp mineral finish.

SAKE DELIVERY MENU

720ML Bottles



BIJOFU Tokubetsu Honjozo \$58 (USP: \$88)

Kochi Prefecture

Lightly fragrant with subtle stonefruit and pleasant rice sweetness. Off-dry, good acidity, with a refreshing crisp sensation throughout.



SAKU NO HANA Ginjo Karakuchi \$63 (USP: \$95)

Nagano Prefecture

A dry sake with subtle ginjo aromas of winter fruit, coupled with light spice. Crisp, refreshing, yet the flavors are deep.



ZAKU Gen no Tomo Junmai \$64 (USP: \$108)

Mie Prefecture

Hints of melon fruit mixed with gentle rice sweetness. Great mouthfeel due to a medium body, with enough acidity to balance out the sweetness.



YAMAMOTO Midnight Blue Junmai Ginjo \$78 (USP: \$138)

Akita Prefecture

Unpasteurized and undiluted with a fruity, luscious and fresh style. Bold, sweet, with flavors of pear, peach, melon and bubble gum. Rich flavors and long finish, with a slight spritz from leftover fermentation.



KAMEIZUMI Junmai Ginjo Nama Koiku 63 \$52 (USP: \$88)

Kochi Prefecture

Juicy unpasteurized notes, hints of green, Light texture, with structure, depth. Off-dry and crisp.



HAGI NO TSURU Kotatsu Neko Junmai Ginjo \$69 (USP: \$118)

Miyagi Prefecture

Fruity and clean nose of melon, peaches and pear. Velvety texture, with a soft, elegant. finish, gently sweet.

SAKE DELIVERY MENU

720ML Bottles



HAGI NO TSURU Kotatsu Neko Junmai Ginjo **\$69** (USP: \$118)

Miyagi Prefecture

Fruity and clean nose of melon, peaches and pear. Velvety texture, with a soft, elegant. finish, gently sweet.



KIKUISAMI Sanjyu Roku Ninshu Junmai **\$58** (USP: \$98)

Yamagata Prefecture

Subtle nose of honeydew, pear and greens mixed with gentle sweet rice. Light and uplifting on the palate, with a refreshing acidity. Light mineral notes offer a crisp sensation.



ISOJIMAN Tokubetsu Honjozo Omachi 55 **\$79** (USP: \$139)

Shizuoka Prefecture

One of the most popular brews from a revered Japanese brewery. Off-dry, with fruity notes of white peach. Complex on the palate with hints of mineral and slight herbaceous notes. Brewed from Akaiwa Omachi rice.



EMISHIKI White Sensation **\$75** (USP: \$128)

Shiga Prefecture

Brewed using local eating rice using Junmai Daiginjo techniques and polishing ratio, Highly aromatic, with fruity nose of apricots, passionfruit, and kiwi with hints of vanilla. Bright and uplifting brew that is off-dry.

300ML Bottles



CHIYO NO KAME AEND Junmai Ginjo **\$29** (USP: \$47)

Ehime

Light fruity notes of passion fruit, peaches with hints of citrus. Fruity on the palate, light on texture, with a gentle acidity.

