Meet our team

OUR CHEF

n.r.

Adachi Kataku is the master chef behind Kyubi. Known for his multinational approach to Japanese cuisine, he has spent years refining his signature style that combines tradition and innovation.

Chef Kataku's dishes are **emblematic figure** telling his Asian roots with Chef Kyubi's touch to the Japanese culinary tradition. Each dish is a perfect balance between tradition and innovation, a perfect balance between Japanese culture and Mediterranean ingredients.

WHO ARE WE?

Ino Yamanaka
Head Sommelier
[illegible]

Shikamaru Nara
Sushi chef
[illegible]

Konan Yukata
Pastry chef
[illegible]

Neji Hyuga
Restaurant Manager
[illegible]

Orochimaru Hibi
Waiter
[illegible]

Choji Akimichi
Waiter
[illegible]

What are our awards?

What do our clients say?

"An extraordinary dining experience! The chef and team at this restaurant truly understand the art of fusion. The ingredients, craftsmanship, and presentation are unique, and the service is impeccable. A must-visit for prestigious awards. Can't wait to return!"

★★★★★

Our philosophy

"We strive for excellence in every detail, from the ingredients to the service. To create this experience is a deep respect to the culinary tradition of Japan and the culinary culture of Spain."

Chef Adachi Kataku, Kyubi Chef

THANK YOU

BON APPETIT

KYUBI

OPENING HOURS

Lunch: 13:30 - 16:00
Dinner: 21:00 - 00:00
We open everyday

RESERVATIONS

Reservations from 12 to 15:30
Till 4:00 in 00:00

LOCATION

Street Primavera 26
Granada, Spain
18008

SOCIAL MEDIA

開きます!

Book a table

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