



AUTHENTIC JAPANESE GRILL

CASUAL JAPANESE DINING WITH A FOCUS OF
WARAYAKI, ROBATAYAKI & GENSHIYAKI GRILLING

以稻草烧、炉端烧和原始烧为主的休闲日式餐厅

LUNCH
午餐

Welcome to **KA-MON**,

where tradition meets fun around the open flames. Inspired by iconic Japanese
three grilling techniques of “Irori, Robatayaki, and Warayaki”.

Our name, a blend of family heritage and playful invitation, welcomes you to an unforgettable dining
experience. KA-MON helmed by our Signature Chef Hal Yamashita, Executive Chef Quynh Brown
and our very own Singaporean Chef Jared Ng.

Savour inventive Japanese grilled dishes prepared before your eyes. Feel the warmth emanating from the
three grills. Energy flows through KA-MON creating the distinctive ambience. The high, intense heat
and pure burn of the charcoal creates a crunch outside that preserves the juicy, delicious inside, giving it
a unique, pure flavour.

We focus on the very best ingredients, freshness, and sourced sustainable and in support of regional and
local farmers where possible.

All our dishes are suitable for sharing.

Itadakimasu!

KA-MON

欢迎光临 **火纹**,

在这里, 传统与乐趣在明火下相遇。灵感来自日式标志性的三种烧烤技术“原始烧、炉端烧和稻草烧”。

餐厅的名字融合了家族传统和灵巧的请柬, 欢迎您前来享受难忘的用餐体验。

火纹由名厨Hal Yamashita, 行政总厨Quynh Brown 和新加坡厨师 Jared Ng 掌舵。品尝在您眼前准备的创意日式烤菜。

感受三个烤架散发出的温暖。能量流经火纹, 营造出独特的氛围。木炭在高温下经过燃烧, 使得食物的外表松脆,

同时保留了内部的汁水和味道,

赋予它独特、纯正的风味。我们采购的材料专注于最好、新鲜和可持续性, 尽可能支持区域和当地农民。

我们所有的菜肴均适合分享。

开动啦!

火纹

TEISHOUKU SET LUNCH MENU

午市定食套餐

Teishouku Set will be served with
Seasonal Rice, Vegetable Maki, Miso Soup and Mochi Ice Cream

定食套餐均配有时令米饭，蔬菜寿司卷，味噌汤和麻糬冰淇淋。

Wagyu Beef Short Rib (+\$17)

Truffle Mayo | Leeks Tare
和牛小排
黑松露蛋黄韭菜酱

Robatayaki Baby Chicken

Koji Marinated | Yuzu Kosho Chimichurri | Garlic Bits
炉端烧春鸡
米曲研制 | 紫苏叶柚子胡椒奇米丘酱 | 蒜末

KA-MON's Bara Chirashi (+\$10)

Seasonal Seafood | Ikura | Tobiko
火纹-七彩寿司饭
时令鱼 | 三文鱼子 | 飞鱼子

Fish of The Day

Teriyaki Sauce | Lemon | Pickles
照烧时令海鱼
照烧酱 | 柠檬 | 泡菜

Una-Jyu (+\$8)

Freshwater Eel | Tamagoyaki | Sancho Peppers
鳗鱼盖饭
淡水鳗鱼 | 玉子烧 | 山椒粉

Hokkaido Yumenodaichi Tonkatsu

Japanese Pork Loin | Mustard Miso | Cabbage Slaw
酥炸北海道梦之大地猪排
日式猪里脊 | 芥末味噌 | 卷心菜沙拉

Jumbo Tiger Prawn (+\$8)

Wafu Sauce | Scallion Oil | Shichimi Toragashi
珍宝虎虾
洋葱酱 | 葱油 | 七味粉

Grilled Seasonal Vegetable Donburi

Mushroom Rice | Takuan-zuke | Kanpyo
炉端烤蔬菜丼
蘑菇饭 | 腌萝卜 | 葫芦条

\$38 per person 每位**



Pork
含有猪肉



Shellfish
含有壳类



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奶制品



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SNACKS 小吃

Ajitsuke Tamago 12

Hokkaido Uni, Ikura, Shiso
日式溏心蛋, 北海道海胆, 三文鱼子, 紫苏叶

Shoestring Fries 12

Mentaiko Mayo, Kizami Nori, Spring Onion
炸细薯条, 明太子蛋黄酱, 海苔, 青葱

Edamame 10

Choice of: Steamed / Truffle
毛豆, 可选: 水煮 / 松露

Chilled Assorted Vegetables Stick 10

Moromi-Miso Dip
味噌蔬菜条

Gyoza 10

Prawn, Pork, Chilli Ponzu
虾仁和猪肉煎饺, 酸汁辣椒酱

Chawanmushi 8

Japanese Custard, Mushroom
(Supplement: Ikura & Uni +10)
日式蒸蛋, 香菇
(添加: 三文鱼子和海胆 +10)

