



歌舞伎

Course Menu

Course

-FUKU- Special

-KABUKI- Standard

-SHIKI- Flagship

-KAI- Fish

-Yu- vegan



Special Courses

お一人様 / p.P

I. 205.00€

II. 180.00€

III. 160.00€

追加で間菜 /

With Specially +34.00€

～前菜～ Appetizer

季節のお造り, 和牛の焼きしゃぶ, 紋甲イカの和え物,

銀杏豆腐, 柿なます, 牛蒡のすり流し

Seasonal raw fish "SASHIMI"

Grilled Wagyu Shabu Shabu

Sliced squid with dressing

Homemade ginkgo seeds tofu

pickled in vinegar

Grated burdock root in Japanese broth



～魚料理～ Fich

海老のカダイフ焼き トリュフマヨネーズソース

Fried shrimp in kadaifi with truffle mayonnaise sauce

～お口直し～ A small refreshment

柚子シャーベット

Yuzu-Sherbet

～間菜～ Specialty

フンマーの鉄板焼き トマトのソースと温泉卵

Lobster Teppanyaki with tomato sauce and a soft-boiled egg

～メイン料理～ Mein dish Please select a Steak

フォアグラ80g Foie gras 80g + €38

I. 尾崎牛シャトーブリアン 100g [Filet]

Japanese Wagyu Chateaubriand Steak
<OZAKI-Beef> 100g

II. 鳥山旨味和牛 サーロイン 120g [Sir loin]

Toriyama UMAMI Wagyu -Sirloin Steak (Strip Loin) 120g

III. 鳥山旨味和牛 ザブトン 120g [Zabuton]

Toriyama UMAMI Wagyu Chuck Flap Steak 120g

～デザート～ Dessert

お食事後のデザート

Dessert is included in the menu. Please choose from the dessert menu.

KABUKI

Standard course

お一人様 / p.P

I .78.00€

II .95.00€

追加で間菜 /

With Specially +24.00€

～前菜～Appetizer

和牛入り紫蘇つくね キノコと柚子の出汁仕立て

Wagyu beef shiso tsukune with mushroom and yuzu broth

～魚料理～ Fich

海老のカダイフ焼き トリュフマヨネーズソース

Fried shrimp in kadaifi with truffle mayonnaise sauce

～お口直し～ A small refreshment

柚子シャーベット

Yuzu-Sherbet

～間菜～Specialty

鴨と薬味ねぎのしゃぶしゃぶ 柚子胡椒と昆布のお出汁

Duck and spring onions Shabu-Shabu
with yuzu pepper and Japanese seaweed broth

～メイン料理～ Mein dish Please select a Steak

フォアグラ80g Foie gras 80g + €38

I .特選黒毛和牛 ウチモモ 100g [Uchimomo]

Japanisches Wagyu-Rindfleisch Oberschale Steak

II .特選黒毛和牛 ランプ 100g [Rampu]

Japanisches Wagyu-Rindfleisch Rump Steak

～デザート～ Dessert

お食事後のデザート

Dessert is included in the menu. Please choose from the dessert menu.



Flagship course

お一人様 / p.P 105.00€

追加で間菜/
With Specially +28.00€

～前菜～ Appetizer

季節のお造り, 和牛の焼きしゃぶ, 銀杏豆腐, 柿なます

Seasonal raw fish "SASHIMI"
Grilled Wagyu Shabu Shabu
Homemade ginkgo tofu
pickled in vinegar

～魚料理～ Fish

帆立とアボカドの磯焼き すだち醤油ソース

Grilled scallops and avocado with sudachi soy sauce

～お口直し～ A small refreshment

柚子シャーベット

Yuzu-Sherbet

～間菜～ Specialty

和牛の佃煮とねぎのオムレツ

Japanese omelette with Wagyu tsukudani
(beef simmered in soy sauce) and Spring onion

～メイン料理～ Mein dish **Please select a Main dish**

I. すき焼き 特選黒毛和牛 2種 160g

[SUKIYAKI]

A traditional Japanese dish consisting of thinly sliced beef (160g, two types: sirloin and topside), tofu, vegetables, and glass noodles, cooked in a sweet-savory sauce made of soy sauce, sugar, and mirin.

