

歌舞伎 特製 前菜

KABUKI Starter



一 番 Ichiban Nr.1	海老の七味焼き NANAMI Shrimps and spring onions served with NANAMI-TARE <with spicy powder on request>	EUR 19,00 ④,⑥,⑧
二 番 Niban Nr.2	牡蠣の広島焼き HIROSHIMA Fried oysters in HIROSHIMA style, served with SAKURA-PONSU-TARE	EUR 18,00 ②,④,⑥,⑦
三 番 Sanban Nr.3	磯部 アワビ (オルモー)の鉄板焼き ISOBE Organic abalone from Brittany, served with butter and soy sauce in JAPAS (Japanese TAPAS) style.	EUR 27,00 ②,④,⑥
四 番 Yonban Nr.4	鰻八 鰻の玉子焼き UNAHACHI Japanese omelette with eel and enoki truffle	EUR 18,00 ①,④,⑤,⑥,⑦
五 番 Goban Nr.5	きのこ盛り合わせ KINOKO Shiitake mushroom, eryngii mushroom and oyster mushroom from Edelpilzzucht-Kroll, served with AKAMISO-sauce	EUR 16,00 ③,④,⑥,⑦
六 番 Rokuban Nr.6	おろし焼き OROSHI Thin cut wagyu with grated radish and young onions, served with MISORE sauce	EUR 29,00 ④,⑥



七 番 Nanaban Nr.7	牛肉のたたみ焼き TATAMI Beef roulade Japanese style with shiitake mushrooms, spring onions and egg yolks served with Enoki truffle	EUR 18,00 ①,④,⑤ ⑥,⑦
八 番 Hachiban Nr.8	海鮮スープ京都<海老・帆立貝・鮭入り> KYOTO Japanese seafood miso cream soup with langoustine, green laver, canadian scallops and salmon	EUR 20,00 ①,②,④ ⑥,⑦,⑧
九 番 Kyuban Nr.9	和牛入りつくね -紫蘇おろし風味- SHISOYAKI Frikadeller of the Japanese Wagyu <OZAKI Beef>, Beef tenderloin and shiso leaves served with grated radish and SHISO-PONSU-sauce	EUR 19,00 ④,⑤,⑥,⑦
十 番 Juban Nr.10	なめこ汁 NAMEKO Soup of red miso with nameko mushrooms and japanese bunching onions	EUR 8,00 ④,⑥
十一 番 Juichiban Nr.11	牡蠣の尾崎牛ロース肉巻き なめたけトリュフ添え NAGOYA Fried oysters rolled with thinly sliced Wagyu <OZAKI Beef> rolled nori seaweed from JAPAN, egg yolk and NAMETAKE truffle.	EUR 29,00 ①,②,③,④, ⑤,⑥,⑦

SAKURA-PONSU-TARE (Chili-Lemon Sauce) ①,③,④,⑤,⑥

SHISO-PONSU-TARE (japanese shiso-Lemon Sauce) ①,④,⑤,⑥

MISORE-TARE (Lemon Sauce) ①,④,⑥

歌舞伎 特製 海鮮鉄板焼<温野菜と焼きおにぎり付き>

KABUKI Fish dishes with fresh vegetables and rice balls



二十一番 Nijuichiban Nr.21	鮭のべったら焼き BETTARA marinated Salmon fillet <from Faroe Islands> in the Shio-Koji in KAMAKURA Art with AKASHISO <jap. Herbs> served with KABUKI PONSU, GOMA and ABURI-sauce	EUR 27,00 ①,③,④,⑥,⑦
二十二番 Nijuniban Nr.22	銀鱈西京焼き SAIKYO Black cod with saikyo miso, served with KABUKI PONSU, GOMA and ABURI-TARE	EUR 35,00 ①,④,⑥
二十三番 Nijusanban Nr.23	浦島 - 海鮮盛り合わせー URASHIMA Lobster, organic abalone from Brittany, scallops, pickled salmon fillet with saikyo miso and taraba king crab, served with KABUKI PONSU, GOMA and ABURI-TARE	EUR 69,00 ①,②,③,④ ⑥,⑦,⑧,⑩
二十四番 Nijuyon Nr.24	バラマンディの塩こうじ蒸し焼き SHIOKOJI Barramundi marinated with Shio Koji, steamed with Chinese cabbage and lemon, served with PONSU-TARE	EUR 33,00 ①,④,⑥,⑦

おすすめサーフ & ターフ<温野菜と焼きおにぎり付き>

Surf & Turf with fresh vegetables and rice balls

二十五番 Nijugoban Nr.25	"二重" 尾崎牛焼肉とオマール海老の盛り合わせ FUTAE OZAKI - WAGYU yakiniku, served with steamed yakinuki tare and lobster from Nova Scotia in Canada, served with UNI-MISO-TARE (sea urchin sauce)	EUR 78,00 ④,⑥,⑦,⑧
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歌舞伎 特製 鉄板ステーキ <温野菜と焼きおにぎり付き >

