



EVENT KIT

FACT SHEET



CONCEPT

Located on the second floor of a heritage shophouse along Telok Ayer Street, Kabuke is a Sake gastrobar that combines the art of kabuki and the wonders of Japanese Sake paired with a hearty repertoire of contemporary Japanese cuisine. With a growing collection of Sake specially curated by Sake sommelier Keiji, guests are invited to indulge in the art of eating and drinking with Sake at Kabuke with the refined and umami-packed menu by Chef Rio Neo.

The intimate 50-seater gastrobar is designed by creative consultancy HJgher, with custom playlists by DJ Riff Raff. Booking of the Private Lounge is also available for up to 12 guests.



OPENING HOURS

Lunch 1130 – 1400 (Mon to Fri)

Dinner 1700 – 2300 (Mon to Thu)

1700 – 0000 (Fri)

1800 – 0000 (Sat)

Closed (Sun + PH)



ADDRESS

200A Telok Ayer Street
Singapore 068638



NEAREST MRT

Telok Ayer MRT



CAPACITY

50 Seater



WEBSITE

<http://kabuke.sg>



SOCIAL MEDIA

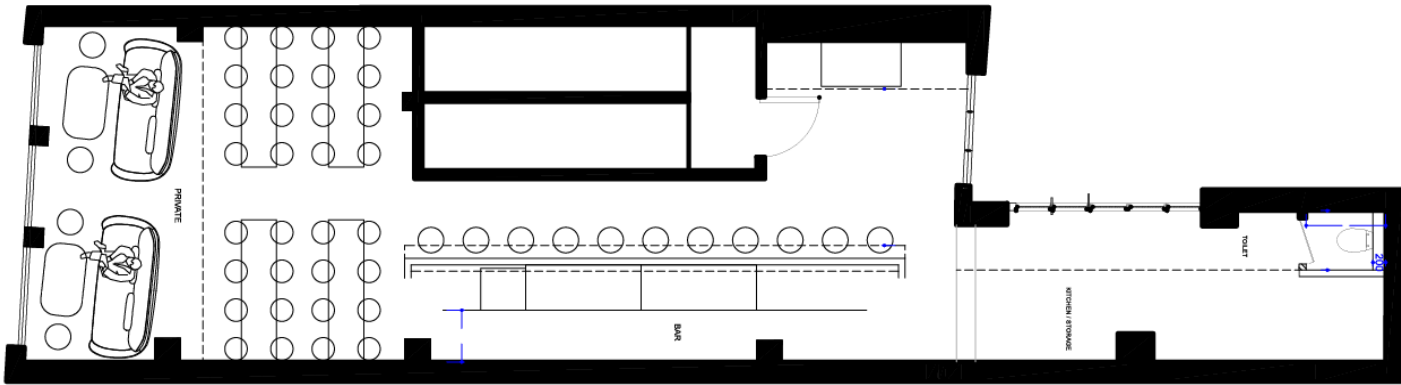
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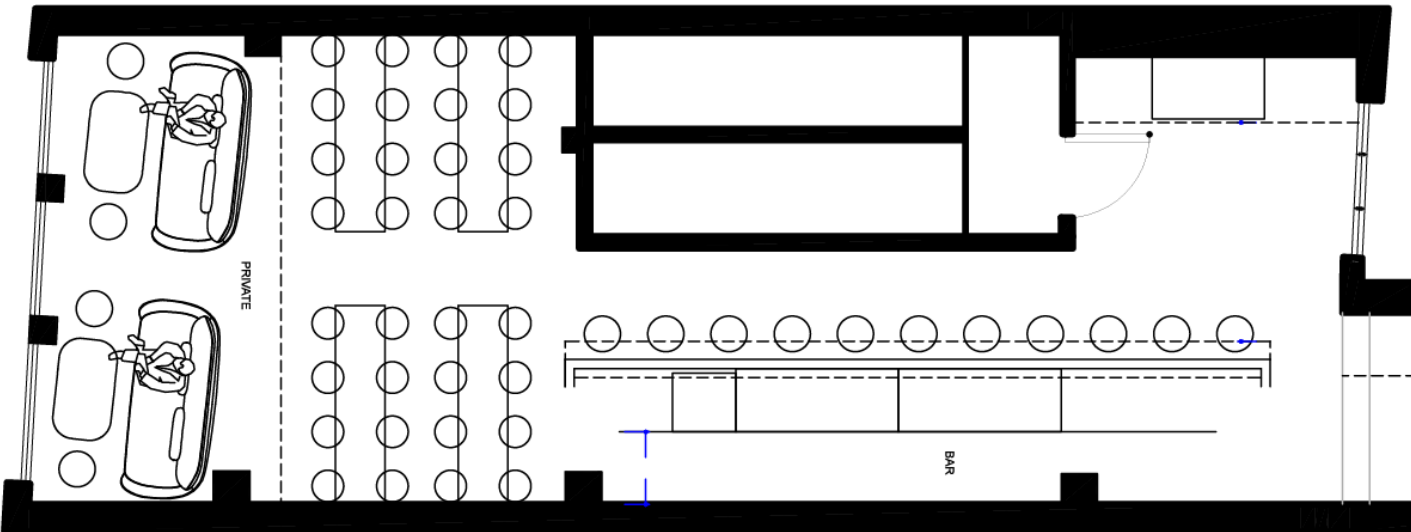
ENQUIRIES

+65 8822 5525 /
connect@kabuke.sg

Floorplan



Overall Floor Plan of Kabuke



Private Area

Dining and Bar

Interiors



Main Dining



Dining and Bar



Private Lounge



With fans closed

Specialties



Clockwise: Wagyu Selections, Uni + Nori, Wagyu Tataki, Sweet Miso Iberico Pork Jowl