II. 特選海鮮鍋

[YOSENABE]

A premium seafood hot pot featuring a selection of high-quality seafood, including shrimp, scallops, and fish, cooked with vegetables in a flavorful broth.

～デザート～ Dessert

お食事後のデザート

Dessert is included in the menu. Please choose from the dessert menu.

海 K A I

Fish course

お一人様 / p.P 105.00€

追加で間菜 /
With Specially +28.00€

～前菜～ Appetizer **Please select a Appetizer**

I. 季節のお造り

Seasonal SASHIMI Tuna & Yellowtail, etc

II. うなぎの春巻き 山椒とたくあんのソース

Eel spring rolls wrapped in nori
with sansho pepper
and Japanese white radish sauce

～魚料理～ Fish

帆立とアボカドの磯焼き すだち醤油ソース

Grilled scallops and avocado with sudachi soy sauce

～お口直し～ A small refreshment

柚子シャーベット

Yuzu-Sherbet

～間菜～ **Specialty**

牡蠣と梅の山芋の包み焼き

fried oysters and pickled plums wrapped in Wild yam

～メイン料理～ Mein dish

鮭と旬野菜の龍田風 みぞれ餡

Salmon and seasonal vegetables

in Tatsuta style with grated Japanese white radish sauce

～デザート～ Dessert

お食事後のデザート

Dessert is included in the menu. Please choose from the dessert menu.

優 YU

Vegan Courses

お一人様 / p.P 70.00€

追加で間菜 /
With Specialty +22.00€

～前菜～Appetizer

季節の八寸 Vegan

筍とワカメの煮物, 海藻とズッキーニの酢の物
ジャガイモの幽庵焼, 焼き野菜 2 種の焼き浸し

Braised bamboo shoots and wakame

Seaweed and zucchini in vinegar dressing

Grilled potatoes with yūan sauce Two types of grilled
vegetables marinated in dash

～副菜～ Second course

蓮と茄子ときのこのはさみ焼き 紫蘇照り焼きソース

Stuffed and grilled lotus root, aubergine,
and mushrooms with shiso teriyaki sauce"

～お口直し～ A small refreshment

柚子シャーベット

Yuzu-Sherbet

～間菜～ Specialty

餅と五目包みの椀物

Soup with mochi and stuffed vegetable pouch

～メイン料理～ Mein dish **Please select a Main dish.**

I. 高野豆腐のカツレツ, 炊き込みご飯とお香物

Cutlet made from Koya-dofu (dried tofu),
served with rice and vegetables, and pickled vegetables

II. ホウレン草ときのこの日本カレー, お香物

Japanese curry with spinach and mushrooms,
served with pickled vegetables

～デザート～ Dessert

お食事後のデザート

Dessert is included in the menu. Please choose from the dessert menu.



WIFI

NETWORK

KABUKI GESTE

PASSWORD

069234353

Allergy	FUKU	KABUKI	SHIKI	KAI	YU
Appetizer	①②④⑥⑦	④⑤⑥	①④⑥	I .①②④⑥ II .①③④⑤⑥	③④⑥
Fish	④⑤⑥⑦⑧⑩	④⑤⑥⑦⑧⑩	②④⑤⑥	②④⑥	④⑥⑪
Specialty	④⑤⑥⑧	④⑥⑩	④⑤⑥	②③④⑤⑥	④⑥
Mein dish			①②④⑥⑧	①③④⑤⑥	I .④⑥ II .④⑥⑩

Allergy

- ① 魚 fish ② 貝・ホタテ・イカ類 mollusc ③ゴマ sesame
④ 大豆 soy / -products ⑤ 卵 eggs ⑥ 小麦粉 grain and flour including gluten
⑦ 乳製品 milk / -products including lactose
⑧ 海老・カニ等甲殻類 crustacean ⑨ セロリ celery ⑩ 辛子・マスタード mustard ⑪ ナッツ類 nuts

