

PLACING AN ORDER

EXPERIENCING KABUKE

Please note:

- Upon confirmation of payment, waiting time is estimated at 45 mins or longer if we are further from you
- **For delivery:**
Minimum order of \$35* required
FREE Island-wide delivery for orders above \$80*
\$10 for all orders below \$80* (*total before GST; after discount if any*)
- **For takeout/self-collect**
No minimum order required
Please allow ~20 mins preparation time before collection
Kerbside pickup can also be arranged
- **Sake add-ons (by Bottle) Available!**

3 steps to experience Kabuke at home

1. ORDER

Via WhatsApp only: +65 8822 5525

Accepting orders from 11AM-8PM daily (incl'd weekends and public holidays)

Advance pre-order available to secure preferred delivery time

2. PAYMENT

Bill will be sent to you for review and payment

Via **PayNow**: UEN 201701209M (Seven Grains Pte Ltd)

Via **FavePay**: Kabuke

Send via WhatsApp a screenshot of proof of payment

3. EXPERIENCE KABUKE

Receive confirmation

Look forward to delivery or come by Kabuke for pickup

Experience Kabuke in the comfort of your home



ALL DAY SET DELIVERY MENU

COUPLE SETS

SET A \$43 (USP: \$54)

Select 2 Mains

Wagyu Suki Bowl
Gyu Don
Kurobuta Miso Maze Don
Unagi Tempura Don

+

Miso Eggplant OR
Baby Corn (*select 1*)

+

2pc Goma Goma Wings

SET B \$68 (USP: \$80)

Select 2 Mains

Kabuke Wagyu Don
Foie Gras Scallops Don
Uni Ikura Somen

+

Miso Eggplant OR
Baby Corn (*select 1*)

+

4pc Goma Goma Wings

PREMIUM COUPLE SET

SET C \$128 (USP: \$150)

2 x Kabuke Pleasure Bowl
+
Miso Eggplant OR Baby Corn (*select 1*)
+
2pc Goma Goma Wings
+
Iberico Pork Spam Fries

PARTY SET (for 4 pax)

SET D \$178 (USP: \$208)

