昼食

LUNCH MENU

会席料理 KAISEKI 3 Main Principles

Using the freshest seasonal ingredients

Bringing out the best in each element

Experience graceful luxury

學会席 220

Keyaki Kaiseki

小鉢 刺身 煮物 天麩羅 焼物 食事 味噌汁 水菓子

Kobachi - Japanese Mozuku Seaweed

Sashimi - Blue Fin Tuna Belly · Seasonal Fish · Sweet Shrimp

Nimono - Hokkaido Crab Dashimaki · Aosa Ankake

Tempura - *Japanese Wagyu Beef* · *Japanese Prawn* · *Vegetable*

Yakimono - *Hokkaido Scallop* · *Seaweed*

Shokuji · Miso Soup - Sea Eel Sushi · Hokkaido Uni and Ikura Sushi Bowl · Egg Yolk Soy Sauce -

Revel in the exquisite taste of sushi crafted with Hokkaido's Sea Urchin and Salmon Roe,

complemented by a homemade egg sauce. Please mix it with sushi rice

Dessert

鮨会席 280

Sushi Kaiseki

小鉢 刺身 煮物 天麩羅 寿司 巻物 水菓子

Kobachi - Hokkaido Hotate · Mizuna · Sesame Sauce

Sashimi - Toro · Seasonal Fish · compliment Japanese Dashi Jelly with Fish

Nimono - Japanese A4 Wagyu Beef Sukiyaki · Onsen Egg · Dried Mullet Roe

Tempura - *Zuwai Crab* · *Seasonal Fish* · *Vegetable*

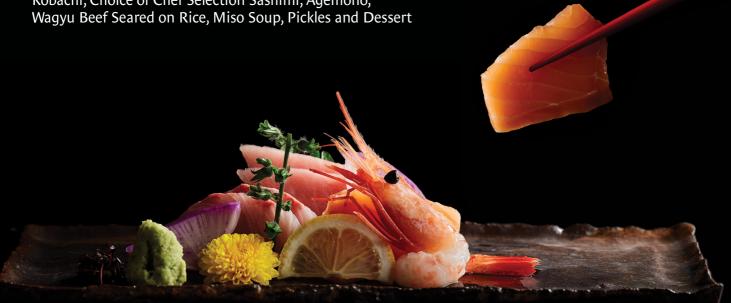
Sushi - Assorted Sushi · Negitoro Maki · Uni · Ikura Small Sushi Bowl · Egg Yolk Soy Sauce

Soup and Dessert

和牛石焼 ステーキ 180

Seared Wagyu Beef on Rice

小鉢 御造り 揚物 和牛丼 味噌汁 水菓子 Kobachi, Choice of Chef Selection Sashimi, Agemono,



弁当 BENTO

70

欅弁当コース
Keyaki Bento
刺身 茶碗蒸 弁当箱 (口取 焼物 煮物 揚げ物) 御飯 味噌汁 香の物 水菓子
Sashimi, Chawanmushi, Bento Box (Appetiser, Grilled Dish, Simmered Dish,
Deep-fried Dish), Rice, Miso Soup, Pickles and Dessert



