

ENTREE

- 1. **Edamame** 🍱 \$6.0
Boiled soy beans with sea salt – GF, DF
- 2. **Harumaki** \$12.0
Vegetarian spring roll
- 3. **Nasu Dengaku** 🍱 \$12.0
Fried eggplant with sweet miso sauce
- 4. **Agedashi Tofu** \$12.0
Deep fried tofu with ginger and shallots in soy broth
- 5. **Gyoza** | Pork or Vegetable 🍱 \$15.0
Pork or vegetable dumplings with spicy ponzu sauce
- 6. **Nuta Salad** | GF, DF \$18.0
Yellow fin tuna marinated in white miso, mirin, rice, vinegar, shallots
- 7. **Karaage Chicken** 🍱 \$15.0
Japanese fried chicken, chilli powder and mayonnaise
- 8. **Tempura Vegetables and Prawns (2)** | DF 🍱 \$15.0
Lightly fried fresh vegetables and prawns coated with a crispy batter
- 9. **Beef Tataki** | DF \$18.0
Marinated New Zealand beef with lemon Ponzu

SASHIMI

Assorted sashimi platter - GF | DF 🍱

- 10. **Entree** | \$18.0
- 11. **Main** | \$36.0



TEPPANYAKI SET ADD ONS

- | | |
|---|--|
| <input type="checkbox"/> 12. Prawn \$7.0 | <input type="checkbox"/> 15. Salmon \$18.0 |
| <input type="checkbox"/> 13. Scallops \$7.0 | <input type="checkbox"/> 16. Beef eye fillet \$20.0 |
| <input type="checkbox"/> 14. Fried rice \$9.0 | <input type="checkbox"/> 17. Crayfish (half tail) \$55.0 |

GF - Gluten Free DF - Dairy Free V - Vegetarian Favourites 🍱



Kabuki Japanese Restaurant
Stamford Plaza Auckland
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TEPPANYAKI SET MENUS

All set menus include: Garden Salad, Miso Soup, Kabuki's Famous Flying Fried Rice and Vegetables, Fresh Sliced Fruits or Green Tea Ice Cream

- 18. **ZEN VEGETARIAN SET MENU | V** \$55.00pp
- Mixed vegetable tempura
Sake pairing: DEWAZAKURA DEWASANSAN JUNMAI GINJO | Cup \$9 | Bottle (300ml) \$48
- Nasu Dengaku, fried eggplant with sweet miso sauce
Sake pairing: AMANOTO JUNMAI GINGO 15.5% | Cup \$9 | Bottle (720ml) \$115
- Teriyaki tofu lightly pan fried
Sake pairing: AMANOTO JUNMAI GINGO 15.5% | Cup \$9 | Bottle (720ml) \$115
- Vegetables teppan-style
Sake pairing: DEWAZAKURA DEWASANSAN JUNMAI GINJO | Cup \$9 | Bottle (300ml) \$48
- 19. **TSUBAKI SET MENU** \$60.00pp
- Tiger prawns, light soy and lemon
Sake pairing: HOURAISEN BI JUNMAI DAIGINJO | Cup \$10 | Bottle (300ml) \$60
- Kabuki's famous teriyaki chicken
Sake pairing: YOSHINOAWA GINJO GOKUJO | Cup \$9 | Bottle (720ml) \$125
- Eye fillet, garlic and soy
Sake pairing: TENGUMAI YAMAHAI JIKOMI JUNMAI | Cup \$9 | Bottle (720ml) \$65

- 20. **FUJI SET MENU** \$65.00pp
- Kabuki's famous teriyaki chicken
Sake pairing: YOSHINOAWA GINJO GOKUJO | Cup \$9 | Bottle (720ml) \$125
- New Zealand Eye fillet, garlic and soy
Sake pairing: TENGUMAI YAMAHAI JIKOMI JUNMAI | Cup \$9 | Bottle (720ml) \$65
- New Zealand Lamb cutlets, red wine and soy
Sake pairing: TENGUMAI JUNMAI DAIGINJO 50 | Cup \$9 | Bottle (720ml) \$120



- 21. **KAEDE SET MENU** \$80.00pp
- Tiger prawns, light soy and lemon
Sake pairing: HOURAISEN BI JUNMAI DAIGINJO | Cup \$10 | Bottle (330ml) \$60
- Akaroa salmon, white wine, lemon and soy
Sake pairing: TENGUMAI JUNMAI DAIGINJO 50 | Cup \$9 | Bottle (720ml) \$120
- Kabuki's famous teriyaki chicken
Sake pairing: YOSHINOAWA GINJO GOKUJO | Cup \$9 | Bottle (720ml) \$125
- Atlantic scallops, with special creamy miso
Sake pairing: HOURAISEN BI JUNMAI DAIGINJO | Cup \$10 | Bottle (330ml) \$60

- 22. **RAN SET MENU** \$99.00pp
- Sashimi or karaage chicken
Sake pairing: AMANOTO JUNMAI GINGO 15.5% | Cup \$9 | Bottle (720ml) \$115
- Atlantic scallops, with special creamy miso
Sake pairing: HOURAISEN BI JUNMAI DAIGINJO | Cup \$10 | Bottle (330ml) \$60
- Akaroa salmon, white wine, soy and lemon
Sake pairing: TENGUMAI JUNMAI DAIGINJO 50 | Cup \$9 | Bottle (720ml) \$120
- Tiger prawns, with special creamy miso
Sake pairing: YOSHINOAWA GINJO GOKUJO | Cup \$9 | Bottle (720ml) \$125
- New Zealand Eye fillet, red wine, garlic butter and soy
Sake pairing: TENGUMAI YAMAHAI JIKOMI JUNMAI | Cup \$9 | Bottle (720ml) \$65



- 23. **MATSU SET MENU** \$140.00pp
- Ebi harumaki (prawn spring roll)
Sake pairing: DEWAZAKURA DEWASANSAN JUNMAI GINJO | Cup \$9 | Bottle (300ml) \$48
- Tiger prawns, light soy and lemon
Sake pairing: HOURAISEN BI JUNMAI DAIGINJO | Cup \$10 | Bottle (330ml) \$60
- Half New Zealand crayfish
Sake pairing: YOSHINOAWA GINJO GOKUJO | Cup \$9 | Bottle (720ml) \$125
- Wagyu beef, red wine, garlic butter and soy
Sake pairing: TENGUMAI YAMAHAI JIKOMI JUNMAI | Cup \$9 | Bottle (720ml) \$65
- New Zealand Lamb cutlets, red wine and soy
Sake pairing: TENGUMAI JUNMAI DAIGINJO 50 | Cup \$9 | Bottle (720ml) \$120
- Atlantic scallops, with special creamy miso
Sake pairing: AMANOTO JUNMAI GINGO 15.5% | Cup \$9 | Bottle (720ml) \$115

