



New Izakaya Menu and Al Fresco Seating at Ka-EN Grill and Sushi Bar

Description

After an exciting launch event for the [Honor 200](#), our next stop was the Capitol Kempinski's Ka-EN Grill and Sushi Bar, where we explored their newly launched Izakaya menu.

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It was also the perfect opportunity to test out the Honor 200 Pro's camera, so all the photos and videos you see here are unedited captures from the device. While the Harcourt feature is primarily designed for portraits, I found it worked beautifully for food photography as well.

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HONOR 200 Pro

The new al fresco seating area is a delightful addition, offering a cozy ambiance where diners can enjoy a view of the iconic St. Andrew's Cathedral—if you snag the right seats, of course!

Ka-EN's Izakaya menu boasts 18 items, and we sampled a few:

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Creamy Potatoes with Tobiko

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HONOR 200 Pro

Fried Cheese Dice

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HONOR 200 Pro

Tebasaki Karaage

The Tebasaki Karaage was literally “Har Cheong Gai” which was delicious and addictive.

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Ika Karaage

Crisp and tender, the squid rings were cooked to perfection, avoiding that dreaded rubbery texture.

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Kawari Agedashi Tofu

Among the best I've had at a Japanese restaurant, the tofu's lightly crisp batter stayed delightfully crunchy throughout.

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HONOR 200 Pro

Wagyu Suji Nokomi

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HONOR 200 Pro

Shiro Ebi Karaage

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HONOR 200 Pro

Kanpachi & Salmon Carpaccio

If the Izakaya selections don't quite hit the spot, fear not—you can also order from their main menu.

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HONOR 200 Pro

Nama Kaki Ponzu

Fresh oysters, anyone?

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HONOR 200 Pro

Maguro Tartare Roll

A hearty option that's sure to satisfy.

For reference, I've included the menu here, which also features various ongoing promotions.

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WAGYU SUJI NIKOMI

A4/A5 MIYAZAKI WAGYU
STEW WITH CARROT, WHITE
RADISH, KONNYAKU

\$15



MEHIKARI KARAAGE

DEEP-FRIED GREEN EYES FISH

\$10



TEBASAKI KARAAGE

(3 PCS)
DEEP-FRIED SHRIMP PASTE
CHICKEN WINGS, SERVED WITH
MAYONNAISE AND TOGARASHI

\$8



ASARI SHOKOSHU TSUKE

WHITE CLAMS COOKED IN SAKE

\$12



IKA KARAAGE

DEEP-FRIED JAPANESE SQUID
RING, SERVED WITH
MAYONNAISE AND SHICHIMI

\$10



SHIRO EBI KARAAGE

DEEP-FRIED JAPANESE GLASS
SHRIMPS SERVED WITH
OKINAWA SALT

\$14



TRUFFLE FRIES

FRENCH FRIES WITH
TRUFFLE SAUCE

\$8



TRUFFLE EDAMAME

JAPANESE SOY BEAN
MARINATED WITH TRUFFLE
SAUCE

\$7



FRIED CHEESE DICE

FRIED CAMEMBERT
CHEESE DICE

\$10



MOZUKU SU

OKINAWA SEAWEED SERVED WITH
SHIQUASA JELLY DRIZZLED WITH
JAPANESE SWEET VINEGAR

\$7



CREAMY POTATOE WITH TOBIKO

CREAMY POTATO SALAD
TOPPED WITH TOBIKO

\$6.8

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GST.
PHOTOS ARE FOR ILLUSTRATION ONLY. CROCKERY MAY VARY.

Izakaya Menu

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**DAILY
HAPPY HOUR**
5-8 PM

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Suntory
Kakubin
Highball

\$8 U.P. \$10

THUR
akes (50

90

SALE

Ka-EN
Grill & Sui

Suntory Whisky
since 1937

Daily Happy Hour Menu

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MODERN
Katafune Tokubetsu
Honjozo

HONOR 200 Pro
sweet

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Ka
with

SA
for a flight of

MONTHLY 90 MINS
FREE-FLOW SAKE

Happening on one selected Thursday per month*

\$35

5 types of rotational sakes
& 2 izakaya dishes

Sake Menu

Sake enthusiasts should definitely keep an eye out for their monthly 90-minute free-flow sake event, which takes place on a selected Thursday each month—a must-try for those who enjoy Japanese cuisine with a spirited twist.

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Author

wilbersuen

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