御膳 GOZEN

刺身島ホッケ焼御膳 Sashimi Shima Hokke Yaki Gozen 刺身 縞ホッケ焼 煮物 胡麻豆腐 御飯 味噌汁 香の物 水菓子 Chef Selection Sashimi, Grilled Horse Mackerel, Simmered Dish, Sesame Tofu, Rice, Miso Soup, Pickles and Dessert	60
牛肉薄焼魚貝焼御膳 Gyuniku Usuyaki Gyokaiyaki Gozen 牛肉薄焼 魚貝 (帆立貝 鮭) 茶碗蒸 サラダ 御飯 味噌汁 香の物 水菓子 Pan fried Thinly-sliced US Beef Wrapped Bean Sprouts and Chopped Shiitake, Salmon and Scallop Teppanyaki, Steamed Egg Custard, House Salad, Rice, Miso Soup, Pickles and Dessert	62
鰻重刺身御膳 Unajyu Sashimi Gozen 鰻重 刺身 煮物 酢の物 味噌汁 香の物 水菓子 Grilled Eel on Rice, Chef Selection Sashimi, Simmered Dish, Vinegared Dish, Miso Soup, Pickles and Dessert	66
牛すき小鍋銀鱈西京漬御膳 Gyusuki Gindara Saikyouzuke Gozen 牛すき小鍋 銀鱈西京焼 酢の物 サラダ 御飯 味噌汁 香の物 水菓子 Simmered Thinly-sliced Beef and Vegetables, Grilled Marinated Cod in Miso, Vinegared Dish, House Salad, Rice, Miso Soup, Pickles and Dessert	65
精進御膳 Vegetarian Gozen 若布サラダ 野菜天婦羅 胡麻豆腐 カレーコロッケ 信田袋スープ 御飯 香の物 水菓子 Seaweed Salad, Vegetable Tempura, Sesame Tofu, Curried Potato Croquette, Vegetable Soup with Stuffed Deep-fried Tofu, Rice, Pickles and Dessert	55

御膳 GOZEN

牛肉生姜焼天婦羅御膳

62

Gyuniku Shogayaki Tempura Gozen

牛肉生姜焼 天婦羅盛り合せ 酢の物 胡麻豆腐 御飯 味噌汁 香の物 水菓子 Pan-fried Thinly-sliced US Beef with Ginger Sauce, Assorted Tempura, Vinegared Dish, Sesame Tofu, Rice, Miso Soup, Pickles and Dessert

バラちらし天婦羅御膳

65

Bara Chirashi Tempura Gozen

バラちらし鮨 天婦羅盛り合わせ 煮物 酢の物 味噌汁 香の物 水菓子 Chirashi Sushi, Assorted Tempura, Simmered Dish, Vinegared Dish, Miso Soup, Pickles and Dessert



鉄板焼きセットコース TEPPANYAKI MULTI-COURSE

Premium

豚肉 150g に付き

フォアグラ (二貫)

和牛肉サーロイン 150g に付き

小鉢 刺身 鉄板焼 味噌汁 果物 Kobachi - Hotate · Mizuna · Sesam	ne Sauce	
Sashimi - Assorted Fish		
Teppanyaki - Red Snapper · Lemon Butter Sauce Australian Half Lobster · Signature Japanese A4 Wagyu Beef · Garlic So Japanese Corn · Sweet Potato · Pun Asari Clam Fried Rice	Golden Sauce auce	
Miso Soup and Dessert		
Kobachi - Mozuku Seaweed	未噌汁 果物 minerals, is an ingredient that contains significant health benefits	220
Choice of Sashimi or Tempura - S	Seasonal Fish · Truffle Soy Sauce / Prawn · Vegetable Temp	oura
Teppanyaki - Hokkaido Scallop · Crab Claw · Wh King Prawn · Signature Golden Sau US Tenderloin · Garlic Sauce Japanese Corn · Sweet Potato · Pun Asari Clam Fried Rice	uce	
Miso Soup and Dessert		
鉄板焼単品 A LA CARTE TEPP	ANYAKI	
	US Beef Sirloin (per 150g) US Beef Fillet (per 150g) US Beef Tongue (per 100g) Chicken Thigh (per 200g)	40 42 30 28

280

32

128

45

Guests with known food allergies or intolerances may contact our service associates for assistance. Prices are quoted in Singapore dollars and are subject to 10% service charge and prevailing Goods and Services Tax.

Wagyu Beef Sirloin (per 150g)

Pork (per 150g)

Foie Gras (2 pieces)

