



K A B U K I

JAPANESE CUISINE THEATRE

CURTAIN UP

``SHIRAUO KARAGE`` 320 THB
DEEP FRIED ICEFISH WITH LEMON

``BEEF TATAKI`` 320 THB
SEARED AUSTRALIAN BEEF, GARLIC PONZU SAUCE

``TUNA TATAKI`` 320 THB
SEARED YELLOW FIN TUNA, WASABI,
MAYONNAISE, SPICY PONZU SAUCE

``TAKOYAKI`` 280 THB
OCTOPUS BALLS, TONKATSU SAUCE, MAYONNAISE

``EDAMAME`` 250 THB
JAPANESE SOY BEANS, LIGHTLY SALTED

``YELLOW FIN TUNA SALAD`` 300 THB
WITH SPRING ONION, ROASTED SESAME
SEEDS, MARINATED IN SOY MISO DRESSING

``AGE DASHI TOFU`` 250 THB
DEEP FRIED TOFU, DIPPING SAUCE

``HIYA YAKKO`` 250 THB
CHILLED TOFU, GRATED GINGER,
DRIED BONITO FLAKES WITH DIPPING SAUCE

``CHAWAN MUSHI`` 250 THB
STEAMED EGG CUSTARD

``MISO SOUP`` 150 THB
WITH TOFU, SPRING ONION AND SEAWEED

``THE FUJII`` 380 THB
CRISPY ICEFISH, DAIKON SHEET, NORI SHARDS,
WASABI DRESSING

``THE GEISHA`` 380 THB
CRISPY SALMON SKIN, ROCKET SALAD, BEETROOT HAIR ,
DAIKON, TOSAZU SHALLOT DRESSING

``THE SAMURAI`` 380 THB
SEARED TOGARASHI CRUSTED SALMON, GOLDEN TOBIKO,
RADISH, CUCUMBER, WITH SHISO PONSU DRESSING

``KABUKI HOUSE`` 320 THB
MIXED LEAVES SALAD, CARROT HAIR, CRISPY SHALLOT,
CHERRY TOMATO, SHISO PONZU DRESSING

BEGINNING ACT

DRAGON ROLLS SPECIALTIES''

``SPIDER ROLL'' DEEP FRIED SOFT SHELL CRAB, CUCUMBER,
MANGO WITH WASABI MAYO SAUCE **450 THB**

``DYNAMITE SPICY TUNA ROLL'' CHOPPED TUNA,
CUCUMBER, CHILLI MAYO SAUCE **450 THB**

``PHUKET ROLL'' TEMPURA ROCK LOBSTER, CUCUMBER,
AVOCADO, TOBIKO, SWEET SOY SAUCE **580 THB**

``PHOENIX ROLL'' CALIFORNIA ROLL TOPPED WITH SALMON
AND AVOCADO, NUTA MISO MANGO SAUCE **500 THB**

``TIGER ROLL'' TEMPURA TIGER PRAWN, ASPARAGUS
WRAPPED WITH AVOCADO AND SHISO PONZU SAUCE **480 THB**

``CHICKEN TERIYAKI ROLL KABUKI STYLE'' CRUMBED
CHICKEN, PINEAPPLE, CUCUMBER, TERIYAKI SAUCE **450 THB**

``KAMIKAZE ROLL'' AVOCADO, JAPANESE SWEET OMELET,
CUCUMBER, SLICED EEL WITH KABAYAKI SAUCE **450 THB**

``ALASKAN OSHISUSHI'' ALASKAN CRAB SALAD, CUCUMBER,
TOBIKO WITH MUSTARD VINEGAR MISO SAUCE **500 THB**

``VOLCANO ROLL'' SPICY TUNA MIXED, CUCUMBER, AVOCADO
SWEET OMELET, SPRING ONION, SPICY MAYO SAUCE **400 THB**

``VIKING ROLL'' TUNA, CUCUMBER, SWEET OMELET,
ROASTED SESAME SEEDS WITH KABUKI DRESSING **480 THB**

``THAI TICKLE ROLL'' SPICY TOGARASHI SALMON, ASPARAGUS
DAIKON NOODLES, MUSA SHISO SAUCE **480 THB**

``SUPER CALIFORNIA MAKI'' KABUKI STYLE, CRABSTICK, AVOCADO,
CUCUMBER, TOBIKO ROLLED WITH BAKED CHOPPED
MAYO SCALLOP ON TOP **700 THB**

