

# LUNCH MENU



## BEEF BOWLS

<b>Kabuke Pleasure Bowl</b> Wagyu Striploin. Uni. Foie Gras. Ikura. Onsen Egg	58
<b>Kabuke Wagyu and Uni Bowl</b> Wagyu Striploin. Uni. Onsen Egg	46
<b>Kabuke Wagyu and Foie Gras Bowl</b> Wagyu Striploin. Foie Gras. Onsen Egg	40
<b>Kabuke Wagyu Bowl</b> Wagyu Striploin. Onsen Egg	28
<b>Wagyu Suki Bowl</b> Wagyu Sukiyaki Strips. Sauted Onions. Shimeji Mushrooms. Onsen Egg	18
<b>Gyu Don</b> Grainfed Striploin. Truffle Shoyu. Onsen Egg	15

**Zaku**  
Gen No Too Junmai  
+12

**Tengumai**  
Junmai Umajun  
+9

**Nanbu Bijin**  
Tokubetsu Junmai  
+9

## OTHERS

<b>Okinawa Braised Buta Don</b> Okinawa-style Braised Pork Belly. Onsen Egg.	16
<b>Daily Special Bowl</b>	15

**Ichinokura**  
Mukansa Honjozo  
+8

## ADD ON

<i>+ Uni</i>	18
<i>+ Foie Gras</i>	12
<i>+ Ikura</i>	6
<i>+ Onsen Egg</i>	2
<i>+ Japanese Sweet Omelette</i>	2
<i>+ Japanese Salad</i>	3
<i>+ Miso Soup</i>	2

## DESSERT

<b>Japanese Ice Cream Selection</b> Matcha / Goma / Yuzu	3
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## DRINKS



<b>Sake of the day (90ml)</b>	5		
<b>Green Tea</b>	2.50	<b>FEVER TREE PREMIUM SODA</b>	3
Hot/Cold		Ginger Ale	
<b>Oolong Tea</b>	2.50	Naturally Light Tonic Water	
Hot/Cold		Silican Lemonade	
		Soda Water	

# DINNER MENU

SMALL BITES	<b>Raisin Butter Crackers</b>	6
	Japanese Raisin Butter. Crackers	
	<b>Salted Edamame</b>	4
	Edamame. Smoked Sea Salt	
	<b>Spicy Negitoro Toast</b>	9
	Spicy Minced Tuna. Focaccia Toast	
	<b>Ei Hire</b>	9
Grilled Stingray Fin		
<b>Salted Egg Renkon Chips</b>	6	
Lotus Root Chips. Salted Egg Seasoning		
<b>Camembert Potato Mochi</b>	6	
Mochi. Camembert. Potato		
<b>Jamon Tamago Bomb</b>	9	
Iberico Jamon. Onsen Egg. Ikura. Truffle Shoyu		
+ <i>Uni</i>	10	
CHEESE	<b>Kabuke Cheese Platter</b>	25
	Three Selections Curated by <i>The Cheese Artisans</i> + <i>Sake Pairing Flight</i>	18
	Three 50ml Sake Pairing	
UNI	<b>Uni Ikura Don</b>	38
	Uni. Ikura. Vinegared Niigata Koshihikari Rice	
	<b>Uni Ikura Somen</b>	28
	Uni. Ikura. Truffle Shoyu. Cold Somen	
	<b>Uni Nori</b>	28
Uni. Nori Tempura		
<b>Uni Toast</b>	28	
Uni. Focaccia Toast		
<b>Uni Tofu</b>	28	
Uni. Ikura. Cold Tofu. Mentsuyu		

Enquire with our certified sake sommelier (Kikisake-shi) for recommended sake pairings

## VEGETABLES

<b>Nasu Dengaku</b> Oven-grilled Eggplant. White & Red Miso Paste	9
<b>Baby Corn</b> Baby Corn. Sriracha Mayo. Furikake. Pork Floss	10
<b>Wakame and Sakura Ebi Salad</b> Wakame Seaweed. Onions. Sakura Ebi. Wafu Dressing	8