鉄板焼単品 A LA CARTE TEPPANYAKI

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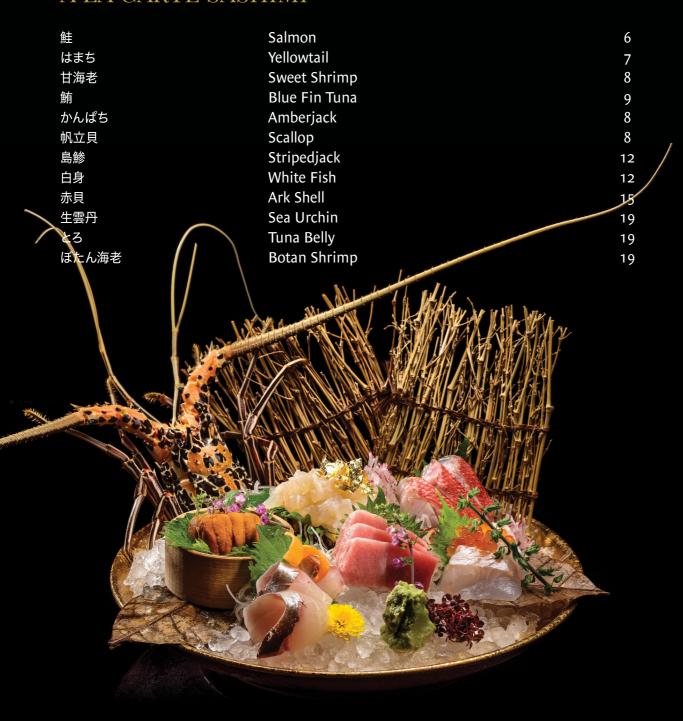
出月類 Scaloud		
伊勢海老 100g に付き	Whole Lobster (per 100g)	27
車海老	Prawn	28
帆立貝	Scallop	27
鮭	Salmon	24
銀鱈	Cod	32
野菜類 Vegetable		
きのこ (椎茸 シメジ エノキ)	Mixed Mushrooms	12
	(Shitake, Shimeji and Enoki Mushrooms)	
野菜炒め	Melange of Vegetables	15
アスパラガス	Asparagus	15
焼き飯 Fried Rice		
ガーリックライス	Garlic Fried Rice	9
シーフードライス	Seafood Fried Rice	13
ビーフライス	Beef Fried Rice	13



刺身盛り合わせ SASHIMI

刺身盛合せ五種盛	Five Varieties of Seasonal Sashimi	70
刺身盛合せ七種盛	Seven Varieties of Seasonal Sashimi	110
特選刺身盛り込み	Omakase	280

刺身単品 A LA CARTE SASHIMI



前菜 APPETISER

畳鰯 Tatami Iwashi Grilled Sheets of Baby Sardines	12
河豚味醂干し Fugu Mirinboshi Puffer Fish Seasoned with Sweet Sake	18
白魚唐揚げ Shirauo Karaage Deep Fried Japanese Whitebaits	18
茶碗蒸 Chawanmushi Steamed Egg Custard	12
蛤(吸物/味噌汁) Hamaguri (Osuimono/Miso Soup) Hamaguri Clam (Clear soup or Miso Soup)	23
土瓶蒸 Dobin Mushi Clear Soup Steamed in an Earthen Pot	18



ベジタリアン VEGETARIAN

法蓮草胡麻和え Horenso Goma Ae Boiled Spinach with Sesame Sauce	9
枝豆 Edamame Boiled Soy Beans	10
欅五色サラダ Keyaki Goshiki Salad Classic Keyaki Salad	25
自家製豆腐サラダ Jikasei Tofu Salad Home-made Tofu Salad with Sesame Dressing	22
豆腐ステーキ Tofu Steak Pan-fried Tofu with Mushrooms and topped with Grated Mountain Yam	18
野菜天麩羅 Yasai Tempura Vegetable Tempura	22