SECOND ACT

TRADITIONAL ROLLS``

- ``NEGI TORO MAKI'' CHOPPED PRIME TUNA, SPRING ONION **620** THB
- ``TEKKA MAKI'' TUNA ROLL **300** THB
- ``KAPPA MAKI'' CUCUMBER ROLL **250** THB
- ``OSHINKO MAKI'' PICKLED DAIKON ROLL **250** THB
- ``FUTOMAKI'' SWEET SHIITAKE MUSHROOM, SWEET OMELET,
CRAB STICK, CUCUMBER **400** THB
- ``SHAKE MAKI'' SALMON ROLL **300** THB
- ``UNAGI MAKI'' GRILLED FRESH WATER EEL ROLL **320** THB
- ``EBI MAKI'' COOKED SHRIMP ROLL **300** THB
- ``TAMAGO MAKI'' JAPANESE SWEET OMELET ROLL **250** THB
- ``SALMON SKIN MAKI'' CRISPY SALMON SKIN ROLL **300** THB
- ``CALIFORNIA ROLL'' INSIDE OUT ROLLED, CRABSTICK, AVOCADO,
SHRIMP, CUCUMBER TOBIKO **420** THB

``KABUKI SIGNATURE SUSHI''

HAND CRAFTED KABUKI SIGNATURE SUSHI PLATTER
1,500 THB

COMBINATION WITH RED SNAPPER BALL, AKAMI NIGIRI,
SHRIMP BOAT, SEARED TUNA WITH FOIE GRAS AND SALMON SUSHI
WITH MARINATED ONION, WASABI MAYO

SUSHI MORIAWASE

ASSORTED MAKI AND NIGIRI SUSHI

``SUSHI A'' COMBINATION OF NIGIRI, ``AKAMI'' TUNA,
``TAI'' RED SNAPPER, ``AJI'' HORSE MACKERAL, ``IKA'' SQUID,
``TOBIKO'' FLYING FISH ROE NIGIRI AND CUCUMBER ROLL **1200** THB

``SUSHI B'' COMBINATION OF NIGIRI, ``HAMACHI''
YOUNG YELLOW TAIL, ``SHAKE'' SALMON, ``AKAMI'' TUNA,
``EBI'' SHRIMP, ``UNAGI'' EEL, AND TUNA ROLL **1500** THB

