

# Lunch

**K A B U K E**

AVAILABLE MON-FRI

12.00pm- 2.30pm

## 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:

Shaved Black Truffles \$10 | Uni \$22

Ikura \$8 | Scallops \$8 | Foie Gras \$16

Onsen Egg \$3 | 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

### Crispy Kurobuta Pork \$19

12 Hours Slow Braised Kurobuta Pork Belly.  
Onsen Egg. Yuzu-su Miso. Granny Smith Pickles

### 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

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

### Umami Chirashi Don \$68

Aburi Otoro. Uni. Hokkaido Scallops. Ikura. Yuzu  
Soy. Shaved Black Truffles. Premium Sushi Rice

## SIDES & DESSERT

### Amaebi Karaage \$14

Fried Sweet Shrimp

### Kaisen Salad \$12

Salmon. Tuna. Scallops. Ikura. Wakame. Onion

### Unagi Tempura \$15

Tempura Smoked Eel. Sweet Soy

### Tatami Himego \$12

Grilled Pressed Baby White Sardines

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

Sesame. Crispy Wings. Yuzu Wasabi Mayo

### Camembert Potato Mochi \$7

Mochi. Japanese Potatoes. Camembert Cheese

### Japanese Ice Cream \$5

### Ume Cheese Tart Brulee \$10

# SIGNATURE WAGYU BOWLS

Kabuke Specialties

**K A B U K E**

Dinner Menu

MON-SUN: 6.00pm - 10.30pm

## 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

Toyo Bijin Junmai Daiginjo (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

Sharaku Junmai Yumenokaori, \$16 (90ml)

# SUSHI RICE BOWLS & NOODLES

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

## Umami Chirashi Don \$68

Aburi Otoro. Uni. Hokkaido Scallops. Ikura. Yuzu Soy. Shaved Black Truffles. Premium Sushi Rice

## Foie Gras & Scallops Don \$28

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

## Kabuke Bara Chirashi Don \$38

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

## Salmon Ochazuke \$15

Salmon. Iriko Dashi. Crispy Salmon Skin. Pickled Wasabi. Nori

## Kimochi Kimochi Somen \$58

Aburi Otoro. Uni. Hokkaido Scallops. Ikura. Shaved Black Truffles. Truffle Shoyu. Chilled Somen

## Uni Ikura Somen \$28

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

## Ikura Somen \$14

Marinated Salmon Roe. Negi. Truffle Shoyu. Chilled Somen

## Wagyu Sukiyaki Inaniwa Udon \$24

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

### ADD-ON:

Shaved Black Truffle \$10 | Uni \$22 | Ikura \$8 | Scallops \$8  
Foie Gras \$16 | Onsen Egg \$3 | Japanese 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

### Foie Gras Katsu Toast \$22

Breaded French Duck Liver. Black Garlic  
Mayo. Pickled Apples. Hokkaido Milk Toast

### 3pc Wagyu Skewers \$30

Skewered Australian Wagyu Cubes.  
Cherry Wood-Smoked Sea Salt

### Japanese A4 Steak Cut \$58/\$98

A4 Kagoshima Wagyu Striploin. Wasabi.  
Garlic Chips. 150/300g

### Crispy Kurobuta Pork \$24

12 Hours Slow Braised Kurobuta Pork Belly.  
Yuzu Su Miso. Green Apple Pickles

## SEAFOOD

### Black Truffle Hotate Carpaccio \$30

Wild-caught Hokkaido Scallops. Ikura.  
Black Truffles. Truffle Shoyu. Crispy Rice

### Botan Ebi Crudo \$28

Japanese Spotted Sweet Shrimp. Salmon.  
Ikura. Red Onion. Cherry Tomato.  
Mikan Juice. Lime Zest. Crostini

### Uni Sashimi \$58

Sea Urchin. Roasted Seaweed. Fresh Wasabi

### Uni Nori \$28

Sea Urchin. Salmon Roe. Seaweed Tempura

### Unagi Tempura \$18

Smoked Eel Tempura. Sweet Soy

### Kani Miso Kourayaki \$18

Crab Butter. Snow Crab. Scallop. Tobiko

### Tuna Tataki \$12

Seared Marinated Tuna. Honey Ponzu

### Hokkaido Hotate Kushiyaki \$32

Seared Hokkaido Scallops Skewers.  
Mentaiko Mayo

## SMALL BITES

### Amaebi Karaage \$14

Fried Sweet Shrimp

### Tatami Himego \$12

Grilled Pressed Baby White Sardine

### Camembert Potato Mochi \$7

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

### Smoked Salmon Senbei \$12

Smoked Salmon. Wasabi Cream Cheese.  
Creme Fraiche. Tobiko. Rice Crackers

### Crispy Tori Kawa \$10

Chicken Skin. Momiji Oroshi. Honey Ponzu

## VEGETABLES

### Baby Corn \$10

Baby Corn. Sriracha Mayo. Pork Floss

### Miso Eggplant Itame \$12

Eggplant. Red Miso. Snow Peas. Onions

### Umibudo & Fruit Tomato \$18

Japanese Fruit Tomato. Sea Grapes. Tosaka  
Seaweed. Onions. Sweet Shiso Vinaigrette

## DESSERT

### Sata Andagi \$12

Okinawan Brown Sugar Doughnuts.  
Vanilla Creme. Mixed Berry Compote

### Ume Cheese Tart Brulee \$10

Ume Boshi. French Cream Cheese.  
Butter Tart. Brulee