魚料理 SEAFOOD

鰻蒲焼 (国産) Unagi Kabayaki Grilled Freshwater Eel in Sweet Soy Sauce 伊勢海老明太焼 100g に付き Ise Ebi Mentaiyaki (per 100g) Grilled Lobster with Spicy Cod Roe Sauce 海鮮素焼 Kaisen Motoyaki Grilled Mixed Seafood (Scallop, Salmon, Crab and Prawn) with Egg Yolk Sauce 天麩羅盛り合せ Tempura Moriawase Chef's Selection of Tempura 海老天麩羅 Ebi Tempura Prawn Tempura Prawn Tempura 鳥賊竜田揚 Ika Tastutaage Deep-fried Squid	
Ise Ebi Mentaiyaki (per 100g) Grilled Lobster with Spicy Cod Roe Sauce 海鮮素焼 Kaisen Motoyaki Grilled Mixed Seafood (Scallop, Salmon, Crab and Prawn) with Egg Yolk Sauce 天麩羅盛り合せ Tempura Moriawase Chef's Selection of Tempura 海老天麩羅 Ebi Tempura Prawn Tempura 烏賊竜田揚 Ika Tastutaage	
Kaisen Motoyaki Grilled Mixed Seafood (Scallop, Salmon, Crab and Prawn) with Egg Yolk Sauce 天麩羅盛り合せ Tempura Moriawase Chef's Selection of Tempura 海老天麩羅 Ebi Tempura Prawn Tempura 烏賊竜田揚 Ika Tastutaage	
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Ebi Tempura Prawn Tempura 烏賊竜田揚 Ika Tastutaage	
Ika Tastutaage	

<mark>肉料理</mark> MEAT

若鶏照り焼 Wakadori Teriyaki Pan Fried Chicken with Japanese Sweet Soy Sauce

イベリコ豚炙り焼 Iberico Buta Aburiyaki

Grilled Iberico Pork Secreto

牛肉フォアグラ US Beef 50 Gyuniku Foie Gras Wagyu Beef 90 Grilled Beef with Foie Gras

牛肉網焼 US Beef 35 Gyuniku Amiyaki Wagyu Beef 90

Grilled Beef with Japanese Homemade Special Sauce



にぎり鮨単品 A LA CARTE NIGIRI SUSHI

海老	Prawn	6
鮭	Salmon	6
はまち	Yellowtail	7
甘海老	Sweet Shrimp	8
かんぱち	Amberjack	8
鮪	Blue Fin Tuna	9
帆立貝	Scallop	9
白身	White Fish	12
島鯵	Stripedjack	12
穴子	Sea Eel	9
いくら	Salmon Roe	10
赤貝	Ark Shell	15
鰻	Freshwater Eel	12
生雲丹	Sea Urchin	19
と る	Tuna Belly	19



巻物 / 手巻 MAKIMONO ROLL AND TEMAKI HAND ROLL

	巻物 Maki Roll	手巻 Hand Roll
葱とろ巻 Negitoro Maki Chopped Tuna Belly with Spring Onion	26	24
カリフォルニア巻 California Maki Avocado, Crab, Cucumber and Flying Fish Roe	15	12
スパイダー巻 Spider Maki Deep-fried Soft Shell Crab and Fish Roe	18	15
海老天巻 Ebiten Maki Prawn Tempura with Spicy Sauce	17	14
スパイシー鮪巻 Spicy Tuna Roll Blue Fin Tuna with Spicy Sauce	18	15
スペシャルサーモン巻 Special Salmon Roll Seared Salmon, Avocado, Crab and Salmon Roe	28	
鰻きゅう巻 Unakyu Maki Grilled Eel and Cucumber	18	15
サーモンスキン巻 Salmon Skin Roll Salmon with Crispy Pan-fried Salmon Skin	12	10

お食事 RICE AND NOODLES

天婦羅そば / 稲庭うどん Tempura Soba / Inaniwa Udon Soba or Inaniwa Udon Noodles with Assorted Tempura	26
稲庭うどん Inaniwa Udon Thin Udon Noodles from Akita Prefecture	22
越前ざるそば Echizen Zaru Soba Chilled Echizen Buckwheat Noodles	23
和牛肉うどん Wagyu Niku Udon Hot Udon Noodles with Sliced Wagyu Beef	68
鰻重 Unajyu Grilled Eel on Rice with Miso Soup	60



甘味 DESSERT

マスクメロン Musk Melon Japanese Musk Melon from Shizuoka Prefecture	30
マンゴー梅ジェリー Mango Ume Jelly Fresh Mango, Mango Ice Cream and Homemade Plum Wine Jelly	28
ライムシャーベット Lime Sherbet	8
アイスクリーム (抹茶 胡麻 柚子) Ice Cream (Green Tea, Sesame, Yuzu)	9

