

創作会席コース

KAISEKI COURSE

~ Summer ~

120

per person

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| 前菜 | 季節の料理長特選前菜盛り
chef's seasonal selection of appetizers |
| 造り | 豪州近海魚刺身三種盛り
assortment of fresh sashimi three kinds |
| 煮物 | 伊勢海老の茶碗蒸しイクラ添え
lobster "chawanmushi" steamed egg custard, topped with ikura |
| 焼物 | 和牛霜降りイチボ山椒塩焼き 胡麻味噌添え
wagyu rump cap grilled, sansho pepper salt, sesame sauce |
| 揚物 | 穴子と夏野菜の天婦羅 おろし天汁
anago and seasonal vegetables tempura served grated radish and tempura dipping sauce |
| 御食事 | うなぎ棒寿司
unagi eel sushi, lightly square pressed |
| 留碗 | 味噌汁
miso soup |
| 甘味 | 料理長特選デザート
chef's special dessert |

特上霜降り和牛ステーキコース
PREMIUM WAGYU STEAK COURSE

120
per person

季節の料理長特選前菜盛り
chef's seasonal selection of appetizers

豪州近海魚刺身三種盛り
fresh sashimi assortment three kinds

いくら茶碗蒸し
"chawan-mushi" – steamed egg custard topped with ikura

車海老天婦羅
king prawn tempura

極上霜降り和牛サーロインステーキ
premium wagyu sirloin steak MB9 (grain-fed for 500 days)
150g p.p

ご飯
steamed rice

味噌汁
miso soup

料理長特選デザート
chef's special dessert

銀ダラコース
GINDARA COURSE

148
per person

季節の料理長特選前菜盛り
chef's seasonal selection of appetizers

豪州近海魚刺身三種盛り
fresh sashimi assortment three kinds

特大スキャンピ直火焼き
grilled giant scampi topped with kabuki spicy sauce

はまぐりの酒蒸し
steamed clam sake soup

銀鱈西京焼き
grilled toothfish "Glacier 51 gindara" marinated in Saikyo Miso

特選寿司盛り合わせ
sushi chef's best selection of sushi assortment

味噌汁
miso soup

料理長特選デザート
chef's special dessert

特上霜降り和牛しゃぶしゃぶ/すき焼きコース

PREMIUM WAGYU BEEF SHABU-SHABU or SUKIYAKI
HOTPOT COURSE

120

per person
(min order from 2 people)

季節の料理長特選前菜盛り
chef's seasonal selection of appetizers

豪州近海魚刺身三種盛り
fresh sashimi assortment three kinds

帆立香味焼き
grilled scallops in creamy sauce

極上霜降り和牛しゃぶしゃぶ 又は すき焼き
premium wagyu beef MB 9
shabu-shabu
or
sukiyaki hot pot
100g p.p

ご飯
steamed rice

味噌汁
miso soup

料理長特選デザート
chef's special dessert

A5 特上黒毛霜降り和牛
しゃぶしゃぶ/すき焼きコース

A5 Japanese KAGOSHIMA "KUROGE" PREMIUM WAGYU
SHABU-SHABU or SUKIYAKI
HOTPOT COURSE

145

per person
(min order from 2 people)

季節の料理長特選前菜盛り
chef's seasonal selection of appetizers

豪州近海魚刺身三種盛り
fresh sashimi assortment 3 kinds

天婦羅盛り合わせ
tempura assortment of king prawns and seasonal vegetables

極上黒毛霜降り和牛しゃぶしゃぶ 又は すき焼き
A5 Japanese KAGOSHIMA premium KUROGE Wagyu
shabu-shabu
or
sukiyaki hot pot
100g pp

ご飯
steamed rice

味噌汁
miso soup

料理長特選デザート
chef's special dessert

前菜 APPETISER

新鮮生がき	6-8ea
Fresh oysters on ice served with lemon and ponzu, radish, shallot	
タスマニア産かき香味焼き	25
grilled pacific oysters dressed in Kabuki special creamy sauce	
帆立貝香味焼き	25
grilled scallops dressed in Kabuki special creamy sauce	
枝豆	12
edamame - boiled Japanese soybeans	
揚げ出し豆腐	22
agedashi tofu - deep fried tofu served in sweet soup	
いくら茶碗蒸し	19
chawan-mushi topped with 'ikura' salmon caviar - steamed egg custard	
白魚の磯辺揚げ	18
deep fried white bait seasoned with seaweed flakes	
小海老の唐揚げ	22
crispy fried school prawns	
ソフトシェルクラブ唐揚げ	24
deep fried soft shell crab	
和牛ランプたたき	38
Wagyu rump tataki	

刺身 SASHIMI

特上お刺身盛り合わせ	82
chef's best selection of today's fresh deluxe sashimi assortment including scampi, scallop 20 pieces	
お刺身盛り合わせ	45
assortment of various fresh sashimi three kinds 12 pieces	
スキャンピ刺身	39
scampi sashimi	

刺身 SASHIMI (cont.)