## MEAT

<b>Wagyu Tataki</b> Seared Wagyu Striploin. Garlic Shoyu. Raspberry Reduction	28
<b>Wagyu Skewers</b> Skewered Australian Wagyu. Cherry Wood Smoked Salt	14 <i>each</i> 30 <i>for 3</i>
<b>Wagyu Platter – Butcher’s Selection</b> Wagyu Selection. Wasabi. Garlic Chips. Smoked Salt	48 (150g) 88 (300g)
<b>Sweet Miso Iberico Pork Jowl</b> Iberico Pork Jowl. Sake Kasu Miso. Kizami Wasabi	18
<b>Arabiki Chicken Sausage</b> Japanese Cocktail Sausage. Cilantro Mustard Mayo	8
<b>Goma Goma Wings</b> Sesame. Crispy Coated Wings. Yuzu Wasabi Mayo Dip	12
<b>Teriyaki Foie Gras</b> Pan-seared Foie Gras. Teriyaki Sauce. Pickles. Puffed Rice Paper	16

## SEAFOOD

<b>Kaki Furai</b> Japanese Breaded Oysters. Honey Greek Yoghurt	16
<b>Tuna Tataki</b> Seared Marinated Maguro. Garlic Chips. Honey Ponzu	12
<b>Shiso Tempura</b> Diced Scallop Tartare. Caviar. Shiso Leaf Tempura. Truffle Shoyu	15
<b>Unagi Tempura</b> Smoked Eel Tempura. Unagi Sauce	15
<b>Takoyaki Fries</b> Shoestring Fries. Diced Octopus. Ebiko. Bonito Flakes. Melted Cheese. Takoyaki Sauce. Kewpie Mayo	12

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## KABUKE RICE BOWLS

Served with  
Premium Niigata  
Koshihikari  
Japanese Rice

<b>Kabuke Pleasure Bowl</b>	58
Wagyu Striploin. Uni. Foie Gras. Ikura. Onsen Egg	
<b>Kabuke Wagyu and Uni Bowl</b>	48
Wagyu Striploin. Uni. Onsen Egg	
<b>Kabuke Wagyu and Foie Gras Bowl</b>	42
Wagyu Striploin. Foie Gras. Onsen Egg	
<b>Kabuke Wagyu Bowl</b>	28
Wagyu Striploin. Onsen Egg	
<i>+ Uni</i>	20
<i>+ Foie Gras</i>	14
<i>+ Ikura</i>	6
<b>Side of White Rice</b>	3

## UMAMI BOMB

Pick Three or More Items  
to Create Your Own  
Sushi Rice Bowl

Base of Vinegared Rice. Pickles. Seaweed	3
<b>Onsen Egg</b>	3
<b>Ikura</b>	6
<b>Negitoro</b>	4
<b>Hotate</b>	6
<b>Tuna Tataki</b>	6
<b>Smoked Salmon</b>	4
<b>Iberico Jamon</b>	4
<b>Avocado</b>	2
<b>Ebiko</b>	1
<i>+ Uni</i>	20
Choice of Sauce: <b>Ponzu / Goma / Truffle Shoyu / Mentaiko Mayo</b>	

## NOODLES

<b>Soy Braised Wagyu Inaniwa Udon</b>	14
Braised Wagyu. Onsen Egg. Kyuri. Dry Tossed Udon	
<b>Yuzu Kitsune Inaniwa Udon</b>	10
Wakame. Onsen Egg. Yuzu Beancurd. Dashi	
<b>Ikura Somen</b>	12
Ikura. Cold Somen. Truffle Shoyu	

## DESSERTS

<b>Japanese Ice-Cream Selection</b>	5
Matcha / Goma / Yuzu / Seasonal Choices	
<b>Dessert of the Day</b>	9

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# KABUKE

カブケ

## DRINKS

### SAKE COCKTAILS

- D1** Kabuke POP \$19  
Wa Gin. Sake. Lime. Cranberry. Gingerale
- D2** Q \$19  
Sake. Agave. Lime Soda

### OTHERS

- M1** SHOCHU - iichiko Special \$19  
Neat / On the rocks / Cold water  
Barley shochu. Barrel-Aged. Rich aroma, complex
- M2** Yamazaki Umeshu \$15  
Luxuriant. Whisky aroma
- M3** Sapporo Premium Beer \$10

