

Lunch

K A B U K E

AVAILABLE MON-FRI

11.30am - 2.00pm

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

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 Striploin. Truffle Shoyu. Onsen Egg

ADD-ON **available only with purchase of bowls*

Uni \$22 | Ikura \$6 | Scallops \$6 | Foie Gras \$16

Sweet Omelette \$2 | Wagyu \$23 | Onsen Egg \$2

Gyu \$10 | Miso Soup \$2 | Nori Salad \$3



Add on House Pour Sake \$5 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 and Uni Don \$48

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 \$9

Japanese Ice Cream \$3

SIGNATURE BOWLS

JAPANESE WAGYU BOWLS

Guilty Pleasure Bowl \$88

Japanese Wagyu. Sea Urchin. Foie Gras. Ikura. 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

Japanese Wagyu Bowl \$58

Japanese Wagyu. Truffle Shoyu. Onsen Egg



Pair with

TEN ON Junmai Yamahai \$16 (90ml)

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 Striploin. Truffle Shoyu. Onsen Egg



Pair with

Horai Iro Otoko Junmai Daiginjo \$16 (90ml)

ADD-ON

Uni \$22 | Ikura \$8 | Scallops \$8

Foie Gras \$16 | Onsen Egg \$3

Japanese Sweet Omelette \$3

Dinner Menu
MON-SUN: 6.00-9.30pm

Happy Hour
6.00-7.00pm
50% off Sake (Glass & Carafe), Spirits & Beer

K A B U K E

Prices subjected to prevailing taxes and service charge

MAINS

Dinner Menu
MON-SUN: 6.00-9.30pm

SUSHI RICE BOWLS

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 Don \$48

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

Kabuke Chirashi Don \$38

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

ADD-ON

Uni \$22 | Ikura \$8 | Scallops \$8

Foie Gras \$16 | Onsen Egg \$3

Japanese Sweet Omelette \$3



DEWAZAKURA

Junmai Ginjo Tsuyahime \$12 (90ml)

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, Spring Onions, House-made Spicy Mayo. Focaccia Toast

Camembert Potato Mochi \$6

Mochi. Japanese Potatoes. Camembert Cheese

NOODLES

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 *Hot* \$24

Grade 9 Marbling Australian Wagyu Strips
Sukiyaki-style. Onsen Egg. Hand-stretched Udon



BIJOFU JUNREI

Junmai Ginjo \$12 (90ml)

Goma Goma Wings \$12

Sesame Coated Crispy Wings. Yuzu Wasabi Mayo

Jamon Tamago Bomb \$10

Jamon Iberico (Spanish Ham), Onsen Egg, Marinated Salmon Roe. Truffle Shoyu. Freshly Grated Wasabi

* Add Uni +10

Edamame w Cherry Wood Smoked Salt \$6

Edamame. Cherry Wood-Smoked Sea Salt

Raisin Butter Crackers \$6

Japanese Butter. Raisins. Crackers

Mentaiko Mayo Crackers \$6

Mentaiko Spicy Cod Roe Mayo. Crackers

Iberico Jamon \$19

Sliced Iberico Jamon (Spanish Ham). Focaccia Toast

K A B U K E

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PLATES FOR SHARING

Dinner Menu
MON-SUN: 6.00-9.30pm

VEGETABLES

Baby Corn \$10

Baby Corn. House-made Sriracha Mayo. Furikake. Pork Floss

Miso Eggplant Itame \$12

Eggplant. Red Miso. Snow Peas. Onions

Momotaro Tomato \$14

Japanese Momotaro Tomato. Lotus Root Chip. Home-made Sweet Shiso Vinaigrette. Seaweed

Wakame Salad \$8

Mixed Greens. Crispy Seaweed. Apple Shiso Vinaigrette

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

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 A4 Steak Cut \$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

Tuna Tataki \$12

Seared Marinated Tuna. Garlic Chips. Honey Ponzu

Wild-Caught Hotate Carpaccio \$28

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

UNI LOVERS

Uni Foie Gras Toast \$42

Sea Urchin. Foie Gras. Hokkaido Milk Toast

Uni Toast \$28

Sea Urchin. Salmon Roe. Focaccia

Uni Sashimi \$48

Sea Urchin. Roasted Seaweed. Fresh Wasabi

Uni Nori \$28

Sea Urchin. Salmon Roe. Seaweed Tempura

DESSERT

Sata Andagi \$12

Okinawan Brown Sugar Doughnuts. Vanilla Creme. Mixed Berry Compote

Warm Brownie w Ice Cream \$10

Rotating Ice Cream Selection \$5

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