



Through the art of shadow,
you can escape to this garden of zen.

With the natural soft shadows of
the keyaki-wood structure and reflections
from the koi pond, your Japanese
dining experience will truly be elevated.

KEYAKI



In this tranquil sanctuary away from the bustling city, find peace and comfort amid graceful shadows and charming traditional architecture.

KEYAKI





CHEF TERUYA NORIYOSHI

Executive Japanese Chef at Keyaki

Chef Teruya Noriyoshi, Executive Japanese Chef at Keyaki, began his culinary journey in Oregon, USA, in 1995, but his roots trace back to Tokyo, Japan. Inspired by the vibrant world of cooking, young Teruya was captivated by the original Iron Chef, a passion further fuelled by his mother, an exceptional home cook, who encouraged him to follow a culinary path.

His adventures have taken him around the globe, from the bustling kitchens of New York and San Diego to the charming streets of Italy, London, Australia, and Singapore. He even spent time aboard the Crystal Serenity cruise ship, where he explored authentic cuisines from diverse cultures, enriching his culinary perspective.

Throughout his career, Chef Teruya has had the privilege of working alongside culinary luminaries, including Chef Masaharu Morimoto at Nobu New York and Chef Antonio D'Angelo at Nobu Milan. With over 28 years of experience, he has honed his craft in prestigious kitchens, notably at Syun in Resorts World Sentosa and various Nobu Restaurants, where he played a key role in launching Nobu's celebrated outlets in the US and the UK.

Chef Teruya's cooking philosophy is deeply rooted in using fresh, seasonal ingredients, precise preparation methods, and artistic presentation that reflects nature. Now, with his extensive expertise and profound passion for Japanese cuisine, he is poised to introduce innovative concepts that will take guests on an extraordinary journey through the art of authentic Japanese culinary traditions.

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Sous vide Lobster

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鉄板焼きセットコース

TEPPANYAKI MULTI-COURSE

Otameshi190

前菜	Zensai Mozuku Seaweed, King Salmon Spring Roll, and Jimami Tofu
鉄板焼	Teppanyaki Seasonal Japanese Fish, King Prawn with Signature Golden Sauce and Australian Grass Fed Tajima Wagyu Sirloin, served with Garlic Fried Rice
味噌汁	Asari Clam Miso Soup
菓子	Dessert Matcha Mizu Chocolate

Classic230

前菜	Zensai Mozuku Seaweed, King Salmon Spring Roll, and Foie Gras Terrine in Monaka
刺身または 天麩羅	A Choice of Sashimi or Tempura Three kinds of Assorted Sashimi or Prawn and Vegetable Tempura
鉄板焼	Teppanyaki Hokkaido Scallop and Crab Claw with White Wine Soy Sauce and Lemon Sauce, King Prawn with Signature Golden Sauce, and Japanese A4 Wagyu Sirloin, served with Crab Meat Fried Rice
味噌汁	Clear Soup
菓子	Dessert Matcha Mizu Chocolate with Sasashigure Mochi

Premium290

前菜	Zensai Corn Flan with Hokkaido Uni, Foie Gras Terrine in Monaka, King Salmon Spring Roll, and Mozuku Seaweed
旬の刺身	Seasonal Sashimi Assorted Fish
鉄板焼	Teppanyaki Seasonal Japanese Fish A Choice of Australian Half Lobster or Whole Australian Abalone with Uni Japanese A4 Wagyu Tenderloin, served with Crab Meat Fried Rice
味噌汁	Clear Soup
旬の果物	Dessert Japanese Seasonal Fruit with Matcha Mizu Chocolate

**Mozuku, rich in fibre and contains minerals, is an ingredient that contains significant health benefits.*

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鉄板焼単品
À LA CARTE
TEPPANYAKI



肉類 MEAT

日本産A4和牛サーロイン 150g に付き Japanese A4 Wagyu Beef Sirloin (Per 150g)	135
日本産A4和牛肉テンダーロイン 150g に付き Japanese A4 Wagyu Beef Tenderloin (Per 150g)	145
オーストラリア産和牛 150g に付き Australian Grass Fed Tajima Wagyu Sirloin (Per 150g)	65
牛タン (US) 100g に付き U.S. Beef Tongue (Per 100g)	35
若鶏 200g に付き Chicken Thigh (Per 200g)	35
北海道産白豚肉 150g に付き Pork (Per 150g)	38
フォアグラ (二貫) Foie Gras (Two pieces)	52

