

Welcome in Ke-Un, our signature restaurant where together we will explore the Japanese cuisine.

The culinary team has prepared a selection of your favorite dishes with an honest and uncomplicated taste, as the Japanese tradition requested.

Exquisitely crafted sushi and sashimi are at the heart of a menu that celebrates the finest seasonal ingredients from the Indian Ocean, prepared using traditional techniques that bring its essential flavors to the fore.



STARTERS

SUSHI & SPECIALITIES

EDAMAME 📽 🛞	8	VEGETABLE ROLL 6 (6 PCS)	12
GREEN SOYBEANS WITH SEA SALT		AVOCADO, LETTUCE, PICKLED DAIKON	
* @ *		507h	
KE-UN SALAD 📽 🛞 🐧	14	CALIFORNIA ROLL 🥦 (6 PCS)	18
WAKAME, DAIKON, CARROT		CRAB, AVOCADO, CUCUMBER, TOBIKO	
CUCUMBER AND YUBA CURD WITH			
WASABI PONZU DRESSING		TUNA ROLL 🐠 (6 PCS)	15
		YELLOWFIN TUNA, SPICY SAUCE	
GOMAAE 📽 🛞	14		
SPINACH AND ENOKI MUSHROOM		BEACH ROLL (6 PCS)	16
SALAD		CHICKEN TERIAKI, AVOCADO, SESAME	
WITH SESAME DRESSING			
		CRISPY PRAWN ROLL (6 PCS)	18
KAISEN SALAD	22	PRAWN, AVOCADO, SPICY MAYO	
SEAFOOD, SEAWEED, TOMATO,			
LETTUCE		TIGER EYE'S ROLL 🦻 (4 PCS)	18
PONZU DRESSING		SALMON, SCALLOP, CREAM CHEESE	
AGEDASHIDOFU 🗳	10	FIRE CRACKER (6 PCS)	18
TOFU WITH TENDASHI SAUCE		CRISPY ROLL WITH TUNA, SALMON AND	
1010 1111 12112112111 5110 02		AVOCADO	
GYOZA 👺	20	,	
STIR-FRIED PRAWNS DUMPLING		NIGIRI (2 PCS PER KIND)	20
		CHEF'S SELECTION OF THREE	
MAGURO TATAKI	20		
SEARED YELLOW FIN TUNA, WASABI,		SASHIMI (3 PCS PER KIND)	25
SOY AND SESAME SAUCE		CHEF'S SELECTION OF THREE	
SOUPS			

SURINAGASHI 📽 🛞 12 CHILLED PUMPKIN SOUP MISOSHIRU 🦻 18

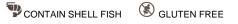
SEAFOOD MISO SOUP

PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES INGREDIENTS ARE SOURCED LOCALLY AND SUBJECT TO AVAILABILITY MAY CAN CHANGE WITHOUT NOTICE CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.

PRICE ARE IN USD & ARE INCLUSIVE OF 12% GST AND SERVICE CHARGE.













DESSERTS MAINS

YASAI TEMPURA 📽	15	мосні	16
ASSORTED TEMPURA OF ORGANIC		STUFFED STICKY RICE WITH YOUR	
LOCAL VEGETABLES		CHOICE OF NUTELLA OR YUZU OR	
		GREEN TEA ICE CREAM	
TEMPURA MORIAWASE 🦻	22		
ASSORTED TEMPURA OF PRAWN AND		MATCHAMISU	16
VEGETABLES		MATCHA TEA IN TIRAMISU SAUCE	
RAMEN	20	DRAGON FRUITS BOAT 📽 🛞	16
EGG NOODLES, DASHI BROTH,		WITH SAKE LIME SORBET	
CHICKEN			
		HOUSE MADE ICE CREAM 🕏	4
CHICKEN KATSU	22	VANILLA CHOCOLATE STRAWBERRY	
BREADED CRISPY CHICKEN WITH		BANANA	
BULLDOG SAUCE			
		HOUSE MADE SORBET 📽 🛞	4
BEEF YAKINIKU	30	MANGO & PASSION FRUIT PINEAPPLE	
STIR-FRIED BEEF WITH MUSHROOM		LIME COCONUT	
UDON			
STIR-FRIED WHEAT NOODLES WITH			
VEGETABLES	16		
AND SEAFOOD POR BEEF	24		
OR CHICKEN	20		
ROBATAYAKI			
ALL SERVED WITH GARLIC RICE & PONZU SOY BUT	TER		
SHITAKE MUSHROOM	16		
CHICKEN & LEEKS	20		
BEEF & ENOKI MUSHROOM	24		
MISOYAKI	30		
SLOW COOKED MARINATED FISH IN			
MISO SAKE SAUCE, SAUTÉED			

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VEGETABLES