KABUKI Teppan Staeks with fresh vegetables and rice balls

三十一番 Sanjuichiban Nr.31	相模 和牛シャトーブリアンステーキ SAGAMI Japanese Wagyu Châteaubriand Steak <OZAKI Beef>, served with 3 different salts, freshly grated wasabi, fresh soy sauce and garlic chips	Tagespreis ①,③,④,⑦
三十二番 Sanjuniban Nr.32	甲斐 和牛フィレスステーキ KAI Japanese Wagyu filet mignon steak <OZAKI Beef>, served with 3 different salts, freshly grated wasabi, fresh soy sauce and garlic chips	Tagespreis ①,③,④,⑦
三十三番 Sanjusanban Nr.33	武蔵 和牛サーロインステーキ MUSASHI Japanese Wagyu Entrecote Steak <OZAKI Beef>, served with 3 different salts, freshly grated wasabi, fresh soy sauce and garlic chips	Tagespreis ①,③,④,⑦
三十四番 Sanjuyonban Nr.34	駿河 和牛リブロースステーキ SURUGA Japanese Wagyu Rib Eye Steak <OZAKI Beef>, served with 3 different salt, freshly grated wasabi, fresh soy sauce and garlic chips	Tagespreis ①,③,④,⑦
三十五番 Sanjugoban Nr.35	すき焼き 歌舞伎オリジナル SUKIYAKI <KABUKI Art> Japanese Wagyu <OZAKI Beef> "SUKIYAKI" <Thinly sliced Wagyu Entrecôte 120g> Chinese cabbage, enoki mushrooms, leeks and glass noodles, served with egg yolk and with fresh white truffles	EUR 83,00 ①,④,⑤ ⑥,⑦



三十六番

Sanjurokuban

Nr.36

相撲 牛フィレスステーキ なめたけトリュフ添え

SUMO

Fillet steak <Black Angus from Jack's Creek Farm>, served with KABUKI PONSU, GOMA and ABURI sauce

EUR 40,00

①,③,④
⑥,⑦

三十七番

Sanjunanaban

Nr.37

将軍 牛フィレシャトーブリアン なめたけトリュフ添え

SHOGUN

Châteaubriand <Dry Aged, 100% Grass Fed, John Stone Ireland>, served with KABUKI PONSU, GOMA and ABURI sauce

EUR 44,00

①,③,④
⑥,⑦

三十八番

Sanjuhachiban

Nr.38

横綱 牛リブのうす切ステーキ なめたけトリュフ添え

YOKOSUNA

Thinly sliced beef rib eye steak <Black Angus from Jack's Creek Farm>, served with KABUKI PONSU, GOMA and ABURI-TARE

EUR 37,00

①,③,④
⑥,⑦

三十九番

Sanjukyuban

Nr.39

関取 牛リブローズステーキ なめたけトリュフ添え

SEKITORI

Rib eye steak <Black Angus from Jack's Creek Farm>, served with KABUKI PONSU, GOMA and ABURI-TARE

EUR 37,00

①,③,④
⑥,⑦

四十番

Yonjuban

Nr.40

花房 鴨肉のステーキ

HANAHUSA

Challan's Duck Breast Steak <ORGANIC, IGP, Label Rouge>, served with KABUKI KINKAN <Kumquats> -TARE

EUR 37,00

①,③,④
⑥,⑦

PONSU-TARE (citrus sauce) ①,④,⑥

GOMA-TARE (sesame sauce) ③,④,⑥

ABURI-TARE (garlic sauce) ①,④,⑥

歌舞伎 デザート

KABUKI Dessert



四十一番

Yonjuichiban

Nr.41

「元祖」きびだんご 当店自慢の鉄板アイスクリーム

KIBIDANGO

"KIBIDANGO" KABUKI speciality baked ice cream prepared on the hot table with matcha powder.

EUR 11,00

⑤,⑥,⑦

四十二番

Yonjuniban

Nr.42

抹茶・バニラアイスとフルーツのフランベ

BONBORI

Flambéed Matcha green tea and vanilla ice cream with seasonal fruits

EUR 16,00

⑤,⑦

四十三番

Yonjusanban

Nr.43

抹茶パフェ

MAIKO

Matcha Parfait with Homemade Matcha Green Tea Ice Cream, MOCHI, ANKO <Red Bean Paste>

EUR 15,00

⑤,⑥,⑦

四十四番

Yonjuyonban

Nr.44

ゆずシャーベット フルーツリキュールをかけて

YUZUUME

Homemade yuzu sorbet with fruit liqueur

EUR 10,00



Allergen

- ① 魚 fish ② 貝・ホタテ・イカ類 mollusc ③ ゴマ sesami ④ 大豆 soya / -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