Miso Soup 4

Wakame, Japanese Leek, Silken Tofu
味噌汤, 裙带菜, 日本大葱, 丝滑豆腐

SMALL PLATES 小碟

Wagyu Beef Tartare 26

Quail Egg Yolk, Papadum, Gochujang
和牛鞑靼, 鹌鹑蛋黄, 印度炸薄饼, 韩式辣酱

Chicken Karaage 14

Spicy Aioli, Ao Nori, Lemon
炸鸡块, 香辣蒜泥蛋黄酱, 海苔, 柠檬

“KFC” Korean Fried Cauliflower 14

Gochujang, Sesame Seeds, Ito-togarashi
韩式炒花椰菜, 辣椒酱, 芝麻, 七味粉

SALADS 沙拉

Coriander Cabbage Salad 12

White Soy Vinaigrette, Sakura Ebi, Crispy Shallot
香菜卷心菜沙拉, 白酱油醋汁, 樱花虾, 干葱

Momotaro Tomato Salad 14

Dashi Jelly, Avocado, Shiso
番茄沙拉, 昆布高汤果冻, 牛油果, 紫苏叶



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ROBATAYAKI GRILL 炉端烧

Grilling over high and intense heat using Japanese Charcoal
使用日本炭火高温烧烤

MEAT 肉类

Aged Breast of Duck  36
Gobo Purée, Tare, Fuji Apple
干式熟成鸭胸肉, 牛蒡, 日式烧汁, 富士苹果

Iberico Pork Secreto  42
Yuzu Kosho Chimichurri, Garlic Shoot, Fennel
秘制西班牙黑毛猪, 柚子胡椒奇米丘里辣酱, 香蒜韭菜, 茴香

Rack of Lamb  48
New Zealand Baby Lamb, Curried Carrot Purée, Aka Miso
纽西兰小羊排, 咖喱胡萝卜泥, 红味噌

SEAFOOD 海鲜

Hokkaido Scallop   19/pc
Avruga Caviar, Gochujang Butter, Garlic Crumble
北海道帆立贝, 阿夫鲁加鱼子酱, 韩式辣酱黄油, 香蒜碎屑

Jumbo Squid 26
Teriyaki, Japanese Mayo, Shichimi
鱿鱼, 照烧酱, 日式蛋黄酱, 七味唐辛子

Sakoshi Bay Oyster   10/pc
Dashi Butter, Garlic Crumbles, Chives
兵库县湾生蚝, 高汤黄油, 蒜蓉碎, 韭葱

BEEF SELECTION 精选牛肉

Watercress Salad, Wasabi, Garlic Chips
西洋菜沙拉, 山葵, 蒜片

Porterhouse 1kg (recommended for sharing) 238
Australian Stockyard, Grain Fed
澳大利亚谷饲大丁骨牛排 1公斤 (可多人享用)

Striploin 160g 160克 108
Kagoshima A4 Wagyu
鹿儿岛A4和牛西冷牛排 160克

Ribeye 250g 88
Australian Bass Strait | Grass Fed
澳大利亚巴斯海峡草饲眼牛排 250克

VEGETABLES 蔬菜

King Oyster Mushroom Skewer  6
Bacon, Garlic Crumble, Chives
杏鲍菇串, 培根, 香蒜碎屑, 韭葱

Sweet Corn  8
Curry Mayo, Furikake, Sesame
甜玉米, 咖喱蛋黄酱, 香松, 芝麻

Asparagus & Broccolini  14
Oyster Vinaigrette, Garlic Crumble
芦笋和小西兰花, 牡蛎油醋汁, 香蒜碎屑

YAKITORI 烧鸟

Your choice of Shio (Sea Salt) or Teriyaki
可选择海盐 或 照烧酱

Chicken Skin 6
鸡皮

Chicken Thigh 6
鸡腿

Chicken Wing 6
鸡翅

Chicken Tsukune  6
鸡肉丸子 (含有猪肉)



Pork
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Shellfish
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GENSHIYAKI GRILL 原始烧

Traditional Japanese slow grilling on bamboo skewers
传统日式竹签慢烤

Jumbo Tiger Prawn 珍宝虎虾 

10

Norwegian Salmon 挪威三文鱼 28

Seasonal Japanese Whole Fish M/P

时日渔获 (日本) 

*Whole fish require 30-40 minutes of cooking time

*需烹制30-40分钟

WARAYAKI GRILL 稻草烧

Japanese Grilling directly over flaming straw, infusing unique smokey aroma
在燃烧的稻草上进行的日式烧烤，散发出独特的烟熏香气

