



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

EDAMAME 🌱 🌾	8
GREEN SOYBEANS WITH SEA SALT	
KE-UN SALAD 🌱 🌾 🔥	14
WAKAME, DAIKON, CARROT CUCUMBER AND YUBA CURD WITH WASABI PONZU DRESSING	
GOMAAE 🌱 🌾	14
SPINACH AND ENOKI MUSHROOM SALAD WITH SESAME DRESSING	
KAISEN SALAD 🍣	22
SEAFOOD, SEAWEED, TOMATO, LETTUCE PONZU DRESSING	
AGEDASHIDOFU 🌱	10
TOFU WITH TENDASHI SAUCE	
GYOZA 🍣	20
STIR-FRIED PRAWNS DUMPLING	
MAGURO TATAKI	20
SEARED YELLOW FIN TUNA, WASABI, SOY AND SESAME SAUCE	

SOUPS

SURINAGASHI 🌱 🌾	12
CHILLED PUMPKIN SOUP	
MISOSHIRU 🍣	18
SEAFOOD MISO SOUP	

SUSHI & SPECIALITIES

VEGETABLE ROLL 🌱 (6 PCS)	12
AVOCADO, LETTUCE, PICKLED DAIKON	
CALIFORNIA ROLL 🍣 (6 PCS)	18
CRAB, AVOCADO, CUCUMBER, TOBIKO	
TUNA ROLL 🔥 (6 PCS)	15
YELLOWFIN TUNA, SPICY SAUCE	
BEACH ROLL (6 PCS)	16
CHICKEN TERIAKI, AVOCADO, SESAME	
CRISPY PRAWN ROLL 🍣 🔥 (6 PCS)	18
PRAWN, AVOCADO, SPICY MAYO	
TIGER EYE'S ROLL 🍣 (4 PCS)	18
SALMON, SCALLOP, CREAM CHEESE	
FIRE CRACKER 🔥 (6 PCS)	18
CRISPY ROLL WITH TUNA, SALMON AND AVOCADO	
NIGIRI (2 PCS PER KIND)	20
CHEF'S SELECTION OF THREE	
SASHIMI (3 PCS PER KIND)	25
CHEF'S SELECTION OF THREE	


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.

🌱 CONTAIN NUTS 🔥 SPICY 🍣 CONTAIN SHELL FISH 🌾 GLUTEN FREE 🌱 PLANT BASE



MAINS


YASAI TEMPURA  15
ASSORTED TEMPURA OF ORGANIC
LOCAL VEGETABLES

TEMPURA MORIAWASE  22
ASSORTED TEMPURA OF PRAWN AND
VEGETABLES

RAMEN 20
EGG NOODLES, DASHI BROTH,
CHICKEN

CHICKEN KATSU 22
BREADED CRISPY CHICKEN WITH
BULLDOG SAUCE

BEEF YAKINIKU 30
STIR-FRIED BEEF WITH MUSHROOM

UDON
STIR-FRIED WHEAT NOODLES WITH
VEGETABLES 16
AND SEAFOOD  OR BEEF 24
OR CHICKEN 20

ROBATAYAKI
ALL SERVED WITH GARLIC RICE & PONZU SOY BUTTER
SHITAKE MUSHROOM 16
CHICKEN & LEEKS 20
BEEF & ENOKI MUSHROOM 24

MISOYAKI 30
SLOW COOKED MARINATED FISH IN
MISO SAKE SAUCE, SAUTÉED
VEGETABLES



DESSERTS

MOCHI 16
STUFFED STICKY RICE WITH YOUR
CHOICE OF NUTELLA OR YUZU OR
GREEN TEA ICE CREAM

MATCHAMISU 16
MATCHA TEA IN TIRAMISU SAUCE

DRAGON FRUITS BOAT   16
WITH SAKE LIME SORBET

HOUSE MADE ICE CREAM  4
VANILLA | CHOCOLATE | STRAWBERRY
| BANANA

HOUSE MADE SORBET   4
MANGO & PASSION FRUIT | PINEAPPLE
| LIME | COCONUT

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CONTAIN NUTS



SPICY



CONTAIN SHELL FISH



GLUTEN FREE



PLANT BASE