

歌舞伎 特製 前菜

KABUKI Starter



一 番	海老の七味焼き		EUR 20,00
Ichiban	NANAMI		④,⑥,⑧
Nr.1	Shrimps and spring onions served with NANAMI-TARE <with spicy powder on request>		
二 番	牡蠣の広島焼き		EUR 19,00
Niban	HIROSHIMA		②,④,⑥,⑦
Nr.2	Fried oysters in HIROSHIMA style, served with SAKURA-PONSU-TARE		
三 番	鴨巻き		EUR 19,00
Sanban	KAMOMAKI		①,④,⑥,⑦
Nr.3	Challan's duck breast <BIO, IGP, Label Rouge>, rolled in spring roll paper, prepared with OYAKATA-TERIYAKI-sauce		
四 番	鰻八 鰻の玉子焼き		EUR 19,00
Yonban	UNAHACHI		①,②,④,⑤, ⑥,⑦
Nr.4	Japanese omelette with eel and enoki truffle		
五 番	射込み豆腐 根菜ときのこの取り合わせ		EUR 15,00
Goban	HAGOROMO		④,⑥,⑦,⑪
Nr.5	vegetarian - baked tofu, lotus root, burdock, Shimeji mushrooms, padrón and Igaguri chestnuts, served with ANKAKE-TARE		
六 番	おろし焼き		EUR 31,00
Rokuban	OROSHI		①,④,⑥
Nr.6	Thin cut wagyu with grated radish and young onions, served with MISORE sauce		



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

①,②,④,⑤,
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

牡蠣の尾崎牛ロール肉巻き 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

①,②,④,⑤,⑥,
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	鮭のべったら焼き		
Nijuichiban	BETTARA	EUR 27,00	
Nr.21	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		①,③,⑦
二十二番	銀鱈西京焼き		
Nijuniban	SAIKYO	EUR 35,00	
Nr.22	Black cod with saikyo miso, served with KABUKI PONSU, GOMA and ABURI-TARE		①,④,⑥,⑦
二十三番	浦島 ー海鮮盛り合わせー		
Nijusanban	URASHIMA	EUR 69,00	
Nr.23	Lobster, organic abalone from Brittany, scallops, pickled salmon fillet with saikyo miso and taraba king crab, served with KABUKI PONSU, GOMA and ABURI-TARE		①,②,③,④,⑥ ⑦,⑧,⑩
二十四番	バラマンディの塩こうじ蒸し焼き		
Nijuyonban	SHIOKOJI	EUR 33,00	
Nr.24	Barramundi marinated with Shio Koji, steamed with Chinese cabbage and lemon, served with PONSU-TARE		①,③,④,⑥,⑦

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	"二重" 尾崎牛焼肉とオマール海老の盛り合わせ		
Nijugoban	FUTAE	EUR 78,00	
Nr.25	OZAKI - WAGYU yakiniku, served with steamed yakinuki tare and lobster from Nova Scotia in Canada, served with UNI-MISO-TARE (sea urchin sauce)		④,⑥,⑦,⑧

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 Steaks 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 和牛リブローズステーキ 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	安房 和牛ランプステーキ AWA Japanese Wagyu Rump Steak <OZAKI Beef>, served with 3 different salt, freshly grated wasabi, fresh soy sauce and garlic chips	Tagespreis ①,③,④,⑦



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 <US>,
served with KABUKI PONSU, GOMA and ABURI sauce

EUR 40,00

①,②,③,④,⑥,⑦

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 <US>,
served with KABUKI PONSU, GOMA and ABURI sauce

EUR 44,00

①,②,③,④,⑥,⑦

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,
served with KABUKI PONSU, GOMA and ABURI-TARE

EUR 37,00

①,②,③,④,⑥,⑦

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,
served with KABUKI PONSU, GOMA and ABURI-TAR

EUR 37,00

①,②,③,④,⑥,⑦

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