## JAPANESE WHISKIES

<b>W1</b> Yamazaki 18 Years Single Malt Full-bodied. Depth. Mature notes. Dried fruits, dark chocolate, blackberries.	<b>\$76</b> 30ml	<b>\$142</b> 60ml
<b>W2</b> Hibiki 21 Years Blended Malt and Grain World Whiskies Awards 2017 - World's Best Blended Malt Creamy oak, honeycomb, dark cherry, sweet caramels, buttery, wisp of smoke, wood spice.	<b>\$52</b> 30ml	<b>\$94</b> 60ml
<b>W3</b> Nikka Taketsuru 21 Years Blended Malt Rich big flavored caramelized sugar, milk chocolate, toasty spice, candied orange peel	<b>\$42</b> 30ml	<b>\$76</b> 60ml
<b>W4</b> Nikka Taketsuru 17 Years Blended Malt World Whiskies Awards 2018 - World's Best Blended Malt Spicy, rounded, creamy toffee, hazelnut, blood orange, chocolate.	<b>\$40</b> 30ml	<b>\$74</b> 60ml
<b>W5</b> Mars Maltage "Cosmo" Blended Malt Orange oil, chocolate, fresh barley, toasty oak.	<b>\$22</b> 30ml	<b>\$42</b> 60ml
<b>W6</b> Nikka Coffey Malt Malt Whisky Robust, lightly sweet, spicy, dense mouthfeel, richly textured, cinnamon, clove, citrus.	<b>\$22</b> 30ml	<b>\$40</b> 60ml
<b>W7</b> Hakushu Distiller's Reserve Single Malt Citrus, green apples, pine wood, distinct Hakushu smokiness.	<b>\$17</b> 30ml	<b>\$32</b> 60ml
<b>W8</b> Iwai Blended Malt and Corn whiskies Pear, quince, red fruits, vanilla.	<b>\$15</b> 30ml	<b>\$28</b> 60ml

## JAPANESE CRAFT GINS

<b>G1</b> Roku Gin Sakura flower, sakura leaf, yuzu peel, sencha tea, gyokuro tea, sanshi pepper	<b>\$15</b> 30ml	<b>\$28</b> 60ml
<b>G2</b> Wa Gin Distilled from Sake, aged 10 years. Lemon, orange, other Japanese citrus.	<b>\$16</b> 30ml	<b>\$30</b> 60ml

## NON-ALCOHOLIC DRINKS

JAPANESE TEA		FEVER TREE PREMIUM SODAS (200ml)		BOTTLED WATER (500ml)	
Green Tea (Hot / Cold)	4	Ginger Ale	5	Acqua Panna	8
Oolong Tea (Hot / Cold)	4	Naturally Light Tonic Water	5	San Pellegrino	8
		Sicilian Lemonade	5		
		Soda Water	5		

## KABUKE FLIGHTS

### F1 SINGLE FLIGHT \$24

3 x 50ml

Pick one each from A, B & C



## KABUKE RECOMMENDS

### F2 ARAGATO \$24

3 x 50ml glass

(Sweet to Dry)

#### A3 KIKU-MASAMUNE

Junmai Koujo  
菊正宗 純米 香釀

+

#### B2 JOZEN MIZUNOGOTOSHI

Junmai Ginjo  
上善如水 純米吟釀

+

#### C1 TOYO BIJIN

Okarakuchi Junmai Ginjo  
東洋美人 大辛口 純米吟釀

☁

### F3 WAGATO \$24

3 x 50ml glass

(Easy to Drink)

