



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

A LA CARTE
单点菜单

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

WARAYAKI GRILL 稻草烧

An expressive fire-searing technique where ingredients are seared over burning rice straw. The intense, fast flame locks in flavors while imparting a distinctive aroma and smokiness, resulting in a bold yet clean finish.

New Zealand Akaroa King Salmon  36
新西兰帝王三文鱼

Western Kyushu Bluefin Tuna  48
西九州蓝鳍金枪鱼

Nagasaki Hamachi 38
长崎油甘鱼

GENSHIYAKI GRILL (IRORI GRILL) 原始烧

An ancient hearth-style cooking method using a sunken charcoal fire. Irori cooking uses gentle charcoal heat to slowly grill ingredients, creating a deep, rounded flavors with comforting warmth and aroma

Prime Japanese Seasonal Whole Fish M/P 
时日渔获 (日本) 
(Whole fish requires 30-40 minutes of cooking time)

Jumbo Black Tiger Prawn  12
珍宝黑虎虾

ROBATAYAKI GRILL 炉端烧

A revered, traditional Japanese grilling technique where ingredients are cooked over hot charcoal, enhancing their natural flavors with delicate smokiness while highlighting freshness, simplicity, and precise fire control.

	Per Leg (~300g)	Per Cluster (~1.2kg)
Hokkaido King Crab Leg  	98	388
Kani Miso Butter, Chives, Lemon 北海道烤帝王蟹腿, 黄油, 韭菜, 柠檬	(160g)	(320g)
Satsuma A4 Wagyu Striploin	108	208
Premium Japanese Beef, Watercress Salad, Wasabi 鹿儿岛萨摩A4和牛牛排, 西洋菜沙拉, 芥末	(150g)	(300g)
Iberico Pork Secreto 	42	78
Yuzu Kosho Chimichurri, Garlic Shoot, Fennel 秘制西班牙黑毛猪, 奇米丘里辣酱, 香蒜韭菜	(per pc)	(3pc)
Hokkaido Scallop  	22	60
Avrgua 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		



Pork
含有猪肉



Shellfish
含有壳类



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不含麸质



Lactose
奶制品



Vegetarian
素食



Nuts
含有花生



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KA-MON ULTIMATE SHABU SHABU

A4 Wagyu, Pork Belly, Awabi, Zosui

日式涮涮锅 · A4和牛，五花肉，鲍鱼，火锅粥

(Serves 2-3 pax 供2-3 人享用)

268

 **Pork**
含有猪肉

 **Shellfish**
含有壳类

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不含麸质

 **Lactose**
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MEAT 肉类

Stockyard MB5+ Porterhouse 1kg 238

Jondaryan | Australia
澳洲谷饲大丁骨牛排 1公斤

Shimo MB7+ Wagyu Ribeye 250g 128

Victoria | Australia
澳洲霜降MB7牛排 250克

Warayaki Australian Wagyu 38

Topside MB9+
Daikon Ponzu, Shiso, Myoga
稻草烧澳大利亚和牛 MB9+

SEAFOOD 海鲜

Sakoshi Bay Oyster 10/pc

Dashi Butter, Garlic Crumbles, Chives
坂越牡蛎, 昆布黄油, 韭菜

Jumbo Squid 26

Teriyaki, Japanese Mayo, Shichimi
鱿鱼, 海盐 或 照烧酱, 丘比酱, 七味唐辛子

Miso Marinated Norwegian Salmon 28

味噌腌渍挪威三文鱼

SKEWERS 烧鸟

Chicken Thigh & Leek 6

鸡腿和京葱

Chicken Wing 6

鸡翅

Zucchini 8

Mentaiko Mayo, Tobiko, Chives
西葫芦, 明太子蛋黄酱, 飞鱼子, 细香葱

King Oyster Mushroom Skewer 8

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

VEGETABLE 蔬菜

Tokyo Caesar Salad 16

Grilled Romaine Lettuce, Bacon, Anchovy
东京凯撒沙拉, 罗马生菜, 培根, 凤尾鱼

Brussel Sprouts 18

Black Garlic Miso Dressing, Garlic Chips
抱子甘蓝, 黑蒜味噌汁, 香蒜碎屑

Asparagus & Broccolini 14

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

Hokkaido Potato 14

Butter, Chives, Maldon Salt
北海道烤土豆, 黄油, 韭菜



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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)

SUSHI ROLL 寿司卷

Satsuma A4 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 24

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

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

Vegetarian Futomaki 18

Asparagus, Mizuna, Avocado
明太子, 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 28

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

Norwegian Salmon 16

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

Okinawa Negitoro 22

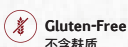
Tuna Tartare, Avruga Caviar, Tokyo Negi
冲绳金枪鱼蓉鞑靼, 阿夫鲁加鱼子酱, 干住葱



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COLD 冷盘

Ajitsuke Tamago 12

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

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

Hiyashi Yuba 18

Hokkaido Uni, Ikura, Tosazu Dressing
冰镇腐竹, 北海道海胆, 三文鱼鱼子, 土佐醋汁

Hamachi Sashimi 28

Yuzu Truffle Dressing, Green Chilli, Mizuna
薄切油甘鱼片, 黑松露柚子汁, 青辣椒, 水菜

Tofu & Avocado 10

Roasted Sesame Dressing, Shiso, Spring Onion
豆腐和牛油果, 烤芝麻酱, 紫苏, 葱

HOT 小碟

Sake Clams 24

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

Chicken Karaage 14

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

Shoestring Fries 12

Mentaiko Mayo, 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



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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

Udon 28

Kurobuta Pork, Burnt Leek, Onsen Tamago
乌冬面, 黑豚猪肉, 烤韭葱, 温泉蛋

Kobe Style Classic “Yaki Udon” 22

Stir-Fried Pork, Seasonal 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

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

*All Donabes require 20-30 minutes of cooking time, serves 2- 3 pax

*所有陶锅饭需要 20-30 分钟的烹饪时间, 可供 2-3 人享用

Unagi & Foie Gras 58

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

Black 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

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

“Tokyo” Banana Brûlée Split 18

Trio Ice Cream (Hokkaido Milk, Strawberry & Chocolate)
Miso Caramel, Salted Whipped Cream
“东京”香蕉焦糖布丁双拼冰淇淋
三重奏冰淇淋（北海道牛奶、草莓和巧克力）
味噌焦糖、咸奶油

Tiramisu 14

Miso, Coffee Liqueur, Miso Cocoa Powder
提拉米苏，味噌，咖啡酒，味噌可可粉

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

Japanese Seasonal Fruits M/P

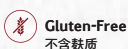
Air Flown Seasonal Japanese Fruits
日本时令水果



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