魚介類 SEAFOOD

伊勢海老 100g に付き Whole Lobster (Per 100g)	28
海老 Prawn	32
立貝 Scallop	32
旬の魚 Seasonal Fish	32
キングサーモン King Salmon	35
鮑 Australian Abalone	38



野菜類 VEGETABLES

きのこ（椎茸 シメジ エノキ） Mixed Mushrooms (Shiitake, Shimeji, and Enoki Mushrooms)	15
白菜ステーキ Napa Cabbage Steak	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	11
シーフードライス Seafood Fried Rice	22
ビーフライス Beef Fried Rice	18

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刺身盛り合わせ

SASHIMI

刺身盛合せ五種盛
Five Kinds of Sashimi

95

刺身盛合せ七種盛
Seven Kinds of Sashimi

130

特選刺身盛り合わせ
Chef's Selection of Premium Sashimi

320



刺身単品

À LA CARTE SASHIMI

キング 鮭 King Salmon	8
はまち Yellowtail	9
本 鮪 赤 身 Blue Fin Tuna	10
本 鮪 と ろ Blue Fin Tuna Belly	23
かん ぱ ち Amberjack	10
島 鰯 Striped Jack	14
白 身 魚 Shiromi	14
金 目 鯛 Kinme-dai	18
赤 貝 Ark Shell	25
帆 立 貝 Scallop	10
生 雲 丹 Sea Urchin	25
ば た ん 海 老 Botan Shrimp	25

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Four Kinds of Appetisers in Kaiseki Box

前菜（おつまみ）

STARTER

ゆず枝豆 Yuzu Edamame	15
沖縄ジーマミ豆腐 Jimami Okinawa Style Creamy Peanuts	8
スモークダックサラダ Smoked Duck Salad <i>Smoked Duck Salad, with Spinach Ohitashi, and Creamy Sesame Dressing</i>	15
畳いわし Tatami Iwashi <i>Grilled Baby Sardines</i>	18
ズワイガニといくらのもずく酢 Zuwai-gani, Ikura Mozuku-su <i>Vinaigrette Mozuku Seaweed, Snow Crab Meat, and Ikura</i>	22
河豚味醂干し Fugu Mirin Boshi <i>Dried Puffer Fish with Seasoned Sweet Sake</i>	22
白魚唐揚げ Shirauo Karaage <i>Deep-fried Japanese Whitebait</i>	20
本鮪の刺身春巻 Honmaguro, Sashimi Harumaki <i>Bluefin Tuna Spring Roll</i>	28
トウモロコシのフラン，雲丹とキャビア載せ，旨味ジュレ Japanese Corn Flan, Hokkaido Uni, Caviar, and Umami Gelée	38
豚角煮 Buta no Kakuni <i>Braised Hokkaido Pork Belly</i>	32

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鮭

SUSHI



にぎり鮎単品

À LA CARTE NIGIRI SUSHI

キング鮎 King Salmon	8
はまち Yellowtail	9
本鮎赤身 Blue Fin Tuna	10
本鮎とろ Blue Fin Tuna Belly	23
かんぱち Amberjack	10
島鮎 Striped Jack	14
白身魚 Shiromi	14
鰻 Freshwater Eel	13
金目鯛 Kinme-dai	18
赤貝 Ark Shell	25
帆立貝 Scallop	10
生雲丹 Sea Urchin	25
ぼたん海老 Botan Shrimp	25
いくら Salmon Roe	12
菊寿司盛り合わせ Kiku Sushi Moriawase 握り8貫と巻き寿司 味噌汁 <i>Eight kinds of Nigiri Sushi, Sushi Roll, and Miso Soup</i>	135

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蒸し物とお椀

STEAMED AND SOUP

茶碗蒸し Chawanmushi <i>Steamed Egg Custard</i>	14
土瓶蒸 Dobin Mushi <i>Clear Soup Steamed in an Earthen Pot</i>	23
蛤（吸物 / 味噌汁） Hamaguri (Osuimono or Miso Soup) <i>Cherrystone Clam (Clear Soup or Miso Soup)</i>	26
アオサ入り卵出汁スープ Aosa Tamago Dashi Soup <i>Egg Broth Soup with Aosa Seaweed</i>	10
味噌汁 Miso Soup	8

