

NO.1 CHAMPION MIYAZAKI WAGYU SHABU SHABU

Set comes with cabbage, pak choy, carrot, enoki, shimeji, shiitake mushroom served with homemade ponzu sauce and goma sauce

serves 2 pax



Kagoshima Pork Belly (140g) **\$38**

A4/A5 Miyazaki Wagyu (140g) **\$50**

ADD ONS:

Kagoshima Pork Belly Slices (100g) **\$26**

A4/A5 Miyazaki Wagyu Slices (100g) **\$38**

Prices are subjected to service charge and prevailing GST.
Pictures are for illustrative purposes only.

 @kaengrillsg  @kaengrillsg


Ka-EN
Grill & Sushi Bar

NO.1 CHAMPION MIYAZAKI WAGYU SUKIYAKI

'4 times National Wagyu award winning'
140g A4/A5 Miyazaki Wagyu, assorted
vegetables served with two Okinawa Eggs

\$55

serves 2 pax



Top-up \$4 for
Inaniwa udon

JAPANESE-STYLE SUKIYAKI

Step 1: Start by searing the pan with beef fat and stir-fry the
vegetables and tofu.

Step 2: Pour the desired amount of sukiyaki sauce and let it
simmer. Then, add in slices of Miyazaki wagyu beef.

Step 3: Dip the meat into raw beaten egg as a dipping
sauce and enjoy!



CHAMPION MIYAZAKI GYU

Outstanding meat quality, won 4 times National Wagyu
award in the "Wagyu Olympics"

Highest quality Japanese A4/A5 Miyazaki Wagyu with its intricate marbling,
characterised for its exceptional tenderness and distinctive flavor.



DIY SUMIBIYAKI SET

\$32

'4 times National Wagyu award winning'
30g A4/A5 Miyazaki wagyu, 50g Kagoshima pork belly,
60g marinated boneless chicken, assorted vegetables
served with homemade special sauce

serves 2 pax



KAGOSHIMA PORK

Raised in Kagoshima prefecture, Japan.
The pigs enjoy a diet that boosts pork's
nutritional value, quality and protein
content while remaining low in calories.



Prices are subjected to service charge and prevailing GST.
Pictures are for illustrative purposes only.

[f @kaengrillsg](#) [@kaengrillsg](#)

花宴
Ka-EN
Grill & Sushi Bar