

FOOD MENU



The Bar

KAKURE

SNACKS

NORI TEMPURA CRACKERS	6
OLIVE MIX	8
HYOTAN PICKLES (Pickled baby gourd)	8

SMALL BITES

CREAM CHEESE WITH SHUTO	8
<i>Japanese-style fermented fish relish.</i>	

EDAMAME WITH TRUFFLE SALT	10
<i>Steamed green soybeans, finished with truffle salt.</i>	

ABURI KARASUMI	10
<i>Japanese-style cured mullet roe, lightly seared.</i>	

FOIE GRAS MONAKA	22
<i>Foie gras, miso & mirin, monaka wafer.</i>	

TUNA & UNI BITES	24
<i>Bluefin tuna tartare, Hokkaido uni, caviar.</i>	

SEASONAL SHIROMI CARPACCIO	28
<i>White fish of the day, ginger-yuzu dressing.</i>	

HOT DISHES



KFC (KAKURE FRIED CHICKEN)	24
<i>Our signature fried chicken, seasoned with our secret house-made furikake.</i>	

All prices are subject to service charge and prevailing government taxes

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KAKURE

SANDOS

EBI KATSU SANDO 36

100% black tiger prawn, wasabi tartar, brioche.

KAGOSHIMA WAGYU KATSU SANDO 56

Kagoshima wagyu, karashi katsu sauce, brioche.

RICE DISH

TOTTORI WAGYU CURRY 42

Individual Portion.

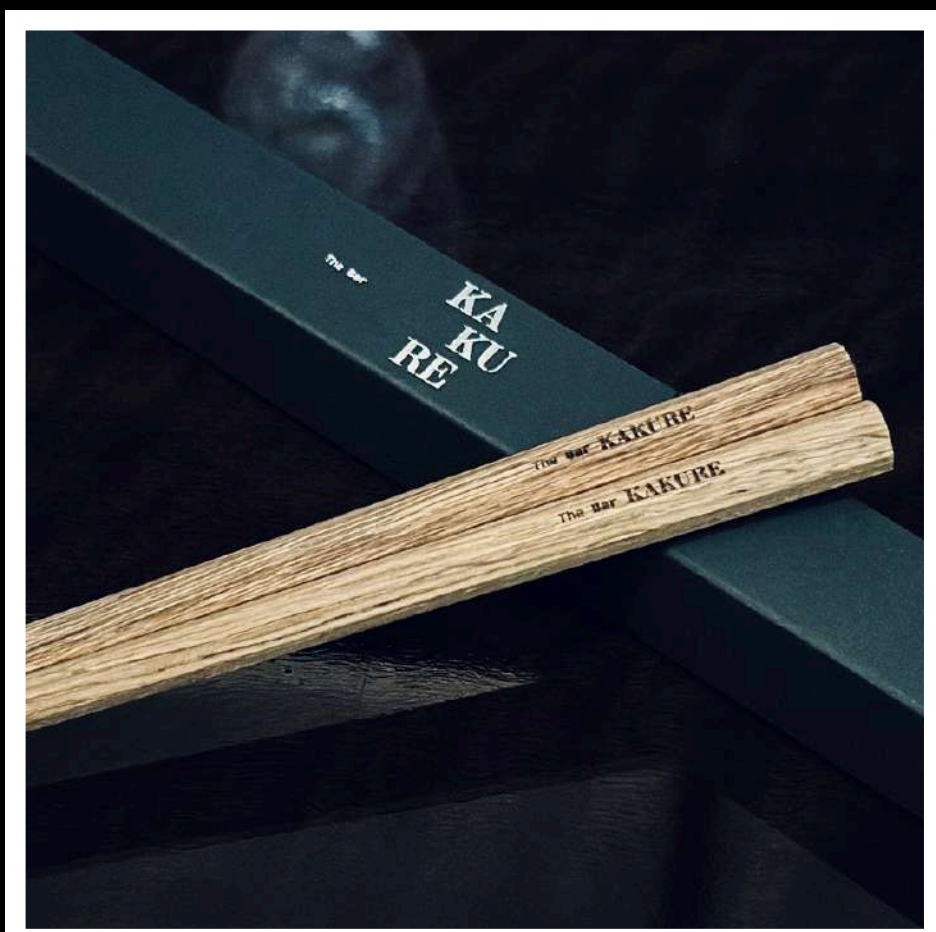
Tottori wagyu, Japanese curry, Yamagata rice.

MADE TO BE REMEMBERED

KAKURE ORIGINAL CHOPSTICKS 18

Crafted from repurposed oak barrels used in whisky aging.

A unique memento inspired by Japanese tradition.



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