


DINNER MENU

SMALL BITES

Raisin Butter Crackers Japanese Raisin Butter. Crackers	6
Salted Edamame Edamame. Smoked Sea Salt	4
Spicy Negitoro Toast Spicy Minced Tuna. Focaccia Toast	9
Ei Hire Grilled Stingray Fin	9
Salted Egg Renkon Chips Lotus Root Chips. Salted Egg Seasoning	6
Camembert Potato Mochi Mochi. Camembert. Potato	6
Jamon Tamago Bomb  B5 Yuki No Bosha Yamahai Junmai Iberico Jamon. Onsen Egg. Ikura. Truffle Shoyu <i>+ Uni</i>	9 10

CHEESE

Kabuke Cheese Platter Three Selections Curated by <i>The Cheese Artisans</i>	25
+ Jamon Iberico Premium aged Spanish cured ham	10
+ Sake Pairing Flight Three 50ml Sake Pairing	18

UNI

 C5 Saran
Junmai Ginjo

Uni Ikura Don Uni. Ikura. Vinegared Niigata Koshihikari Rice	38
Uni Ikura Somen Uni. Ikura. Truffle Shoyu. Cold Somen	28
Uni Nori Uni. Nori Tempura	28
Uni Toast Uni. Focaccia Toast	28

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




VEGETABLES

Nasu Dengaku	 C5 Saran Junmai Ginjo	9
Oven-grilled Eggplant. White & Red Miso Paste		
Baby Corn	 B2 Jozen Mizungotoshi Junmai Ginjo	10
Baby Corn. Sriracha Mayo. Furikake. Pork Floss		
Wakame and Sakura Ebi Salad	 B2 Jozen Mizungotoshi Junmai Ginjo	8
Wakame Seaweed. Onions. Sakura Ebi. Wafu Dressing		

MEAT

Wagyu Tataki	 C2 Zaku Gen No Tomo Junmai	28
Seared Wagyu Striploin. Garlic Shoyu. Raspberry Reduction		
Wagyu Skewers	 C2 Zaku Gen No Tomo Junmai	14 <i>each</i> 30 <i>for 3</i>
Skewered Australian Wagyu. Cherry Wood Smoked Salt		
Wagyu Platter – Butcher’s Selection	 C2 Zaku Gen No Tomo Junmai	48 (150g) 88 (300g)
Wagyu Selection. Wasabi. Garlic Chips. Smoked Salt		
Sweet Miso Iberico Pork Jowl	 C1 Tokyo Bijin Okarakuchi Junmai Ginjo	18
Iberico Pork Jowl. Sake Kasu Miso. Kizami Wasabi		
Goma Goma Wings	 B3 Nanbu Bijin Tokubetsu Junmai	12
Sesame. Crispy Coated Wings. Yuzu Wasabi Mayo Dip		
Teriyaki Foie Gras		16
Pan-seared Foie Gras. Teriyaki Sauce. Pickles. Puffed Rice Paper		

SEAFOOD

Tuna Tataki	 C4 Miyakanbai Junmai Ginjo	12
Seared Marinated Maguro. Garlic Chips. Honey Ponzu		
Shiso Tempura	 C4 Miyakanbai Junmai Ginjo	15
Diced Scallop Tartare. Caviar. Shiso Leaf Tempura. Truffle Shoyu		
Takoyaki Fries	 B3 Nanbu Bijin Tokubetsu Junmai	12
Shoestring Fries. Diced Octopus. Ebiko. Bonito Flakes. Melted Cheese. Takoyaki Sauce. Kewpie Mayo		

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KABUKE RICE BOWLS

Served with Premium
Niigata Koshihikari Japanese
Rice

 C2 Zaku
Gen No Tomo Junmai

Kabuke Pleasure Bowl	58
Wagyu Striploin. Uni. Foie Gras. Ikura. Onsen Egg	
Kabuke Wagyu and Uni Bowl	48
Wagyu Striploin. Uni. Onsen Egg	
Kabuke Wagyu and Foie Gras Bowl	42
Wagyu Striploin. Foie Gras. Onsen Egg	
Kabuke Wagyu Bowl	28
Wagyu Striploin. Onsen Egg	
+ Uni	20
+ Foie Gras	14
+ Ikura	6

UMAMI BOMB

Luxe King Crab Uni Bomb	 C5 Saran Junmai Ginjo	58
King Crab. Uni. Hotate. Ikura. Sweet Omelette. Honey Ponzu		
Kaisen Bomb	 C4 Miyakanbai Junmai Ginjo	24
Hotate. Tuna Tataki. Negitoro. Ikura. Truffle Shoyu		
Foie Gras Bomb		24
Foie Gras. Jamon Iberico. Ikura. Teriyaki Sauce		
+ Uni		20
+ Onsen Egg		3

NOODLES

Kimochi Somen	 C5 Saran Junmai Ginjo	36
Uni. Hotate. Ikura. Cavier. Cold Somen. Truffle Shoyu		
Soy Braised Wagyu Inaniwa Udon	 B5 Yuki No Boshu Yamahai Junmai	14
Braised Wagyu. Onsen Egg. Kyuri. Dry Tossed Udon		
Uni Ikura Somen	 C5 Saran Junmai Ginjo	28
Uni. Ikura. Cold Somen. Truffle Shoyu		
Ikura Somen	 B2 Jozen Mizungotoshi Junmai Ginjo	12
Ikura. Cold Somen. Truffle Shoyu		

DESSERTS

Japanese Ice-Cream Selection	5
Seasonal Choices	

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