



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.





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.



御膳

GOZEN

全ての御膳に、茶碗蒸し、もずく酢、じーまみ豆腐、味噌汁と香の物、最後にデザートが付きます
Served with Chawanmushi, Mozuku-su, Okinawa Tofu, Miso Soup, Pickles, and Dessert
**Vegetarian Gozen is served with Vegetable Soup, instead of Chawanmushi*

刺身と北海道トンカツ御膳

Sashimi and Tonkatsu Gozen

70

刺身, 北海道白樺カツ重

Chef's Selection of Sashimi, Deep-fried Hokkaido Pork Loin Coated with Breadcrumbs, served with Steamed Rice

刺身と天重

Sashimi and Tempura Jyu Gozen

70

刺身, 天婦羅重御膳

Chef's Selection of Sashimi, Three pieces of Prawn and Assorted Vegetables Tempura, served with Steamed Rice

刺身と鰻重

Sashimi and Una Jyu Gozen

75

刺身, 日本産鰻蒲焼

Chef's Selection of Sashimi and Grilled Japanese Eel, served with Steamed Rice

バラちらし天婦羅御膳

Bara Chirashi and Tempura Gozen

72

バラちらし鮭と天婦羅盛り合わせ

Chirashi Sushi and Assorted Tempura

ニュージーランド産キングサーモン, バルサミコ照り焼き重

New Zealand King Salmon, Balsamic Teriyaki Gozen

72

キングサーモン照り焼き

Pan-seared King Salmon and Seasonal Vegetables with Balsamic Teriyaki

和牛すき小鍋と銀鱈西京漬御膳

Wagyu-suki and Gindara Saikyouzuke Gozen

75

和牛すき小鍋と銀鱈西京焼, 御飯

Simmered Thinly-sliced Wagyu Beef, Vegetables, and Grilled Cod in Miso, served with Steamed Rice

鉄板焼牛肉フィレと魚介焼き御膳

Beef Fillet and Gyokaiyaki Gozen

75

牛フィレ肉 と魚介（海老, 帆立貝, 鮭）の鉄板焼と ガーリックライス

Teppanyaki Beef Fillet, Prawn, Scallop, and Salmon, served with Garlic Fried Rice

和牛ステーキ重御膳

150g A4 Wagyu Sirloin Steak Jyu Gozen

140

A4 和牛サーロインステーキ重と温泉卵

Japanese A4 Wagyu Sirloin Steak and Onsen-tamago

精進御膳

Vegetarian Gozen*

60

旬の 野菜の天婦羅, 信田袋スープ, とうもろこしのフラン, 御飯

Vegetable Tempura, Vegetable Soup, and Corn Flan, served with Steamed Rice

食物アレルギーや食物不耐症をお持ちの方はサービススタッフにお知らせください。

Guests with known food allergies or intolerances may contact our service associates for assistance.

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KEYAKI



鉄板焼きセットコース

TEPPANYAKI MULTI-COURSE

Otameshi

130

前菜	Zensai Mozuku Seaweed, King Salmon Spring Roll, and Jimami Tofu
鉄板焼	Teppanyaki King Prawn in 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

Classic

190

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 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

Premium

230

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 A Choice of Australian Half Lobster or Whole Australian Abalone with Uni, and 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.*

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nder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 Wagyu Sirloin (Per 150g)	65
牛タン(U.S.) 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

刺身盛合せ三種盛 Three Kinds of Sashimi	42
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
特選刺身盛り込み 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
島鯔 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
ぼたん海老 Botan Shrimp	25

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KEYAKI

鮭
SUSHI



にぎり鮓単品

À LA CARTE NIGIRI SUSHI

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
島鮓 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	135
握り8貫と巻き寿司 味噌汁 <i>Eight kinds of Nigiri Sushi, Sushi Roll, and Miso Soup</i>	

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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>Cherrytone 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

单品料理 À LA CARTE



柚子枝豆 Yuzu Edamame	15	鰻蒲焼（日本産） Unagi Kabayaki	58
		<i>Grilled Freshwater Eel with Sweet Soy Sauce</i>	
河豚味醂干し Fugu Mirin Boshi	22	銀鱈（照焼、味噌漬焼） Gindara (Teriyaki and Misozuke Yaki)	36
<i>Dried Puffer Fish with Seasoned Sweet Sake</i>		<i>Grilled Marinated Cod in Miso, or Japanese Sweet Soy Sauce</i>	
法蓮草胡麻和え Horenso Goma Ae	12	若鶏照り焼 Wakadori Teriyaki	35
<i>Japanese Spinach with Sesame Dressing</i>		<i>Pan-fried Chicken with Japanese Sweet Soy Sauce</i>	
日本産和牛‘網焼きステーキ’ Japanese Wagyu Amiyaki Steak	95	天麩羅盛り合せ Tempura Moriawase	40
<i>Grilled Japanese Wagyu with Homemade Special Sauce</i>		<i>Chef's Selection of Tempura</i>	
オーストラリア産和牛‘網焼きステーキ’ Australia Wagyu Amiyaki Steak	65	海老天麩羅 Ebi Tempura (Three pieces)	25
<i>Grilled Australia Wagyu with Homemade Special Sauce</i>		<i>Prawn Tempura</i>	
伊勢海老明太焼き 100g に付 Ise Ebi Mentaikyaki (Per 100g)	28	野菜天麩羅 Yasai Tempura	25
<i>Grilled Lobster with Spicy Cod Roe Sauce</i>		<i>Vegetable Tempura</i>	

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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>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
スパイシー鯖巻 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

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, served 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
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 (Green Tea or Sesame)	9
抹茶水チョコ Matcha Mizu Chocolate	7
笹時雨もち Black Sesame Mochi (Two Pieces)	6

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