Warayaki Tataki Selection

Daikon Ponzu, Shiso, Myoga

大根酸汁, 紫苏叶, 日本姜

Norwegian Salmon

24

挪威三文鱼

Okinawa's Big Eye Tuna

32

冲绳大眼金枪鱼

Australian Wagyu MB7

38

澳大利亚和牛 MB7



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SASHIMI 刺身

Chef's Selection Assorted Sashimi 32 | 48

3 or 5 Kinds  

主厨精选刺身 (3款或5款)

MAKI ROLL 寿司卷

Ebi Tempura

Tiger Prawn, Jumbo Crab, Japanese Mayo
虎虾天妇罗卷, 珍宝蟹, 日式蛋黄酱

24

Salmon Mentaiko

Aburi Salmon, Tamago, Japanese Cucumber
三文鱼明太子卷, 炙烧三文鱼, 玉子, 日本黄瓜

28

Okinawa Spicy Tuna

Chili Aioli, Ito-Togarashi, Furikake
冲绳辣金枪鱼卷, 辣味蛋黄酱, 七味粉, 香松

24

California

Jumbo Crab, Avocado, Tobiko
加州卷, 珍宝蟹肉, 牛油果, 飞鱼子

28

SUSHI - TACO 寿司-墨西哥卷饼

Open-face sushi served on crispy seaweed shell, 2pcs each
开放式寿司配脆皮海苔, 每款2件

Norwegian Salmon

14

Salmon Tartare, Ikura
三文鱼鞑靼, 三文鱼子

Okinawa Negitoro

22

Tuna Tartare, Avruga
金枪鱼鞑靼, 阿夫鲁加鱼子酱

Hokkaido Uni

22

Sudachi, Soy
北海道海胆, 酢橘, 酱油

Tamago

12

Japanese Mayo, Yuzu Kosho
玉子, 鸡蛋沙拉, 柚子胡椒酱



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RICE AND NOODLES 米饭和面条

Garlic Fried Rice 14

Sakura Ebi, Tobiko, Nori
蒜粒炒饭, 樱花虾, 飞鱼子, 海苔

Tempura Soba or Udon 18

Seasonal Vegetables, Tiger Prawn, Dashi
天妇罗荞麦面或乌冬面, 时令蔬菜, 虎虾, 昆布高汤

Kobe Style Classic “Yaki Udon” 18

Stir-Fried Pork, Charred Vegetables, Beni Shoga
经典神户“烧乌冬面”, 炒猪肉, 烤蔬菜, 生姜

Steamed White Rice 3

(Niigata-Koshihikari Rice)
蒸白米饭 (新潟越光米)

LARGE PLATES 大碟

Tempura 18

Seasonal Vegetables, Prawn, Tentsuyu
天妇罗, 时令蔬菜, 虾, 天妇罗酱汁

Hokkaido Yumenodaichi Pork Cutlet 2200g

Cabbage Slaw, Sesame Dressing, Lemon
北海道梦想之地猪肉排 200克, 卷心菜沙拉, 芝麻酱, 柠檬

Teriyaki Glazed Hamachi Collar 26

Yuzu, Wasabi, Katsuobushi
照烧油甘鱼鲛, 柚子, 山葵, 鲣鱼片

DONABE GOHAN 陶锅饭

*Require 20-30 minutes of cooking time, serves 2- 3 pax
*需要 20-30 分钟的烹饪时间, 可供 2-3 人享用

Grilled Unagi & Foie Gras Donabe 48

Tamago, Sansho, Tokyo Negi
烤鳗鱼鹅肝陶锅饭, 玉子, 山椒, 千住葱

Grilled Salmon Donabe 38

Ikura, Scallion, Soy
烤三文鱼陶锅饭, 三文鱼子, 大葱, 酱油



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DESSERTS 甜品

Kakigori

18

Thai Sweet Mango Shaved Ice,
Condensed Milk
泰国甜芒日式刨冰, 炼乳

Apple Cobbler

14

Hokkaido Milk Ice Cream, Miso Caramel
苹果奶酥, 北海道牛奶冰淇淋, 味噌焦糖

*10-15mins of baking time

*需烹制10-15分钟

Yuzu Crème Brûlée

12

Japanese Zaramé Sugar, Strawberry,
Orange Biscotti
柚子奶油布蕾, 日本中双糖, 草莓, 橘子脆饼

Baked Alaska

12

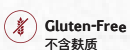
Black Sesame Ice Cream, Vanilla Sponge Cake,
Shiso
火焰雪山, 黑芝麻冰淇淋, 香草海绵蛋糕, 紫苏叶



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