



KEIZO

A L A R E E N



Nigiri Sushi 🍣

Sake (salmon)	3.200
Maguro (tuna)	5.800
Ebi (prawn)	3.800
Tako (octopus).....	2.800
Unagi (eel).....	9.000
Reef fish.....	3.500
Hotate (scallop).....	3.700
Ika (squid).....	3.500
Mix sushi.....	11.500

Sashimi 🍣

Sake (Salmon).....	6.000
Maguro (Tuna).....	6.200
Ebi (Prawn).....	4.500
Tako (Octopus).....	3.400
Unagi (Eel).....	5.500
Reef Fish.....	3.200
Hotate (Scallop).....	6.000
Ika (Squid).....	3.300
Mix Sashimi.....	5.800

Marvel Maki 🍣

Dragon 6.700

Smoked eel, crab meat, lettuce and avocado

California Rolls..... 6.200

Avocado, blue crab, cucumber, sweet eggs, prawn, mayonnaise and tobiko

Mixed Rolls..... 5.300

Salmon, crab meat, tuna, snapper and tobiko

Deep Fried..... 4.500

Tuna, cream cheese, tako, sesame seed and dried bonito

Spider..... 4.800

Prawn tempura chilli bean cream and avocado lettuce, rice paper and tobiko

Appetizer

 Prawn Tempura	5.500
chilli bean cream and avocado lettuce, rice paper and tobiko	
 Vegetable Tempura.....	2.800
 Yaki Tori (Chicken Skewer).....	2.700
 Fish Tempura.....	3.800
 Haru Maki (Crab Spring Roll).....	4.200
 Shrimps dim sum	2.900
 Vegetable spring roll.....	2.600
 Sesame fried prawn.....	4.500
 Chicken wings.....	3.200

Salad

Yasai	2.300
Seasonal Green Salad	
 Sunomono Moriawasa.....	3.800
Assorted seafood salad	
 Wakame and Kyuri.....	2.200
seaweed and cucumber with vinegar	
 Chinese tea egg salad.....	3.100
Eggs, bean, tomato, sesame oil, Soya, mixed lettuce	
 Som Tam.....	3.700
Green papaya salad with grilled shrimps, spring onion and roasted peanut	
 Yam Talay.....	5.800
Thai seafood salad with coriander, spring onion and glass noodles	
 Thai beef salad.....	3.900
Beef strips, celery, ice burger, carrot, cucumber, lemongrass	

Soup

-  Miso Soup 2.800
Traditional Japanese miso, tofu, spring onion, wakami, nori
-  Fish and Japanese Bock Choy Soup3.500
White fish, bok choy, ginger, lemon, miso, noodle, and soya
-  Sweet corn and egg drop soup 1.800
Creamy sweet corn and egg velvet with spring onion and sesame oil
-  Mixed Seafood with bokchoy soup 4.500
Prawn, mussels, clams, fish, squid, bokchoy
-  Crab meat and bean curd soup3.700
Ginger, onion sesame oil, crabmeat, bean curd
-  Tom kha gai3.200
Spicy broth of coconut milk, with chicken, lime juice, ginger
-  Tom Yam Goong.....3.800
Prawns, mushrooms, galangal, sprinkled with fresh chopped cilantro
-  Gaeng liong pak 2.200
Spicy vegetable and Thai herb soup

Main Course









 Rib-eyed steak of certified angus	5.600
 Tenderloin of Black Angus	7.500
 Australian Organic lamb chop	8.500
 Canadian scallops.....	5.800
 Fillet of reef fish.....	3.200
 Omani rock lobster.....	9.300
 Fillet of Scottish salmon.....	5.400
 Jumbo Prawns.....	7.400

served with seasonal vegetables

 Crispy Roast Peking duck	4.300
 Beef in black pepper sauce	6.200
 Prawn and hot garlic sauce.....	6.300
 Kon pao chicken with chilli and cashew nut.....	3.300
 Chinese style steamed reef fish.....	4.400
 Sweet and sour chicken with pineapple.....	3.200
 Stir fried mixed vegetables.....	1.800

 Thai green chicken curry	3.400
 Tamarind prawn	6.500
 Lamb red curry paste	4.200
 Beef massaman	4.800

Noodles and Rice

 Egg Noodles.....	2.600
served with vegetable and tofu	
 Glass Noodle	3.300
served with egg, Beef, bean sprout, brocolini	
 Fried Rice.....	1.300
 Wok fried noodle with prawn.....	3.200
 Chinese egg fried noodles	2.300
 Fried rice with prawn	2.200
 Pad Thai goong	3.800
Flat noodles with prawns, banana blossom, tofu and tamarind sauce	
 Tom yam noodles.....	3.600
Noodles with prawns, banana blossom, tofu and tamarind sauce	

Dessert

 Green tea cheese cake.....	1.700
 Ginger Crème brûlée	1.100
 Caramelized pineapple with vanilla ice cream...3.800	
 Pisang goreng.....	1.300
Batter fried banana with coconut sorbet and chocolate sauce	
 Mango sticky rice with coconut milk.....	1.500
 Mango brûlée.....	1.200
 Fresh Mango served with ginger infused sabayon.....	1.700
 Fried green tea ice cream.....	1.700
Combination of Ice Cream.....	1.900
Vanilla, Chocolate, Strawberry	