EVENTS CANAPÈ AND MAINS

(>20PAX)

Canapés Selection

- Spicy Negitoro Toast
- Baby Corn (V)
- Camembert Potato Mochi
- Crispy Goma Wings
- Iberico Jamon & Cheese Sandwiches
- Grilled Miso Eggplant (V)
- Tuna Tataki
- Mentaiko Mayo Crackers

\$60++ per person

- Choose 6 canapés
- **Mini Rice Bowls:** Grass-fed Beef Striploin **OR** Smoked Eel Tempura

\$80++ per person

- Choose 7 canapés
- **Mini Rice Bowls:** Wagyu **OR** Braised Kurobuta Don

\$100++ per person

- All 8 canapés
- **Mini Rice Bowls:** Wagyu & Foie Gras **OR** Iberico Pork & Salmon Roe

\$50++ per person for 2 hours free flow of house pour alcohol and non-alcohol options

- House pour alcohol: Sake, Whisky, Gin, Sapporo Beer
- Non-alcohol: Green & Oolong tea, Gingerale, Lime and Pineapple Juice/Soda

SAMPLE MENU 1

Appetiser Canapés

- Tori Tsukune
- Salmon Bruschetta
- Tuna Tataki
- Camembert Potato Mochi

Bowls

- Grass-fed Striploin Don
- Braised Pork Don

Desserts

- Ice Cream

\$35++/pax (50 pax booking), only available Monday – Wednesday

- Add alcoholic beverages from \$20++/pax onwards
- Vegetarian options available

SAMPLE MENU 2

Appetiser Canapés

- Crispy Goma Goma Wings
- Tuna Tataki
- Tempura Maki Roll
- Baby Corn
- Takoyaki Fries

Mini Rice Bowls

- Kabuke Wagyu Don, or
- Miso Pork Don

\$60++/pax (25 pax booking),

- Add alcoholic beverages from \$20++/pax onwards
- Vegetarian options available upon request

SAMPLE MENU 3

Appetiser Canapés

- Baby Corn
- Momotaro Tomato
- Tsukune Meatballs
- Takoyaki Fries

Mains

- Wagyu Tataki
- Tuna Tataki
- Spicy Negitoro Focaccia

Bowls

- Kabuke Wagyu Don
- Kaizen Umami Bomb

Desserts

- Japanese Ice Cream
- Cheese Platter

\$100++/pax (25 pax booking)

- Add alcoholic beverages from \$20++/pax onwards
- Vegetarian options available upon request

SAMPLE MENU 4

Appetiser (Choice of 1)

Seasonal Sashimi Moriware (raw)

- Fresh Fish Platter

Crab Horensou, Wakame, Su

- Crabmeat with Spinach & Seaweed, Shoyu Vinaigrette

Starter

Baby Corn, Shiso and Unagi Tempura

- Baby Corn, Japanese Battered Smoked Eel

Main (Choice of 1)

Wagyu Ikura Don

- Wagyu Beef, Salmon Roe, Japanese Rice

Miso Pork Ikura Don

- Ginger-infused Miso Pork Belly, Salmon Roe, Japanese Rice

Dessert

Tochigi Strawberry Crème Brulee

\$90++/pax Food (25 pax booking),

- \$20++/pax onwards for Sake Pairing
- Vegetarian options available upon request

Sake Focused Events

1. Focused Thematic Workshops and Systematic Contrast Tastings

Kabuke conducts workshops and seminars where guests can learn the fundamentals of sake, and how to make use of the essential information in social and dining situations.

Depth and breadth of topics tailored to each group.

Topics can cover all segments of the sake world:

- Introductory and Advanced tasting workshops
 - Etiquette
 - Tasting methodology
 - Pairing principles
 - Regional focuses
 - Any relevant topics of interests, such as characteristics of sake made from different strains of sake rice
- For non-full venue bookout, private group sessions limited to Monday, Tuesday, and Saturday evenings only.
 - Recommended group size: 8 to 16 persons maximum.
 - Notes provided

2. Sommelier-Guided Food Pairings and Keynote Speeches on Sake

For private dinners, add a sommelier-guided sake pairing for your group's dinner. Each dinner course is paired, with the sake sommelier guiding you through step-by-step dinner tasting.

- Introduction to Sake and Sake appreciation
- Basic principles of pairing demonstrated through each course with guidance from the sake sommelier
- Introduction of each sake served, background of its respective brewery, and special characteristics
- Notes provided

Sake Focused Events

3. Tasting Station

Add a Sake tasting station to your cocktail event, with short sommelier-guided tasting sessions as a side activity for your guests.

- What is Sake
 - How to drink and appreciate Sake
 - Classifications of Sake and their key characteristics
 - 3 types of Sake tasting
 - Figuring out a Sake label
- Notes provided
 - Recommended group size per session: 6 to 10 persons maximum

Sake Focused Events

Sessions for non- full venue bookout private group bookings

INTRODUCTION TO SAKE

Learning Outcomes:

1. What is Sake, and its key ingredients
 2. How is Sake different from wine, beer, and spirits?
 3. How to drink and appreciate Sake
 4. Classifications of Sake and their key characteristics – hands-on tasting
 5. Figuring out a Japanese Sake label
- Casual guided format with 6 types of entry level and premium sake, and some snacks.
 - 30-45 minutes for core syllabus, up to 60 minutes including Q&A from guests
 - Notes provided
 - Recommended group size: 8 to 16 persons maximum
 - \$60++/person for groups up to 8 persons, \$54++/person for groups of 9 to 16 persons
 - Only available on Monday, Tuesday, and Saturday evenings.

For enquiries,

Phone / SMS /Whatsapp: +65 8822 5525

Email: connect@kabuke.sg