

MENU IKOMA

In 45 minutes we serve a 2-course menu "IKOMA"

starter

サラダ <伊勢> 帆立サラダ ②,④,⑥
salad <ISE> Small mixed salad with scallops ⑦,⑧,⑩

OR

サラダ <尾崎> 尾崎牛サラダ ④,⑥,⑦,⑩
salad <OZAKI> Small mixed salad with WAGYU

main course

魚料理 <羽衣> 鮭と海老の取り合わせ ①,③,④
fish <TSUGARU> Salmon fillet and prawns with oyster mushrooms and fresh ⑥,⑦,⑧
market vegetables, served with PONSU-TARE

OR

肉料理 <赤べこ> リブステーキ 180g ③,④,⑥,⑦
meat <AKABEKO> "AKABEKO" beef rib eye steak 180g,
served with AKABEKO sauce

Per person 26,00 EURO

Allergies

① fish, ② mollusc, ③ sesami, ④ soya / -products, ⑤ eggs, ⑥ grain and flour including gluten,
⑦ milk / -products including lactose, ⑧ crustacean, ⑨ celery, ⑩ mustard

MENU HARIMA

In 60 minutes we serve a 3-course menu "HARIMA"

starter

サラダ
salad

<伊勢>
<ISE>

帆立サラダ
Small mixed salad with scallops

②,④,⑥
⑦,⑧,⑩

OR

サラダ
salad

<尾崎>
<OZAKI>

尾崎牛サラダ
Small mixed salad with WAGYU

④,⑥,⑦,⑩

main course

魚料理
fish

<志摩>
<SHIMA>

海鮮鉄板焼き 鮭、海老、鯛
Salmon, shrimp and Dorade Royal,
served with PONSU, GOMA and ABURI sauce

①,③,④
⑥,⑦,⑧

OR

肉料理
meat

<時雨>
<SHIGURE>

牛フィレ肉と和牛の合挽きステーキ 240グラム
"Shigure Steak" Minced <Wagyu and Beef Filet> 240g,
served with Enoki truffle

①,③,④
⑤,⑥,⑦

dessert

デザート
dessert

<花山>
<KAZAN>

デザートもしくは、お茶、エスプレッソ
Dessert of the day or tea, coffee.

Per person 38,00 EURO

Allergies

- ① fish, ② mollusc, ③ sesami, ④ soya / -products, ⑤ eggs, ⑥ grain and flour including gluten,
⑦ milk / -products including lactose, ⑧ crustacean, ⑨ celery, ⑩ mustard

MENU TAJIMA

In 90 minutes we serve you a 5-course menu "TAJIMA"

starter

前菜
starter

<広島>
<HIROSHIMA>

牡蠣の広島焼き
Fried Oysters in HIROSHIMA Art,
served with SAKURA-PONSU-TARE

②,④,⑤,⑥,⑦

second

魚料理
fish

<有明>
<ARIAKE>

西京鮭と有頭海老の取り合わせ
pickled salmon fillet with saikyo miso, king prawns with head,
served with PONSU, GOMA and ABURI sauce

①,③,④
⑥,⑦,⑧

salad

サラダ
salad

<宝石>
<HOSEKI>

ミックスサラダ
Small mixed salad

④,⑥,⑩

main course

肉料理
meat

<都>
<MIYAKO>

牛フィレステーキ <120g> 有馬山椒焼き
Premium beef fillet <120g>,
served with ARIMA-SANSHO-TARE

①,③,④
⑥,⑦

OR

肉料理
meat

<銀べこ>
<GINBEKO>

「銀べこ」尾崎牛ロースステーキ 140 グラム
"GINBEKO" Wagyu OZAKI Beef Entrecote Steak 140g,
served with fresh wasabi and PONSU-TARE

③,④,⑥,⑦

dessert

デザート
dessert

<きびだんご>
<KIBIDANGO>

「元祖」きびだんご 当店自慢の鉄板アイスクリーム
"KIBIDANGO" KABUKI specialty prepared on a hot table,
fried ice cream

