

# Lunch

**K A B U K E**

AVAILABLE MON-FRI

11.30am - 2.00pm

## JAPANESE WAGYU BOWLS

### Guilty Pleasure Bowl \$88

A4 Kagoshima Wagyu. Sea Urchin. Foie Gras. Ikura. Truffle Shoyu. Onsen Egg

### Japanese Wagyu Bowl \$58

A4 Kagoshima Wagyu. Truffle Shoyu. Onsen Egg

## KABUKE WAGYU BOWLS

### 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

## ADD-ON

Uni \$22 | Ikura \$8 | Scallops \$8 | Foie Gras \$16 | Onsen Egg \$3 | Japanese Sweet Omelette \$3



Add on House Pour Sake \$6 or Bottled Beer \$7

## 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. Onsen Egg

### Bara Chirashi Don \$18

Yuzu Shoyu Marinated Salmon & Tuna. Scallops. Ikura. Premium Sushi 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. Salmon Roe. Truffle Shoyu. Premium Sushi Rice

## SIDES & DESSERT

### Amaebi Karaage \$14

Fried Sweet Shrimp

### Kaisen Salad \$10

Salmon. Tuna. Scallops. Ikura. Wakame. Onion

### Unagi Tempura \$15

Tempura Smoked Eel. Sweet Soy

### Ebi Fry \$10

4pc Japanese-style Breaded Tiger Prawns

### Goma Goma Wings 2pc/4pc \$7/\$12

Sesame. Crispy Wings. Yuzu Wasabi Mayo

### Camembert Potato Mochi \$6

Mochi. Japanese Potatoes. Camembert Cheese

### Warm Brownie with Ice Cream \$10

### Japanese Ice Cream \$3

## SIGNATURE WAGYU BOWLS

Kabuke Specialties

### Guilty Pleasure Bowl \$88

A4 Kagoshima Wagyu. Sea Urchin. Foie Gras.  
Ikura. Truffle Shoyu. Onsen Egg

### Japanese Wagyu & Uni \$80

A4 Kagoshima Wagyu. Sea Urchin. Truffle  
Shoyu. Onsen Egg

### Japanese Wagyu & Foie Gras \$74

A4 Kagoshima Wagyu. Foie Gras. Truffle Shoyu.  
Onsen Egg

### Japanese Wagyu Bowl \$58

A4 Kagoshima Wagyu. Truffle Shoyu. Onsen  
Egg



Pair with

TEN ON Junmai Yamahai, \$16 (90ml)

### 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 Striploin. Truffle Shoyu.  
Onsen Egg



Pair with

Hourai Junmai Daiginjo, \$16 (90ml)

## SUSHI RICE BOWLS & NOODLES

Fresh, Premium Seafood & Wagyu, Served with Sushi Rice or Noodles

### Snow Crab, Uni & Scallop Don \$58

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

### 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

### Kabuke Chirashi Don \$38

Premium selection of Fresh Catch Seafood. Uni.  
Grated Wasabi. Sushi Rice

### A4 Wagyu Chirashi Bowl \$58

A4 Kagoshima Wagyu Striploin, Tamagoyaki.  
Cucumber. Ikura. Sushi Rice

### Snow Crab & Uni Somen \$48

Snow Crab. Sea Urchin. Salmon Roe. Truffle Shoyu.  
Cold Somen. Caviar

### Kimochi Somen \$36

Sea Urchin. Scallops. Salmon Roe. Truffle Shoyu.  
Cold Somen. Caviar

### Uni Ikura Somen \$28

Sea Urchin. Marinated Salmon Roe. Truffle Shoyu.  
Cold Somen

### Ikura Somen \$14

Salmon Roe. Truffle Shoyu. Cold Somen

### Wagyu Sukiyaki Inaniwa Udon \$24

Braised Grade 9 Marbling Australian Wagyu  
Strips. Onsen Egg. Hand Stretched Udon

### ADD-ON

Uni \$22 | Ikura \$8 | Scallops \$8 | Foie Gras \$16 | Onsen Egg \$3 | Japanese Sweet Omelette \$3

*Prices subjected to prevailing taxes and service charge*

## MEAT & WAGYU

### Wagyu Sando \$68

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

### Iberico Pork Spam Fries \$16

Iberico Pork Spam. Mayonnaise. Flying Fish Roe

### Teriyaki Foie Gras Toast \$16

Duck Liver. Teriyaki Sauce. 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 A4 Steak Cut \$48/\$88

Japanese Wagyu. Wasabi. Garlic Chips. 150/300g

### Honey Miso Hokkaido Chashu \$24

Handrolled Hokkaido Pork. Honey Miso

## SEAFOOD

### Uni Sashimi \$48

Sea Urchin. Roasted Seaweed. Fresh Wasabi

### Uni Nori \$28

Sea Urchin. Salmon Roe. Seaweed Tempura

### Uni Foie Gras Toast \$42

Sea Urchin. Foie Gras. Hokkaido Milk Toast

### Unagi Tempura \$18

Smoked Eel Tempura. Sweet Soy

### Snow Crab Leg Tempura \$18

Snow Crab Leg Tempura. Yuzu-infused Sea Salt

### Kani Miso Kourayaki \$18

Crab Butter. Snow Crab Meat. Flying Fish Roe

### Tuna Tataki \$12

Seared Marinated Tuna. Honey Ponzu

### Wild-Caught Hotate Carpaccio \$28

Wild-caught Hokkaido Scallops. Sea Grapes.  
Truffle Shoyu. Marinated Salmon Roe

### Hokkaido Hotate Kushiyaki \$32

Seared Hokkaido Scallops Skewers.  
Mentaiko Mayo

## SMALL BITES

### Amaebi Karaage \$14

Fried Sweet Shrimp

### Ei Hire \$12

Grilled Stingray Fin

### Salted Egg Renkon Chips \$6

Lotus Root Chips, Salted Egg Seasoning

### Spicy Negitoro Toast \$10

Minced Tuna, Negi, Spicy Mayo. Focaccia

### Camembert Potato Mochi \$6

Mochi. Japanese Potatoes. Camembert

### Goma Goma Wings \$12

Sesame Crispy Wings. Yuzu Wasabi Mayo

### Jamon Tamago Bomb \$10

Iberico. Onsen Egg, Ikura. Truffle Shoyu  
\* Add Uni +10

### Edamame \$6

Edamame. Cherry Wood-Smoked Sea Salt

### Mentaiko Mayo Crackers \$6

Mentaiko Spicy Cod Roe Mayo. Crackers

### Crispy Tori Kawa \$10

Chicken Skin. Momiji Oroshi. Honey Ponzu

## VEGETABLES

### Baby Corn \$10

Baby Corn. Sriracha Mayo. Furikake. Pork Floss

### Miso Eggplant Itame \$12

Eggplant. Red Miso. Snow Peas. Onions

### Momotaro Tomato \$14

Japanese Momotaro Tomato.  
Home-made Sweet Shiso Vinaigrette. Seaweed

## DESSERT

### Sata Andagi \$12

Okinawan Brown Sugar Doughnuts.  
Vanilla Creme. Mixed Berry Compote

### Warm Brownie w Ice Cream \$10

### Rotating Ice Cream Selection \$5