



KABUKI

A Culinary Journey
of Discovery

KABUKI: 歌舞伎,

A traditional form of Japanese theatre; also, any form of elaborate theatre, especially metaphorically. Kabuki theatre is known for the stylization of its drama and for the elaborate make-up worn.

Sushi y Sashimi

Nigiri

Piquillo Pepper / Balik Salmon / **\$15**

Snapper / Lime / Purple Basil / **\$13**

Red Tuna / Sichuan Dust / **\$14**

Mango / Iberico Ham  / **\$19**

Maki

Seared Tuna / Spring Onion / Olive Oil / **\$19**

Beetroot / Smoked Unagi / Sour Cream / **\$16**

Poached Duck Liver / Pistachio / Nori Dust / **\$24**

Sevruga / Uni / Tahoon / **\$28**

Los Crudos

Langoustine Ceviche / Edamame /
Melon / Lime / Yakitori / **\$20**

Reef Fish / Aji Verde /
Peas / Sesame Oil / **\$14**

Hokkaido Scallops / Passionfruit /
Tomatoes / Avocado Oil / **\$29**

Red Tuna / Wasabi Cream /
Garlic Chips / Finger Lime / **\$22**

Tajima Beef Tartare / Truffle /
Tapioca Cracker / Coriander / **\$38**

 Vegetarian

 Pork

 Spicy

 Alcohol

All prices are in USD and subject to 10% service charge & 12% TGST (Tourism Goods & Services Tax).

所有价格均为美元，需加收10%的服务费和12%的TGST（旅游商品及服务税）。

NIKKEI EXPERIENCE

In the age of global proximity, the term fusion cuisine symbolizes the merging of regional cuisine – especially classical dishes and cooking techniques that are typical for a specific region or country with unusual ingredients from other countries and regions.

This interplay of contrasts is especially exciting when whole continents are connected in a culinary way: the so called NIKKEI CUISINE represents Japanese cuisine with a Latino influence originated from the kitchens of Japanese immigrants in South America. NIKKEI cultivated a style that complements the Japanese fine sense of Umami.

At KABUKI we use surprising combinations and intense flavors adding elements from Latin Europe & Latin America.

Caldos Y Calientes

Miso Soup / Tofu / Porcini Mushrooms / Mint 🌿 / **\$14**

Buckwheat Soba / Sage / Clams Dashi /
Trout Caviar / Almond Oil / **\$19**

Tempura / Shiso / Ebi / Pear Nashi / **\$29**

Gyoza Ravioli / Chicken / Truffle / Ginger /
Lime Ponzu Cream / **\$25**

Chawanmushi Custard / Crab Lumps /
Shitake Mushrooms / Oregano / **\$19**

Barbacoa Robata

Black Cod / Miso Marinated / Peruvian Potatoes /
Parsley Ginger Chimichurri / **\$38**

Iberico Pork Presa / Negi / Pimenton /
Shiso Umeboshi Salsa 🐷 / **\$36**

120 Grams Tajima M8 Sirloin / Sesame Mayo /
Peruvian Corn Foam / Tarta de Maize / **\$72**

Rock Lobster Tail / Wasabi Carrot /
Cilantro Shishito Pesto/ Coffee Oil / **\$75**

Renkon Chips / Nabo Slow Cooked / Bamboo Coal /
White Onion / Uni / Pistachio Oil / **\$24**

🌿 Vegetarian

🐷 Pork

🌶️ Spicy

🍷 Alcohol

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NIKKEI EXPERIENCE

‘Nikkei’ is a word used to describe people of Japanese descent who live as immigrants in another country, however, nowadays when people say the word Nikkei, they’re quite possibly referring to a type of cuisine.

Nikkei Food is a combination of both Japanese and Latin ingredients a cooking style which dates back to the turn of the century

Los Postres

Nettai Ceviche / Cilantro Syrup /
Balsamic Pearls / Midori  / **\$15**

Matcha Crème Brûlée / Mango Gel /
Lychees / Yuzu Crumble / **\$15**

Araguani Chocolate Mousse / Wasabi /
Sesame Oil / Daidai Sorbet / **\$15**

Mount Fuji / Almond Mascarpone / Kuri Paste /
Crispy Cherries / Saké / **\$19**

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