#### A2 SHIRAYUKI

Daiginjo  
白雪 大吟釀

+

#### B3 NANBU BIJIN

Tokubetsu Junmai  
南部美人特別純米

+

#### C4 MIYAKANBAI

Junmai Ginjo  
Miyamanishiki 45%  
宮寒梅 純米吟釀 美山錦45%

Prices are before taxes and service charge

\$8 90ml \$24 300ml **A** \$58 720ml \$144 1.8L

**A1 ICHINOKURA**

Mukansa Honjozo Super Dry 65%  
一ノ蔵 無鑑査 本醸造 超辛口

Super Dry; Light-Bodied;  
Pleasant bitterness



**A2 SHIRAYUKI**

Daiginjo  
白雪 大吟醸

Lightly Sweet; Light-Bodied



**A3 KIKU-MASAMUNE**

Junmai Koujo 70%  
菊正宗 純米 香醸

More Sweet; Fuller-Bodied



\$12 90ml \$36 300ml **B** \$80 720ml \$186 1.8L

**B1 TENGUMAI**

Junmai Umajun 60%  
天狗舞 純米 旨醇

Dry; Rich; Umami  
Enjoy chilled to warm



**B2 JOZEN MIZUNOGOTOSHI**

Junmai Ginjo 60%  
上善如水 純米吟醸

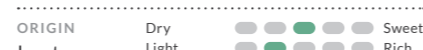
Light-Dry; Well-Balanced;  
Great for first-timers.



**B3 NANBU BIJIN**

Tokubetsu Junmai 55%  
南部美人 特別純米

Light-Dry; Well-Balanced;  
Great for first-timers.  
Enjoy chilled to warm



**B4 WATARIBUNE**

Junmai Ginjo 55  
渡船 五十五 純米吟醸

Light-Dry; Juicy;  
Lively to the end



**B5 YUKI NO BOSHA**

Yamahai Junmai 65%  
雪の茅舎 山麩 純米

Gentle Sweetness; Well-Balanced; Tasty  
Enjoy chilled to warm



\$16 90ml \$50 300ml **C** \$110 720ml \$272 1.8L

**C1 TOYO BIJIN**

Okarakuchi Junmai Ginjo 55%  
東洋美人 大辛口 純米吟醸

Super Dry; Fruity notes;  
Refreshing and Well-Balanced



**C2 ZAKU**

Gen No Tomo Junmai 60%  
作 玄乃智 純米

Light Dry; Rich; Fruity  
Enjoy chilled or warm



**C3 MODERN SENKIN**

Omachi Junmai Daiginjo  
モダン仙禽 雄町 純米大吟醸

Fruity; Complex



**C4 MIYAKANBAI**

Junmai Ginjo Miyamanishiki 45%  
宮寒梅 純米吟醸 美山錦45%

Light Dry; Fruity;  
Luxurious feel



**C5 SANRAN**

Junmai Ginjo  
燦爛 純米吟醸

Fruity; Well-Balanced;  
Elegant



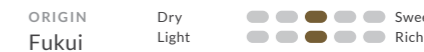
\$26 90ml **LUXE** \$74 300ml

**P1 ECHIZEN MISAKI \$114**

Junmai Ginjo Nakadori Unpasteurised 50% 720ml  
越前岬 純米吟醸 中取り生原酒



A premium grade Junmai Ginjo, highest quality middle portion of the sake vat. Lush and full, settled and deep.

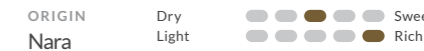


**P2 KAZE NO MORI \$120**

Akitsuho Junmai Daiginjo Shiborihana 50% 720ml  
風の森 秋津穂 純米大吟醸しぼり華



Refreshing notes of pear. Rich fruity sake with well-balanced sharpness and acidity. Made using the revived Akitsuho rice.

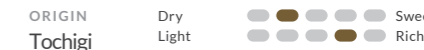


**P3 RYUSEI \$145**

Gold Label Kimoto Junmai Daiginjo 50% 720ml  
龍勢 ゴールドラベル 生酏 純米大吟醸



Premium dry, rich, and complex sake with refreshing notes of apricot and citrus. Enjoy lightly warmed.



**SPARKLING**

**S1 MIZUBASHO \$238**

Pure 720ml  
水芭蕉 ピュア



World's first sake made using Campagne methods. Melon aroma with delicate bubbles and subtle fruity notes which transition to elegant dry finish

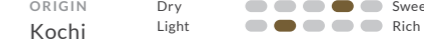


**S2 BIJOFU \$71**

Schwa!! Sparkling Ginjo 500ml  
美丈夫 しゅわっ!! 発泡吟醸



Dazzling and elegant. Sweet fruity notes followed by clean, crisp, dry mid-palate. Refreshing.



**K A B U K E**