KA-MON

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 38
新西兰帝王三文鱼

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

Nagasaki Hamachi 40
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 Butter, Chives, Lemon 北海道烤帝王蟹腿，黄油, 韭菜, 柠檬	98	388
Satsuma A4 Wagyu Striploin Premium Japanese Beef, Watercress Salad, Wasabi 鹿儿岛萨摩A4和牛牛排，西洋菜沙拉, 芥末	(160g) 118	(320g) 218
Iberico Pork Secreto Yuzu Kosho Chimichurri, Garlic Shoot, Fennel 秘制西班牙黑毛猪，奇米丘里辣酱，香蒜韭菜	(150g) 46	(300g) 80
Hokkaido Scallop 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	(per pc) 24	(3pc) 62
Sakoshi Bay Oyster Dashi Butter, Garlic Crumbles, Chives 坂越牡蛎，昆布黄油，韭菜	(per pc) 12	(6pc) 58

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

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

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Japanese A5 Wagyu Bone-In Cuts Selections — MP
Kyushu | Japan
日本A5 和牛带骨部位精选 产地：九州|日本

Tomahawk — MP
Kyushu | Japan
战斧牛排 产地：九州|日本

Porterhouse — MP
Kyushu | Japan
带骨西冷（红屋）牛排 产地：九州|日本

SKEWERS 烧鸟

Chicken Wing — 8
鸡翅

Tsukune — 10
Foie Gras, Chicken, Pork
鹅肝，鸡肉，猪肉

Zucchini — 8
Mentaiko Mayo, Tobiko, Chives
西葫芦，明太子蛋黄酱，飞鱼子，细香葱

King Oyster Mushroom — 8
Bacon, Garlic Crumble, Chives
杏鲍菇串，培根，香蒜碎屑，韭葱

MEAT 肉类

Shimo Mb7+ Wagyu Ribeye 250g — 138
Victoria | Australia
澳洲霜降MB7和牛肋眼 250克 产地： 维多利亚|澳大利亚

Montrak Bone-In Pork Tomahawk 300g — 98
Jeju | South Korea
带骨战斧猪肉排 300克 产地：济州岛|韩国

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
布鲁塞尔甘蓝，黑蒜味噌汁，炸蒜片

Asparagus & Broccolini — 16
Oyster Vinaigrette, Garlic Crumble
芦笋和小西兰花，牡蛎油醋汁，香蒜碎屑

Hokkaido Potato — 15
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)

Nagasaki Hamachi Sashimi 28
Truffle Dressing, Green Chilli, Mizuna
薄切油甘鱼片，黑松露柚子汁，青辣椒，水菜

New Zealand Akaroa King Salmon Sashimi 28
Yuzu Dressing, Ikura, Fukujinzuke
帝王三文鱼，柚子酱，三文鱼子，福浸菜

Hokkaido Scallop Sashimi 28
Plum Vinaigrette, Caviar, Avocado
北海道扇贝，梅子油醋汁，鱼子酱，牛油果

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
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，韭葱

New Zealand Akaroa King Salmon 22
Salmon Tartare, Tobiko, Chives
帝王三文鱼塔塔，飞鱼子，香葱

Amaebi 26
Japanese Sweet Shrimp, Avruga Caviar, Sudachi
日本甜虾，鱼子酱，酢橘

Aburi Engawa 18
Avruga Caviar, Sansho, Wasabi
炙烧比目鱼，鱼子酱，日本山椒，山葵

Smoked Duck & Foie Gras 26
Negi, Tare, Ginger
烟熏鸭胸，鹅肝，葱花，蒲烧酱

Tamago Mentaiko 16
Mentaiko, Tobiko, Spring Onion
玉子，明太子，飞鱼子，香葱

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SUSHI ROLL 寿司卷

Satsuma A4 Wagyu & Hokkaido Uni 42
Truffle Wafu Dressing, Shiso, Garlic Chips
萨摩A4和牛和北海道海胆，松露和风酱，紫苏，蒜片

Ebi Dancing Dragon 26
Prawn Tempura, Avocado, Spicy Mayo
大虾天妇罗，牛油果，辣味蛋黄酱

Lobster Salad Volcano 28
Tobiko, Japanese Mayo, Tanuki Crumbs
火山龙虾卷，飞鱼子，蛋黄酱，炸脆粒

Sake Mentaiko 26
King Salmon, Tamago, Japanese Cucumber
三文鱼明太子，玉子烧，日本黄瓜

Spicy Blue Fin Tuna 28
Chili Aioli, Ito-Togarashi, Furikake
蓝鳍，辣椒蒜蓉酱，唐辛子，香松

Unagi Flaming Dragon 32
Tamagoyaki, Avocado, Japanese Kyuri
鳗鱼火焰卷，玉子烧，牛油果，栗子

California 28
Jumbo Lump Crab, Avocado, Tobiko
加州卷，珍宝蟹，牛油果，飞鱼籽

Vegetarian Futomaki 18
Asparagus, Mizuna, Avocado
素食卷，芦笋，水菜，牛油果

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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

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

Ice Plant Salad 16
White Soy Vinaigrette, Fried Shallot, Sakura Ebi
冰菜沙拉，白酱油油醋汁，炸红葱头，樱花虾

Momotaro Tomato 16
Dashi Jelly, Avocado, Ume
番茄沙拉，昆布高汤果冻，牛油果，梅子

Cold Somen Noodle 28
Hokkaido Uni, Scallop, Truffle Emulsion
冷面，北海道海胆，帆立贝刺身，松露酱

Tofu & Avocado 10
Roasted Sesame Dressing, Mix Cress, Spring Onion
豆腐和牛油果，烤芝麻酱，紫苏，葱

HOT 小碟

Sake Asari 22
Japanese Asari, Kombu Butter, Leek Oil
清酒煮蛤蜊，昆布黄油，葱油

Chicken Karaage 16
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

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，嫩豆腐

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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

Steamed White Rice 6
Niigata-Koshihikari Rice
蒸白米饭 (新潟越光米)

LARGE PLATES 大碟

Tempura 22
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

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 62
Tamago, Sansho, Tokyo Negi
烤鳗鱼鹅肝陶锅饭，玉子，山椒，京葱

Chilean Seabass 68
Miso, Garlic Crumble, Preserved Olive Vegetables
烤智利海鲈鱼锅饭, 味噌，香蒜碎屑,橄榄菜

Satuma A4 Wagyu Striploin & Sweet Corn 118
Kinome, Garlic Chips, Curry Butter
A4和牛西冷配甜玉米，山椒叶，炸蒜片，咖喱黄油

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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” 焦糖布丁香蕉圣代
冰淇淋三重奏（北海道牛奶、草莓和巧克力）
味噌焦糖、咸奶油

Tiramisu 15
Saikyo Miso Mascarpone, Coffee Liqueur,
Cocoa Powder
提拉米苏，西京味噌，马斯卡彭奶酪，咖啡酒，可可粉

Japanese Matcha Custard Pudding 10
Hojicha, Whipped Cream, Macerated Strawberries
日式抹茶布丁，焙茶，奶油，浸渍草莓

Japanese Seasonal Fruits M/P
Air Flown Seasonal Japanese Fruits
日本时令水果

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