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.

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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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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Creamy Potatoes with Tobiko

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Fried Cheese Dice

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Tebasaki Karaage

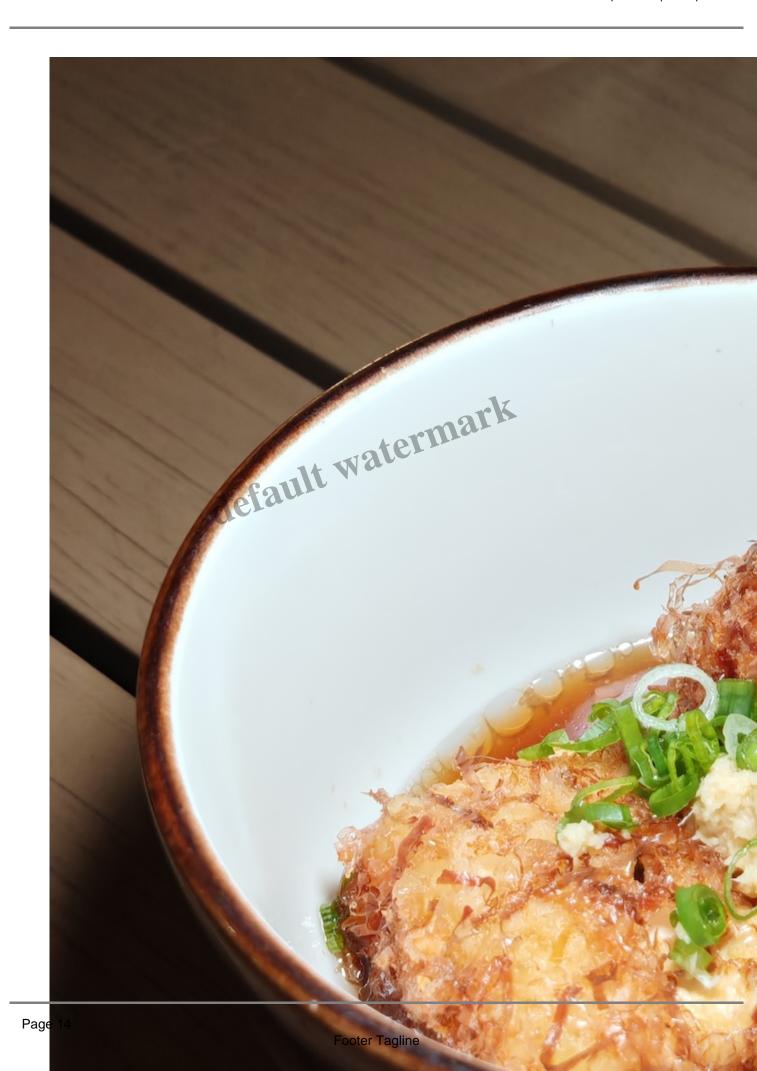The Tebasaki Karaage was literally "Har Cheong Gai" which was delicious and addictive.

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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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Wagyu Suji Nokomi

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Shiro Ebi Karaage

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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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Nama Kaki Ponzu

Fresh oysters, anyone?

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Maguro Tartare Roll

A hearty option that's sure to satisfy.

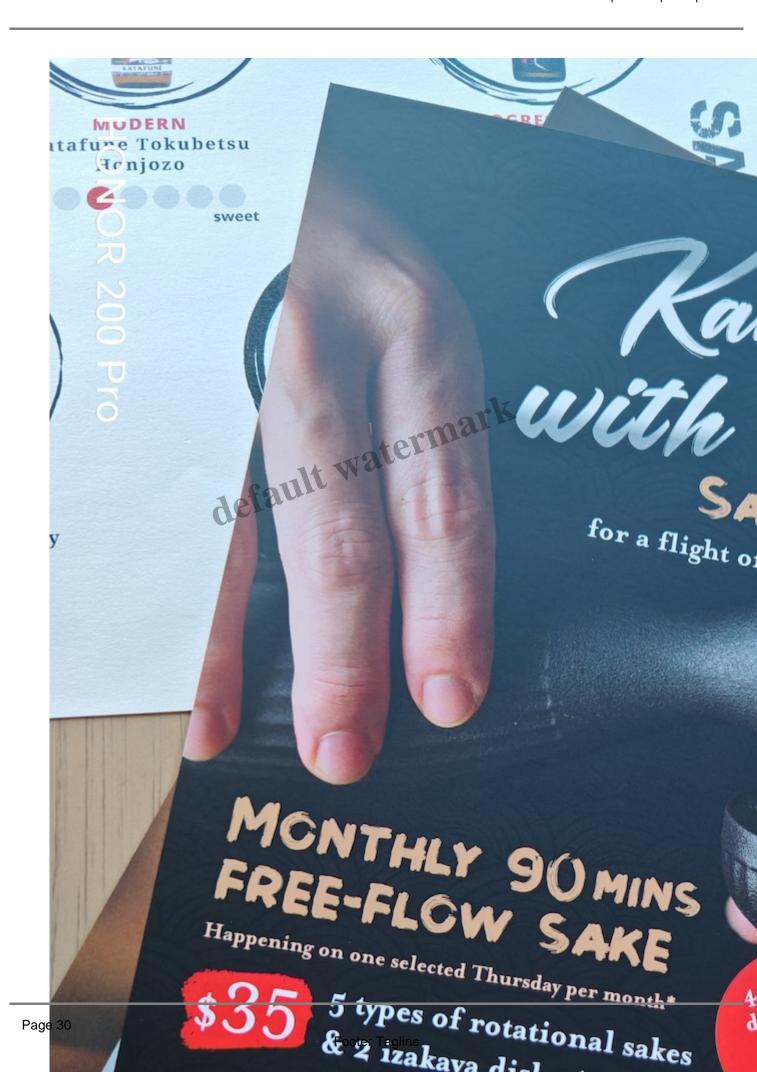For reference, I've included the menu here, which also features various ongoing promotions.

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WAGYU SUJI NIKOMI

A4/A5 Miyazaki wagyu stew with carrot, white radish, konnyaku

$15

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

MEHIKARI KARAAGE
Deep-fried green eyes fish

$10

ASARI SHOKOSHU TSUKE
White clams cooked in sake

$12

SHIRO EBI KARAAGE
Deep-fried Japanese glass shrimps served with Okinawa salt

$14

TRUFFLE EDAMAME
Japanese soy bean marinated with truffle sauce

$7

TEBASAKI KARAAGE
(3 PCS)
Deep-fried shrimp paste chicken wings, served with mayonnaise and togarashi

$8

IKA KARAAGE
Deep-fried Japanese squid ring, served with mayonnaise and shichimi

$10

TRUFFLE FRIES
French fries with truffle sauce

$8

FRIED CHEESE DICE
Fried camembert cheese dice

$10

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

Izakaya Menu

Izakaya Menu

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Daily Happy Hour Menu

Daily Happy Hour Menu

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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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Date Created
14/08/2024
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