



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

KA-MON

AUTHENTIC JAPANESE GRILL



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

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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 - 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

SUSHI 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

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

辣金枪鱼卷, 辣味蛋黄酱, 黄瓜, 香松

Unagi

28

Tamago, Japanese Cucumber, Teriyaki

鳗鱼卷, 日式青瓜, 照烧汁

Vegetarian Futomaki

18

Asparagus, Mizuna, Avocado

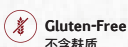
素食大寿司卷, 芦笋, 水菜, 牛油果



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



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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 Crudo 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

Tokyo Caesar Salad 16

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

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



Pork
含有猪肉



Shellfish
含有壳类



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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

Porterhouse 1kg (recommended for sharing) 238
Stockyard 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, 海盐 或 照烧酱, 丘比酱, 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

Brussel Sprouts 18
Black Garlic Miso Dressing, Garlic Chips
抱子甘蓝, 黑蒜味噌酱, 蒜片

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

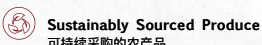
Your choice of Shio (Sea Salt) or Teriyaki
可选择海盐 或 照烧酱

Chicken Thigh & Leek 6
鸡腿和京葱

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

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 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

冲绳大眼金枪鱼

34

Australian Wagyu Topside MB9+ 38

澳大利亚和牛 MB9+



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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, Katsuoobushi
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，干住葱

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 Liquour, 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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