焼き料理
GRILLED



日本産和牛‘網焼きステーキ Japanese Wagyu Amiyaki Steak <i>Grilled Japanese Wagyu with Homemade Special Sauce</i>	95	銀鱈（照焼、味噌漬焼） Gindara (Teriyaki, Misozuke Yaki) <i>Grilled Marinated Cod in Miso or Japanese Sweet Soy Sauce</i>	36
オーストラリア産和牛‘網焼きステーキ Australia Wagyu Amiyaki Steak <i>Grilled Australia Wagyu with Homemade Special Sauce</i>	65	若鶏照り焼 Wakadori Teriyaki <i>Pan-fried Chicken with Japanese Sweet Soy Sauce</i>	35
伊勢海老明太焼き 100g に付 Ise Ebi Mentaikyaki (Per 100g) <i>Grilled Lobster with Spicy Cod Roe Sauce</i>	28	旬の焼き魚 Shun no Yaki Sakana <i>Seasonal Japanese Fish</i>	38
鰻蒲焼（日本産） Unagi Kabayaki <i>Grilled Freshwater Eel with Sweet Soy Sauce</i>	58	北海道産白豚のグリル Hokkaido Shiro Buta Grill <i>Grilled Hokkaido White Pork Belly with Wasabi Salsa</i>	38

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揚げ物料理

AGEMONO

天麩羅盛り合せ Tempura Moriawase <i>Chef's Selection of Tempura</i>	40
海老天麩羅 Ebi Tempura (<i>Three pieces</i>) <i>Prawn Tempura</i>	25
野菜天麩羅 Yasai Tempura <i>Vegetable Tempura</i>	25
ズワイ蟹天麩羅 Zuwaigani Tempura <i>Snow Crab Leg Tempura</i>	38
北海道産白豚のカツレツ Hokkaido Shiro Buta Katsu <i>Hokkaido White Pork Loin Cutlet with Special Homemade Sauce</i>	40

巻物 / 手巻

MAKIMONO ROLL AND TEMAKI HAND ROLL

	巻物 Maki Roll	手巻 Hand Roll
葱とろ巻 Negitoro Maki <i>Chopped Tuna Belly with Spring Onions</i>	28	26
カリフォルニア巻 California Maki <i>(Six pieces)</i> <i>Avocado, Crab, Cucumber, and Flying Fish Roe</i>	18	16
スパイダー巻 Spider Maki <i>Deep-fried Soft Shell Crab and Fish Roe</i>	22	20
海老天巻 Ebiten Maki <i>Prawn Tempura with Spicy Sauce</i>	20	18
スパイシー鮪巻 Spicy Tuna Maki <i>Blue Fin Tuna with Spicy Sauce</i>	22	20
スパイススペシャルサーモン巻 Special King Salmon Maki <i>Seared King Salmon, Avocado, Crab, and Salmon Roe</i>	30	—
かんぴょう巻 Kanpyo Maki <i>Simmered Dried Gourd Roll</i>	10	8

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お食事

RICE AND NOODLES

天婦羅そば / 稲庭うどん Tempura Soba or Inaniwa Udon <i>Soba or Inaniwa Udon Noodles, with Assorted Tempura</i>	28
稲庭うどん Inaniwa Udon <i>Thin Inaniwa Udon Noodles from Akita Prefecture</i>	25
越前ざるそば Echizen Zaru Soba <i>Chilled Echizen Buckwheat Noodles</i>	25
日本産A4和牛ステーキ重 A4 Wagyu Steak Jyu <i>Japanese A4 Wagyu Steak, served with Steamed Rice</i>	120
鰻、ひつまぶし Unagi Hitsumabushi (<i>Nagoya Style</i>) <i>Grilled Eel served with Steamed Rice and Clear Soup (Ochazuke)</i>	65
和牛肉うどん Wagyu Niku Udon <i>Hot Udon Noodles with Sliced Wagyu Beef</i>	68
ご飯 Steamed Rice	6

甘味

DESSERT

マスクメロン Musk Melon <i>Japanese Musk Melon from Shizuoka Prefecture</i>	30
マンゴー梅ジェリー Mango Ume Jelly <i>Fresh Mango, Mango Ice Cream, and Homemade Plum Wine Jelly</i>	28
シャーベット Lime or Yuzu Sorbet	8
アイスクリーム（抹茶、胡麻） Ice Cream (<i>Green Tea or Sesame</i>)	9
抹茶水チョコ Matcha Mizu Chocolate	7
笹時雨もち Black Sesame Mochi (<i>Two pieces</i>)	6

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