Small Bites

Amaebi Karaage with Sea Salt
Edamame with Smoked Sea Salt

Mains

2 x Kabuke Wagyu Don
Wagyu Suki Don
Uni Ikura Somen

For Sharing

Baby Corn
Wakame Salad
Goma Goma Wings (8pcs)
Unagi Tempura
Kani Miso Kourayaki

ALL DAY ALA CARTE DELIVERY MENU

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

Kurobuta Miso Maze Bowl \$16

Miso Braised Minced Kurobuta Pork. Onsen Egg. Premium Koshihikari Rice

Uni Ikura Don \$38

Sea Urchin. Salmon Roe. Premium Sushi Rice

Foie Gras & Scallops Don \$28

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

Snow crab and Uni Don \$48

Snow Crab Legs. Sea Urchin. Salmon Roe. Truffle Shoyu

SIGNATURE JAPANESE WAGYU BOWLS

Guilty Pleasure Bowl \$88

Japanese Wagyu. Sea Urchin. Foie Gras. Ikura. Truffle Shoyu. Onsen Egg

Japanese Wagyu Bowl \$58

Japanese Wagyu. Truffle Shoyu. Onsen Egg

Japanese Wagyu & Foie Gras \$72

Japanese Wagyu. Foie Gras. Truffle Shoyu. Onsen Egg

Japanese Wagyu & Uni \$78

Japanese Wagyu. Sea Urchin. Truffle Shoyu. Onsen Egg

Kabuke Pleasure Bowl \$58

Australian Wagyu. Sea Urchin. Foie Gras. Ikura. Truffle Shoyu. Onsen Egg

Kabuke Wagyu & Uni \$48

Australian Wagyu. Sea Urchin. Truffle Shoyu. Onsen Egg

Kabuke Wagyu & Foie Gras \$42

Australian Wagyu. Foie Gras. Truffle Shoyu. Onsen Egg

Kabuke Wagyu Bowl \$28

Australian Wagyu. Truffle Shoyu. Onsen Egg

ALL DAY ALA CARTE DELIVERY MENU

NOODLES

Snow Crab & Uni Somen **\$48**

Snow Crab Legs. Sea Urchin. Salmon Roe. Truffle Shoyu

Kimochi Somen **\$36**

Sea Urchin. Scallops. Salmon Roe. Truffle Shoyu

Uni Ikura Somen **\$28**

Sea Urchin. Marinated Salmon Roe. Truffle Shoyu

Ikura Somen **\$14**

Marinated Salmon Roe. Truffle Shoyu

Suki Udon **\$24**

Wagu Shortplate Strips. Sukiyaki Sauce. Onions. Shimeiji Mushrooms. Onsen Egg

SMALL BITES

Amaebi Karaage **\$14**

Fried Amaebi Prawns

Ei Hire **\$12**

Grilled Stingray Fin

Spicy Negitoro Toast **\$10**

Minced Tuna. Spring Onions. House-made Spicy Mayo. Focaccia Toast

Camembert Potato Mochi **\$10**

(4 pcs) Potato Mochi. Camembert Cheese Centre

Edamame with Cherry Wood-Smoked Sea Salt **\$6**

Jamon Tamago Bomb **\$9**

Iberico Jamon (Ham). Onsen Egg. Salmon Roe. Truffle Soy. Grated Wasabi

Jamon Plate **\$19**

ALL DAY ALA CARTE DELIVERY MENU

PLATES FOR SHARING

VEGETABLES

Baby Corn \$10

Baby Corn. House-made Sriracha Mayo. Furikake. Pork Floss*can do without

Miso Eggplant Itame \$12

Eggplant. Red Miso. Snow Peas. Onions. Stir Fried.

Wakame Salad \$8

Mixed Greens. Crispy Seaweed. Apple Shiso Vinaigrette

MEAT

Honey Miso Hokkaido Chashu \$24

Grilled Handrolled Hokkaido Pork. House-made Honey Miso

Iberico Pork Spam Fries \$16

Iberico Pork Spam. Mayonnaise. Flying Fish Roe

Goma Goma Wings \$12

Sesame Coated Crispy Wings. Yuzu Wasabi Mayo Dip

Teriyaki Foie Gras \$16

Pan-seared Duck Liver. Teriyaki Sauce. House-made Pickles

Teriyaki Foie Gras Toast \$16

Pan-seared Duck Liver. Teriyaki Sauce. Hokkaido Milk Toast

WAGYU

Wagyu Tataki \$28

Seared Australian Wagyu Striploin. Garlic Shoyu. Raspberry Reduction

3pc Wagyu Skewers \$30

Skewered Australian Wagyu Cubes. Cherry Wood-Smoked Sea Salt

Japanese Butcher Selection \$48/\$88

Japanese Wagyu Cut of the Day. Kizami Wasabi. Garlic Chips. 150/300g

SEAFOOD

Unagi Tempura \$18

Smoked Eel Tempura. Sweet Soy

Snow Crab Leg Tempura \$18

Snow Crab Leg Tempura. Dried Green Laver. Yuzu-infused Sea Salt

Kani Miso Kourayaki \$22

Grilled Crab Butter. Snow Crab Meat. Flying Fish Roe. Japanese Cucumber Sticks



SAKE DELIVERY MENU

720ML Bottles



YUKI NO BOSHA Yamahai Junmai \$59 (USP: \$96)
Akita Prefecture

Gently sweet with good acidity, balanced throughout with a hint of umami to enhance food pairings.



KAMEIZUMI Junmai Ginjo Nama \$52 (USP: \$88)
Kochi Prefecture

Juicy and fresh unpasteurized notes, hints of green, velvety texture with a hint of sweetness. Complex throughout, dry and crisp finish.



ZAKU Gen no Tomo Junmai \$64 (USP: \$108)
Mie Prefecture

Hints of melon fruit mixed with gentle rice sweetness. Great mouthfeel due to a medium body, with enough acidity to balance out the sweetness.



TATENOKAWA Muga Junmai Daiginjo \$78 (USP: \$138)
Yamagata Prefecture

Aromas of melon and pear. Elegant, clean and fruity with refreshing acidity. Silky smooth texture and medium finish.



DENSHIN Rin Junmai Daiginjo \$78 (USP: \$138)
Fukui Prefecture

Aromatic, semi-dry, complex, with deep lingering fruity flavors. Crisp and refreshing throughout with hints of stonefruit.



DENSHIN Haru Junmai Daiginjo \$64 (USP: \$108)
Fukui Prefecture

Gently sweet, tropical fruit notes of bananas mingle with peach flavors. Fresh "nama" notes keep it lively with good complexity.



RYUSEI Hattan Goju Junmai Daiginjo \$79 (USP: \$139)
Hiroshima Prefecture

Subtle melon notes and rice sweetness. Semi-dry throughout with complex flavors and a firm texture. Crisp mineral finish.