



AUTHENTIC JAPANESE GRILL

CASUAL JAPANESE DINING WITH A FOCUS OF
WARAYAKI, ROBAYAKI & 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, Chawanmushi, Potato Salad, Miso Soup & Mochi Ice Cream

定食套餐均配有时令米饭，日式蒸蛋，土豆沙拉，味噌汤和麻糬冰淇淋。

72HR Wagyu Beef Short Rib (+\$18)

Truffle Mayo | Tare | Chives
72小时真空低温烹调牛小排
黑松露蛋黄韭菜酱

Robatayaki Baby Chicken

Koji Marinated | Yuzu Kosho Chimichurri | Negi
炉端烧春鸡
米曲腌制 | 柚子胡椒奇米丘酱 | 葱

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

Aji & Ebi Fry

Japanese Tartar Sauce | Cabbage Slaw | Lemon
酥炸日本竹荚鱼和大虾
日式塔塔酱 | 高麗菜沙拉 | 柠檬

Una-Jyu (+\$8)

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

Katsu-Don

Japanese Pork Loin | Tamago | Tamanegi
日式猪排饭
日式猪里脊 | 玉子 | 洋葱

Grilled Seafood Miso "Bouillabaisse" (+\$16)

Tiger Prawn | Scallop | Grilled Seasonal Fish
烤海鲜味噌“马赛鱼汤”
虎虾 | 扇贝 | 烤时令鱼

Zuwaikani Futomaki

Snow Crab | Tobiko | Kewpie Mayo
(*Vegetarian option available upon request)
雪蟹太卷寿司
雪蟹 | 飞鱼子 | 丘比蛋黄酱
(*可提供素食选项*)

\$38** per person 每位



Pork
含有猪肉



Shellfish
含有壳类



Gluten-Free
不含麸质



Lactose
奶制品



Vegetarian
素食



Nuts
含有花生



Sustainably Sourced Produce
可持续采购的农产品

All prices are subject to 10% service charge and prevailing goods and services tax.

Please inform us should you have any dietary requirements or allergies.

价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏，请通知我们的服务人员。

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 14

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

Gyoza 12

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 6

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

SMALL PLATES 小碟

Tokyo Caesar Salad 16

Grilled Romaine Lettuce, Bacon, Ajitsuke Tamago
东京凯撒沙拉，罗马生菜，培根，日式溏心蛋

Momotaro Tomato Salad 16

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

Cold Somen Noodle 28

Hokkaido Uni, Scallop, Truffle Emulsion
冷面，北海道海胆，帆立贝，松露酱

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

Sake Clams 24

Japanese Asari, Kombu Butter, Leek Oil
清酒煮蛤蜊，昆布黄油，葱油

"KFC" Korean Fried Cauliflower 14

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

Chicken Karaage 14

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



Pork
含有猪肉



Shellfish
含有壳类



Gluten-Free
不含麸质



Lactose
奶制品



Vegetarian
素食



Nuts
含有花生



Sustainably Sourced Produce
可持续采购的农产品

All prices are subject to 10% service charge and prevailing goods and services tax.

Please inform us should you have any dietary requirements or allergies.

价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏，请通知我们的服务人员。

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

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

Porterhouse 1kg (recommended for sharing) 238

MB5+ Grain Fed, Jondaryan | Australia
澳洲谷饲大丁骨MB5+牛排 1公斤

Striploin 160g 108

Satsuma A4 Wagyu, Kagoshima | Japan
鹿儿岛萨摩A4和牛牛排 160克

Ribeye 250g 128

Shimo MB7+ Wagyu Grain Fed, Victoria | Australia
澳洲谷饲霜降MB7+牛排 250克

SEAFOOD 海鲜

Hokkaido Scallop 20/pc

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

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
坂越牡蛎, 昆布黄油, 韭菜

VEGETABLES 蔬菜

Sweet Corn 10

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

SKEWERS 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 & Leek 6

鸡腿和京葱

Chicken Wing 6

鸡翅

King Oyster Mushroom Skewer 8

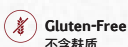
Bacon, Garlic Crumble, Chives
杏鲍菇串, 培根, 香蒜碎屑, 韭菜



Pork
含有猪肉



Shellfish
含有壳类



Gluten-Free
不含麸质



Lactose
奶制品



Vegetarian
素食



Nuts
含有花生



Sustainably Sourced Produce
可持续采购的农产品

All prices are subject to 10% service charge and prevailing goods and services tax.

Please inform us should you have any dietary requirements or allergies.