⑥,⑦

Main course with beef fillet Per person 54,00 EURO

Main course with Wagyu Entecôte Per person 88,00 EURO

KABUKI SPECIALTIES LUNCH

五十一番 Nr.51	KABUKIDON 牛とじ丼 Thinly sliced beef rib-eye, oyster mushrooms, fresh Market vegetables served with homemade OYAKATA sauce and organic eggs on rice	EUR 16,00 ①,④,⑤ ⑥,⑦
五十二番 Nr.52	ARAMAKIDON 焼鮭丼 Salmon fillet, oyster mushrooms, fresh Market vegetables served with homemade OYAKATA sauce and organic eggs on rice	EUR 17,00 ①,④,⑤ ⑥,⑦
五十三番 Nr.53	TORIAN DON 鶏もも肉 卵あんかけ丼 TERIYAKI chicken (skinless), oyster mushrooms, fresh Market vegetables served with homemade OYAKATA sauce and organic eggs on rice	EUR 15,00 ①,④,⑤ ⑥,⑦
五十四番 Nr.54	NANIWA 鉄板焼きオムライス Salmon, Shrimps and calamari with oyster mushrooms, egg and fresh vegetables on rice, served with homemade OYAKATA sauce.	EUR 17,50 ④,⑤,⑥ ⑦,⑧
五十五番 Nr.55	TSUGARU 鮭と海老の取り合わせ Steamed salmon with oyster mushrooms and fresh vegetables, served with PONSU sauce.	EUR 18,00 ①,③,④ ⑥,⑦,⑧
五十六番 Nr.56	TAISANSHO 小鯛の照り焼き山椒風味 Dorade Royal fillet SANSHO-TERIYAKI style and fresh market vegetables, served with homemade OYAKATA sauce	EUR 15,00 ①,③,④ ⑥,⑦
五十七番 Nr.57	TERIYAKI 鶏挽き肉の照り焼きハンバーグ Chicken-Hamburg-steak TERIYAKI style and fresh market vegetables, served with homemade OYAKATA sauce	EUR 17,00 ①,④,⑤ ⑥,⑦
五十八番 Nr.58	HAKODATE 海老と帆立の取り合わせ Shrimp and Canadian scallops, served with PONSU, GOMA and ABURI sauce	EUR 19,00 ②,③,④ ⑥,⑦,⑧
五十九番 Nr.59	IRODORI 射込み薄揚げと野菜の取り合わせ Fried thin tofu with different kinds of vegetables and shiitake mushrooms, served with ANKAKE sauce<starchy sauce>	EUR 13,00 ③,④,⑥,⑦

Special steak with fresh vegetables and rice for lunch

AKABEKO	「赤べこ」牛リブステーキ 180 グラム "AKABEKO" Rind-Rib-Eye-Steak 180g, serviert mit AKABEKO-Soße	EUR 18,00 ③,④,⑥,⑦
KUROBEKO	「黒べこ」牛リブステーキ 240 グラム "KUROBEKO" beef rib-eye steak with fresh vegetables and rice ball, served with AKABEKO sauce.	EUR 24,00 ③,④,⑥,⑦
SHIGURE	「時雨」(牛フィレ肉と和牛)の合挽きステーキ240グラム "Shigure Steak" Minced <Wagyu and Beef Filet> 240g, served with Enoki truffle	EUR 22,00 ①,③,④ ⑤,⑥,⑦
KUSHIYAKI	「串焼き」和牛フィレミニョン・テートの串焼きステーキ160グラ Wagyu filet mignon and fillet steak on skewer in "Kushiyaki" type 160g, served with fresh wasabi and PONSU-TARE	EUR 52,00 ③,④,⑥,⑦
GINBEKO	「銀べこ」尾崎牛ロースステーキ 140 グラム "GINBEKO" Wagyu OZAKI Beef Entrecote Steak 140g, served with fresh wasabi and PONSU-TARE	EUR 48,00 ③,④,⑥,⑦
WAGYUDON	「和牛丼」尾崎牛ロースの牛とじ丼 Thinly sliced Wagyu OZAKI beef entrecote, oyster mushrooms, fresh market vegetables, served with homemade OYAKATA sauce and organic eggs on rice	EUR 29,00 ①,④,⑤ ⑥,⑦
ABURIUAKI	「炙り焼き」尾崎牛ロースの炙り焼き Thinly sliced Wagyu OZAKI Beef Entrecote 160g served with PONSU, GOMA and ABURI-TARE	EUR 54,00 ③,④,⑥,⑦

Appetizer, salad and soup

SOUP	<MISOSHIRU> お味噌汁 Miso soup with WAKAME<brown seaweed>, thin tofu, and vegetables.	EUR 3,50 ①,④,⑥
SOUP	<NAMEKO> なめこ汁 AKAMISO <Rotmiso> soup with NAMEKO mushrooms <Japanese stick sponge> and young onions	EUR 6,00 ④,⑥
SALAD	<HOSEKI> ミックスサラダ Colorful cocktail salad	EUR 3,50 ④,⑥,⑩

Allergies

- ① fish, ② mollusc, ③ sesami, ④ soya / -products, ⑤ eggs, ⑥ grain and flour including gluten,
⑦ milk / -products including lactose, ⑧ crustacean, ⑨ celery, ⑩ mustard

KABUKI Dessert

四十一番	「元祖」きびだんご 当店自慢の鉄板アイスクリーム	
Yonjuichiban	KIBIDANGO	EUR 12,00
Nr.41	"KIBIDANGO" KABUKI speciality ice cream prepared and baked on the hot table with matcha powder.	⑤,⑥,⑦
四十二番	日替わりデザートの盛り合わせ	
Yonjuniban	IROIRO	EUR 19,00
Nr.42	Mixed Desserts of the Day by Mr. Yuki Takioku with surprise	
四十三番	抹茶・バニラアイスとフルーツのフランベ	
Yonjusanban	BONBORI	EUR 17,00
Nr.43	Flambéed Matcha green tea and vanilla ice cream with seasonal fruits	⑤,⑦
四十四番	抹茶パフェ	
Yonjuyonban	MAIKO	EUR 16,00
Nr.44	Matcha Parfait with Homemade Matcha Green Tea Ice Cream, MOCHI, ANKO <Red Bean Paste> and WAGASHI <Japanese Sweets>	⑤,⑥,⑦
四十五番	ゆずシャーベット フルーツリキュールをかけて	
Yonjugoban	YUZUUME	EUR 11,00
Nr.45	Homemade yuzu sorbet with fruit liqueur	