活ロブスターお刺身姿造り (1尾)	220 ~
lobster live whole sashimi	
海鮮舟盛り	3 to 4 318
(活ロブスター、カキ、まぐろ、サーモン、帆立貝と白身)	5 to 6 420
Lobster sashimi and chef's best selection of special fresh sashimi platter (live whole lobster, fresh oysters, scallop, tuna, salmon, kingfish and today's white fish)	

寿司 SUSHI

特選炙り寿司	68
chef's selection of deluxe seared sushi assortment five kinds 10 nigiri	
特上江戸前寿司	68
assortment of best sushi selections 10 nigiri	
シェフ特選江戸前ちらし寿司	48
chef's special chirashi sushi (<i>recommended for 1 person</i>)	
特選寿司刺身の盛り合わせ	75
sushi and sashimi combination	

にぎり Nigiri*

\$6 ~ \$15 each

とびっこ Flying Fish Roe	たい Snapper	かき Oyster	うなぎ BBQ Eel
ぶり Kingfish	スキャンピ Scampi	えび Prawn	ほたて Scallop
まぐろ Tuna	サーモン Salmon	うに Uni (seasonal)	いくら Salmon Caviar
炙りサーモンベリ— Seared Salmon belly	炙りぶりハラミ Seared Kingfish belly	大トロ・中トロ Otoro / Chutoro (seasonal)	

**Please ask our staffs for today's special fish*

焼き物 OFF THE GRILL

うなぎ蒲焼き	42
barbequed eel fillet marinated in rich sweet sauce	
タスマニア産 鮭 塩焼き	34
Tasmanian salmon grilled	
特大スキャンピ直火焼き	22
giant scampi grilled and topped with kabuki spicy sauce	
銀ダラ西京焼き	48
Saikyo miso-glazed Glacier 51 toothfish	
本日の鮮魚頭焼き	35~48
today's fish head grilled, salt & pepper with lemon	
活ロブスターグリル 松緑風 (1尾)	220 ~
grilled whole live lobster dressed in special Shoroku spicy miso	

天婦羅 TEMPURA

車海老天婦羅	34
6 pieces of king prawn tempura	
野菜天婦羅	28
seasonal vegetable tempura	
天婦羅盛り合わせ	32
assortment of king prawn tempura (3 pieces) and seasonal vegetable tempura	

揚げ物 DEEP FRIED

かきフライ	26
deep fried bread-crumbed pacific oysters on shell	
松緑名物とんかつ	34
pork cutlets coated in bread crumbs and deep fried (Thurs/Fri/Sat Only)	
チキンかつ	34
chicken cutlets coated in bread crumbs and deep fried (Thurs/Fri/Sat Only)	

肉・魚 MEAT & FISH

タスマニア産 鮭 照り焼き	34
Tasmanian salmon pan fried and marinated in rich Teriyaki sauce	
豪州産牛フィレ肉照り焼き	45
Australian beef pan fried and marinated in rich Teriyaki sauce 200g	
若鶏照り焼き	38
chicken thigh fillet pan fried and marinated in rich Teriyaki sauce	
豪州産牛フィレ肉ガーリックステーキ	45
Australian beef garlic steak 200g	
極上霜降り和牛サーロインステーキ	78
premium wagyu sirloin steak MB 9+ (grain-fed for 500 days) 200g	

サラダ SALAD

ソフトシェルクラブサラダ	24
soft shell crab and fresh green salad	
豆腐と野菜サラダ	19
tofu and fresh green salad	
アボカドサラダ	22
avocado and fresh green salad	
海草サラダ	20
seaweed and fresh green salad	

麺類 / 汁 / 重 NOODLE / SOUP / RICE

天ぷら稲庭うどん	35
assorted tempura with Japanese <i>Inaniwa</i> udon noodle soup	
うな重	36
<i>una-jyu</i> - barbequed eel fillet marinated in rich sweet sauce on rice	
お茶漬 (鮭・明太子・梅)	20
<i>chazuke</i> - rice tea soup (salmon / hot cod roe / plum)	
お新香盛り合わせ	14
assorted Japanese pickles	

和牛

Full-Blood Australian WAGYU

What brings its uniqueness in flavour, texture and moisture of Wagyu is its marbling.

Beside its white-fleck 'river-like' characteristics, this highly marbled Wagyu beef contains monounsaturated fats which can assist in reducing cholesterol levels in the body. Subsequently Wagyu beef is lean and healthy, without compromising taste!

At Kabuki Shoroku Restaurant, we use Wagyu sirloin that scores a high quality grading marble score 6+ to 9+.

200G

極上霜降り和牛サーロインステーキ	78
premium wagyu sirloin steak MB9+	
極上霜降り和牛しゃぶしゃぶ (2~3人前)	110
premium wagyu beef shabu shabu hotpot	
極上霜降り和牛すき焼き (2~3人前)	110
premium wagyu beef sukiyaki hotpot	

A5 鹿児島産霜降り黒毛和牛

A5 Japanese KAGOSHIMA "KUROGE" WAGYU

Tenderness and full-bodies flavour, together with well-balanced fat marbling throughout the muscle fibres, are the principle characteristics of Kagoshima black cattle "KUROGE" wagyu. A5 is the highest grade Japanese Wagyu can score

We proudly present our range of A5 Wagyu dish below:

200G

A5 黒毛霜降り和牛しゃぶしゃぶ (2~3人前)	140
A5 "KUROGE" Kagoshima premium wagyu beef shabu shabu hotpot	
A5 黒毛霜降り和牛すき焼き (2~3人前)	140
A5 "KUROGE" Kagoshima premium wagyu beef sukiyaki hotpot	

鍋 HOTPOT – SEAFOOD-

石狩鍋 (2~4人前)	120
fresh Tasmanian salmon and vegetables in miso-based hotpot (2 ~ 4 people)	
海鮮鍋 (2~4人前)	130
fresh assorted deluxe seafood, crab / oyster / scallop / today's fish and vegetables hotpot (Choose soup: miso or shoyu) (2 ~ 4 people)	