

press release

KA-MON: Singapore's First Restaurant Showcasing Three Iconic Japanese Grilling Traditions Opens at Resorts World Sentosa



PHOTO CREDIT: Resorts World Sentosa

SINGAPORE, 17 February 2025 – A new fire is igniting at Resorts World Sentosa as **KA-MON** opens its doors at Hotel Michael, bringing an unparalleled Japanese grill experience to Singapore. Helmed by celebrated **Chef Hal Yamashita**, KA-MON pioneers a dining concept that seamlessly integrates three traditional Japanese grilling techniques—*irori*, *robatayaki*, and *warayaki*—within a single restaurant, a first in Singapore.

The heart of KA-MON lies in its reverence for fire, heat, and purity of flavour. The *irori*, an ancient sunken hearth, slow-cooks ingredients to develop deep, layered richness. The *robatayaki*, a lively fireside charcoal grill, creates an interactive dining experience while intensifying natural umami. *Warayaki*, an extraordinary straw-fire grilling technique reaching temperatures of 800-900°C, delivers an unmistakable smokiness and melt-in-the-mouth tenderness to seafood and meats.

Chef Hal Yamashita, known for pioneering Nouvelle Japanese cuisine, takes a philosophy of restraint and precision, allowing premium ingredients to speak for themselves. The menu is a

showcase of refined craftsmanship, designed to highlight the best of local and imported Japanese produce through fire and finesse.

Redefining Japanese grill dining



PHOTO CREDIT: Resorts World Sentosa

KA-MON's menu is a showcase of fire, finesse, and the finest ingredients, where each dish reflects a deep respect for Japanese grilling traditions. Among the many highlights, one standout is the soy-marinated **Ajitsuke Tamago**, which is layered with briny ikura and luxurious Hokkaido uni. Presented within the shell of a sea urchin, reminiscent of an eggshell, the dish offers a symphony of textures—silky yolk, creamy sea urchin, and the signature pop of salmon roe—elevated by freshly grated wasabi.



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The **Wagyu Beef Tartare** follows, a bold reimagination of Yukke, seasoned with soy, garlic, sesame, and gochujang, for a sweet-savoury heat, before being crowned with a quail egg yolk. It is best enjoyed mixed together and scooped up with crisp papadam—a subtle nod to Singapore’s multicultural culinary landscape.

Seafood takes centre stage with the **Sakoshi Bay Oyster**, a prized delicacy from Hyogo Prefecture, known for its plumpness and creamy finish. Grilled over the *robatayaki* until just 80% cooked, the oyster is glazed with shio kombu butter, then topped with a fragrant crumble of garlic, ginger, and shallots, allowing its pure oceanic richness to shine.

KA-MON’s **Tuna Wara Tataki** exemplifies the delicate balance of smoke and freshness, where Big Eye Tuna—sustainably sourced from Australia’s East Coast—is kissed by straw fire rather than charcoal. The technique lightly chars the exterior while preserving a buttery, raw centre, imparting a subtle smokiness that is beautifully complemented by bright ponzu sauce, thinly sliced myoga, and crisp garlic chips.

Meat lovers will find their moment in the **Aged Breast of Duck**, where the crown of the duck is dry-aged for at least five days, drawing out moisture to concentrate its flavours. Slowly grilled over the *robatayaki*, the duck is rendered to a perfect medium-rare, its crisp skin giving way to tender flesh. It is served with a burdock root purée for an earthy depth, alongside a spicy romaine and apple salad that echoes the balance found in Korean BBQ and Japanese yakiniku.



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The *irori* grilled **Jumbo Tiger Prawn** offers another taste of tradition, skewered and slow-grilled over charcoal in the *irori* style, an ancient technique dating back to the Jomon period. The slow cooking process ensures the prawn remains succulent and naturally sweet, needing only a touch of Maldon sea salt and a squeeze of lemon.

Even the salads at KA-MON make a statement. A dish designed to convert even the most ardent sceptics, the **Coriander Salad** delivers bright, herbal crispness, tossed in a white soy vinaigrette and topped with crispy fried sakura ebi and fragrant *bawang goreng*.

A meal at KA-MON culminates in a theatrical finish with the **Donabe**, where rice is cooked in a traditional claypot over grilled fish bone dashi. Depending on the daily fresh catch from Nagasaki, the fish is either grilled or steamed, before being folded into the rice tableside, releasing an aromatic billow of steam. The result is a deeply comforting dish with fluffy grains and perfectly crisped edges, served alongside a bowl of miso soup to round out the experience.

A space designed for fire and finesse



PHOTO CREDIT: Resorts World Sentosa

Designed by the internationally renowned **Steve Leung Design Group (SLD)**, KA-MON blends traditional Japanese craftsmanship with sleek, modern aesthetics. Warm natural wood tones, bamboo accents, and soft lighting set the stage for an immersive yet welcoming atmosphere. Open kitchen stations allow guests to witness the art of grilling up close, while a private omakase counter provides an intimate escape into high-end Japanese dining. With a seating capacity of 80, KA-MON offers a refined yet approachable dining experience where every detail—every flame, every sear, every element of heat and smoke—comes together in perfect harmony.

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre and a casino. RWS offers award-winning dining experiences and exciting cuisines from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from concerts to public shows. RWS has been named "Best Integrated Resort" since 2011 for the 10th year in a row at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

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EDITORS' NOTES

1. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)
2. Menus and high-resolution photographs can be downloaded [here](#).



ANNEX A – ABOUT CHEF HAL YAMASHITA

Chef Hal Yamashita is an acclaimed culinary visionary whose refined approach to Japanese cuisine has earned him numerous prestigious accolades. Growing up in Kobe, Chef Yamashita developed his distinctive sense of taste, deeply influenced by the region's unique flavors and culinary traditions.

Named one of the 5 Best Chefs in Japan by the Nikkei Restaurant Menu Grand Prix in 2003, he was also recognized among Kobe's 5 Best Chefs in the 2007 Zagat Survey. His innovative restaurant, Syun, was honored as Singapore's Best Restaurant by Tatler Singapore in 2016, a testament to his talent for blending tradition with bold, modern flavors. Chef Yamashita's culinary expertise continues to be celebrated worldwide, solidifying his reputation as a leading figure in Japanese cuisine.

He is now known as the pioneer of "New Japanese" cuisine, and he is active not only in the restaurant scene but also on TVs and magazines throughout the world.

ANNEX B – BOOKING DETAILS

KA-MON

KA-MON opens daily for lunch from 12pm till 3pm and dinner from 6pm till 11pm. For reservations, please visit: www.rwsentosa.com/ka-mon, call +65 6577 6448 / 6688 or email ka-mon@rwsentosa.com dining@rwsentosa.com. KA-MON is located at AVE8 in RWS.