

FOOD MENU

The Bar

KA
KU
RE

NUTS & SNACKS - Perfectly paired with cocktails -

Pistachio	8
Wasabi Nuts	8
Olive Mix (Marinated green & Coquillos olives)	8
Edamame (Premium tea-scented soybeans)	8
Beef Biltong (AUS grass-fed beef, air-dried & sliced)	12

PICKLES - A refreshing palate cleanser -

Hyotan (Traditional gourd pickles)	11
Oshinko (Assorted Japanese pickles)	16

FINGER FOODS - Perfect for sharing -

Tatami Iwashi (Grilled sardine sheet)	14
Eihire (Grilled skate fin)	16
Ebi-katsu Brioche Sando (Crispy prawn sandwich)	39

HOT DISHES - Hot specialties -

Black Chicken (Charcoal-dusted fried chicken)	16
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KAKURE

SEAFOOD - Raw treasures from sea to table -

Chopped Toro with Uni and Ikura	35
Seasonal Sashimi (4 kinds - 2 pieces each)	120

RICE BOWLS - Perfectly portioned for 1 -

Mini Wagyu Curry Rice (with JP premium yolk)	48
Mini Chirashi Don (Chef's selection of sashimi on rice)	52

CHEESE & MEAT - Finest savory pairings -

Cheese Platter	42
Parma Ham	48

DESSERTS - Sweet finals -

Tahitian Vanilla Burnt Cheesecake (Good for 2 people)	19
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TAKE HOME A PIECE OF KAKURE'S STORY

KAKURE Original Chopsticks	18
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*Crafted from repurposed oak barrels used in whisky aging.
A unique memento inspired by Japanese Tradition.*