SASHIMI MORIAWASE

ASSORTED FRESH RAW FISH

``SASHIMI A'' ASSORTED FRESH RAW FISH SERVED ON ICE
AKAMI, TAI, SUZUKI, IKA, AND A-JI SASHIMI **1200** THB

``SASHIMI B'' ASSORTED FRESH RAW FISH SERVED ON ICE
AKAMI, HAMACHI, SALMON, TAKO AND TAI SASHIMI **1500** THB

THIRD ACT

**``NIGIRI SUSHI`` / ``SASHIMI``
2 PCS. PER ORDER / 5 PCS. PER ORDER**

``TORO`` FATTY TUNA 700 THB / 1800 THB

``AKAMI`` YELLOWFIN TUNA 250 THB / 450 THB

``HAMACHI`` YOUNG YELLOW TAIL 400 THB / 650 THB

``TAI`` RED SNAPPER 250 THB / 380 THB

``SUZUKI`` SEA BASS 250 THB / 380 THB

``SHAKE`` SALMON 300 THB / 450 THB

``AJI`` HORSE MACKERAL 250 THB / 380 THB

``TAKO`` OCTOPUS 250 THB / 380 THB

``EBI`` COOKED SHRIMP 280 THB / 400 THB

``AMA EBI`` SWEET SHRIMP NIGIRI 280 THB / 400 THB

``UNAGI NIGIRI`` GRILLED FRESH WATER EEL NIGIRI 380 THB

``IKURA NIGIRI`` SALMON ROE NIGIRI 400 THB

``TOBIKO NIGIRI`` FLYING FISH ROE NIGIRI 300 THB

``IKA`` SQUID 250 THB / 380 THB

``HOTATE`` SCALLOP 400 THB / 650 THB

``TAMAGO`` JAPANESE SWEET OMELET SUSHI 250 THB

TEMPURA / DEEP FRIED

**``EBI TEMPURA`` LIGHTLY COATED CRISPY PRAWN TEMPURA
SERVED WITH TENJYU SAUCE 350 THB**

**``TEMPURA MORIAWASE`` LIGHTLY COATED CRISPY ASSORTED
SEAFOOD AND VEGETABLES SERVED WITH
TENJYU SAUCE 320 THB**

**``YASAI TEMPURA`` LIGHTLY COATED CRISPY MIXED VEGETABLES
SERVED WITH TENJYU SAUCE 250 THB**

**``TONKATSU`` DEEP FRIED PORK CUTLET WITH BREAD CRUMBS
SERVED WITH TONKATSU SAUCE 400 THB**

**``CHICKEN KATSU`` DEEP FRIED CHICKEN CUTLET WITH BREAD
CRUMBS SERVED WITH TONKATSU SAUCE 400 THB**

**``TORI KARAGE`` KABUKI STYLE, DEEP FRIED WHOLE CHICKEN LEG
WITH KABUKI SAUCE 400 THB**

FOURTH ACT

``NOODLES`` CHILLED / HOT

``ZARU SOBA / HOT SOBA``
CHILLED / HOT BUCKWHEAT NOODLES WITH LIGHT SAUCE 320 THB

``TEN ZARU / TEMPURA SOBA``
CHILLED / HOT BUCKWHEAT NOODLES WITH
PRAWNS TEMPURA 400 THB

``CHA SOBA``
CHILLED GREEN TEA NOODLES 320 THB

``TEN CHA SOBA``
CHILLED GREEN TEA NOODLES WITH PRAWN TEMPURA, 400 THB

``ZARU UDON / HOT UDON``
CHILLED / HOT WHEAT NOODLES WITH LIGHT SAUCE 320 THB

``TEN ZARU UDON / TEMPURA UDON``
WHEAT NOODLE WITH PRAWN TEMPURA 400 THB

``RAMEN``
RAMEN NOODLE, DASHI BROTH, SPRING ONION
AND WAKAME 380 THB

``HIYASHI CHUKA``
CHILLED RAMEN NOODLES, CRAB STICK, BEAN SPROUT, SWEET
OMELET, CUCUMBER, HAM WITH COLD HIYASHI SOBA SAUCE 400 THB

``YAKIMONO`` GRILLED DISHES

``GYUNIKU ROLL`` AUSTRALIAN BEEF ROLL, WITH ENOKI
MUSHROOMS, TERIYAKI SAUCE 520 THB

``BUTA ROLL`` THINLY SLICED PORK ROLL, WITH
ASPARAGUS, TERIYAKI SAUCE 480 THB

``SHIROMI KUSHI YAKI`` SKEWERED SNAPPER AND VEGETABLES
WITH TERIYAKI SAUCE 450 THB

``YAKI TORI`` CHICKEN AND ONION SKEWER WITH
TERIYAKI SAUCE 480 THB

``YASAI KUSHI YAKI`` CHOICES OF SHIITAKE MUSHROOM, PUMPKIN,
JAPANESE LEEK SKEWERS (2 SKEWERS PER PORTION) 250 THB

``SANMA SHIOYAKI`` GRILLED SEASONAL MACKEREL PIKE
WITH SALT 520 THB

``UNAGI KABAYAKI`` GRILLED SOY GLAZED FRESH
WATER JAPANESE EEL 520 THB

``SHAKE TERI / SHIO YAKI`` GRILLED SALMON
WITH SWEET SOY SAUCE / SALT 520 THB

``SABA TERI / SHIO YAKI`` GRILLED SPANISH MACKEREL WITH
TERIYAKI SWEET SOY SAUCE / SALT 520 THB

``TORI TERIYAKI`` GRILLED CHICKEN, TERIYAKI SAUCE 480 THB

FIFTH ACT**``DESSERT``****ICE CREAM**

280 THB

MATCHA GREEN TEA,
VANILLA, HAZELNUT, STRAWBERRY**SORBETS**

300 THB

YUZU. COCONUT, WATERMELON

TEMPURA ICECREAM,

320 THB

VANILLA ICE CREAM COATED WITH SPONGE CAKE
DEEP FRIED, STRAWBERRY GLAZE**PHUKET FRESH FRUITS**

260 THB

ASSORTED PHUKET SEASONAL FRUIT PLATTER

GREENTEA MOUSSE

320 THB

FAVOURITE MATCHA GREEN TEA MOUSSE, LYCHEE COMPOTE

CHOCOLATE ALMOND TERRINE

320 THB

ROSE SYRUP

ENDING ACT**CURTAIN DOWN**

VENUE.....KABUKI

SHOWING SINCE.....DECEMBER, 2009

SHOWING HOURS.....17:00-22:00

NUMBER OF ACTS.....FIVE

SERVICE COMPOSER.....KHUN SAIJAI

CULINARY COMPOSER.....CHEF SUWAT

FOOD STYLIST.....EXC. CHEF PAUL MILLIST

**All above prices are subject to 10% service charge
and applicable government tax**

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