价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏, 请通知我们的服务人员。

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

Miso Marinated Norwegian Salmon

28

味噌腌渍挪威三文鱼

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

挪威三文鱼

28

Okinawa Big Eye Tuna

34

冲绳大眼金枪鱼

Australian Wagyu Topside MB9+ 38

澳大利亚和牛 MB9+



Pork
含有猪肉



Shellfish
含有壳类



Gluten-Free
不含麸质



Lactose
奶制品



Vegetarian
素食



Nuts
含有花生



Sustainably Sourced Produce
可持续采购的农产品

All prices are subject to 10% service charge and prevailing goods and services tax.

Please inform us should you have any dietary requirements or allergies.

价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏，请通知我们的服务人员。

SASHIMI 刺身

Chef's Selection Assorted Sashimi 32 | 56

3 or 5 Kinds  

主厨精选刺身 (3款或5款)

MAKI ROLL 寿司卷

Wagyu & Hokkaido Uni 42

Truffle Wafu Dressing, Shiso, Garlic Chips
和牛海胆卷, 松露和风酱, 紫苏, 蒜片

Ebi Tempura

Tiger Prawn, Japanese Mayo, Nishiki Goma
虎虾天妇罗卷, 日式蛋黄酱, 胡麻

Salmon Mentaiko 28

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

Okinawa Spicy Tuna

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

Unagi 28

Tamago, Japanese Cucumber, Teriyaki
鳗鱼卷, 日式青瓜, 照烧汁

SUSHI - TACO 寿司-墨西哥卷饼

Open-face sushi, 2pcs each

开放式寿司配脆皮海苔, 每款2件

Hokkaido Uni

Avruga Caviar, Sudachi, Soy
北海道海胆, 酢橘, 酱油

Hokkaido Scallop

Mentaiko, Tobiko, Chives
北海道帆立贝, 明太子, 飞鱼子, 韭葱

Norwegian Salmon 14

Salmon Tartare, Tobiko, Chives
挪威, 三文鱼鞑靼, 飞鱼子, 韭葱

Okinawa Negitoro 22

Tuna Tartare, Avruga Caviar, Tokyo Negi
冲绳金枪鱼蓉鞑靼, 阿夫鲁加鱼子酱, 干住葱



Pork
含有猪肉



Shellfish
含有壳类



Gluten-Free
不含麸质



Lactose
奶制品



Vegetarian
素食



Nuts
含有花生



Sustainably Sourced Produce
可持续采购的农产品

All prices are subject to 10% service charge and prevailing goods and services tax.

Please inform us should you have any dietary requirements or allergies.

价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏, 请通知我们的服务人员。

RICE AND NOODLES 米饭和面条

Garlic Fried Rice  16
Sakura Ebi, Tobiko, Takanazuke
蒜粒炒饭, 樱花虾, 飞鱼子, 腌高菜

Tempura Soba or Udon  22
Seasonal Vegetables, Tiger Prawn
天妇罗荞麦面或乌冬面, 时令蔬菜, 虎虾

Kobe Style Classic “Yaki Udon”  22
Stir-Fried Pork, Charred Vegetables, Beni Shoga
经典神户“烧乌冬面”, 炒猪肉, 烤蔬菜

Steamed White Rice  5
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 200g  24
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 58
Tamago, Sansho, Tokyo Negi
烤鳗鱼鹅肝陶锅饭, 玉子山椒, 干住葱

Grilled Tiger Prawn & Squid 56
Tobiko, Tokyo Negi, Garlic Crumble
珍宝虎虾海鱿鱼陶锅饭, 干住葱, 飞鱼子, 香蒜碎屑

Grilled Chilean Seabass 62
Miso, Garlic Crumble, Preserved Olive Vegetables
烤智利海鲈鱼陶锅饭, 味噌, 香蒜碎屑, 橄榄菜



Pork
含有猪肉



Shellfish
含有壳类



Gluten-Free
不含麸质



Lactose
奶制品



Vegetarian
素食



Nuts
含有花生



Sustainably Sourced Produce
可持续采购的农产品

All prices are subject to 10% service charge and prevailing goods and services tax.

Please inform us should you have any dietary requirements or allergies.

价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏, 请通知我们的服务人员。

DESSERTS 甜品

Kakigori

Coconut Sorbet, Gula Melaka, Sago
日式刨冰, 椰子雪葩, 马六甲椰糖, 西米

Yuzu Crème Brûlée

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

18

Apple Cobbler

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

14

12

Baked Alaska

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

14



Pork
含有猪肉



Shellfish
含有壳类



Gluten-Free
不含麸质



Lactose
奶制品



Vegetarian
素食



Nuts
含有花生



Sustainably Sourced Produce
可持续采购的农产品

All prices are subject to 10% service charge and prevailing goods and services tax.

Please inform us should you have any dietary requirements or allergies.

价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏, 请通知我们的服务人员。