

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:

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 - 9.30pm

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 Ceviche \$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. Flying Fish Roe

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