



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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Lactose  
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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 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



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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

#### 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 19/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



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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

### Miso Marinated Norwegian Salmon

味噌腌渍挪威三文鱼

28

### Seasonal Japanese Whole Fish

时日渔获 (日本)



M/P

\*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

冲绳大眼金枪鱼

34

### Australian Wagyu Topside MB9+

澳大利亚和牛 MB9+

38



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## 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 24

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 24

Chili 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 28

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

### Hokkaido Scallop 24

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



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## 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



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## DESSERTS 甜品

### Kakigori

18

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

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

### Baked Alaska

14

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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