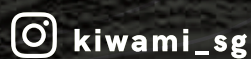




Kiwami takes pride in quality ramen with an assortment of gyozas. Our signature tonkotsu broth is simmered for over 10 hours using 100% Japanese pork bones to ensure richness, while our noodles are crafted with luscious Hokkaido wheat for a flavourful and springy texture.

Kiwami Ramen & Gyoza Bar, located at the iconic Singapore, Jewel Changi Airport. This elegant interior and architecture of the restaurant & bar brings to you a modern, posh and cozy vibe. The food menu puts together a range of premium selections of ramen with local fusion flavours, elevated Japanese sides to pair with Japanese and local craft cocktails and craft beers. Find yourself exploring Japanese flavours with exciting touches of Singaporean favourites such as laksa, chilli crab, satay and more!

Experience a tour around Singapore and Japan at the bar with artisanal craft cocktails that would take you to a multi-dimensional taste of Japanese liqueurs with a local twist.



www.kiwami.com.sg

KIWAMI JEWEL SPECIALTY RAMEN

KIWAMI JEWEL 特製ラーメン

“Unique to Kiwami Jewel, these Ramen creations are curated with a twist of Singapore Flavours”

MALA RAMEN



Spicy homemade mala pork bone broth ramen with toroniku cha shu (tender roast pork cheek) and Okinawa ramen egg

麻辣ラーメン

\$22

YUZU RAMEN



Yuzu pork bone broth ramen with toroniku cha shu (tender roast pork cheek), spinach and Okinawa ramen egg

柚子ラーメン

\$21

ADD-ONS

 SPICY



MUST ORDER!

RAMEN EGG

made from fresh Okinawa egg
味付け玉子

\$2



MENTAIKO

Spicy Cod Roe
明太子

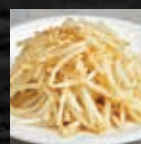
\$3.5



CORN

コーン

\$1



BEANSPOUTS

もやし

\$1



MENMA

Bamboo Shoots
メンマ

\$1



EXTRA NOODLES

替玉

\$2.5



WHITE RICE

白飯

\$2

LOBSTER LAKSA RAMEN

Traditional spicy laksa broth with boston lobster with narutomaki (Japanese fish cake) and Okinawa ramen egg

ロブスターラクサラーメン

\$38



*Prices are subjected to 10% service charge and prevailing GST. Pictures are for illustrative purposes only.

PREMIUM TONKOTSU RAMEN

プレミアム豚骨ラーメン

Our Original-recipe pork bone broth ramen with tononiku cha shu (tender roast pork cheek)

PREMIUM BLACK TONKOTSU RAMEN



Pork bone broth ramen with roasted black garlic oil and tononiku cha shu (tender roast pork cheek) and Okinawa ramen egg

プレミアム黒豚骨ラーメン

SMALL \$11

REGULAR \$19

PREMIUM RED TONKOTSU RAMEN



Pork bone broth ramen with Japanese red chilli oil, hot miso paste and tononiku cha shu (tender roast pork cheek) and Okinawa ramen egg

プレミアム赤豚骨ラーメン

SMALL \$11

REGULAR \$19

ADD-ONS



SPICY



RAMEN EGG

made from fresh Okinawa egg
味付け玉子

\$2

MUST ORDER!



MENTAIKO

Spicy Cod Roe
明太子

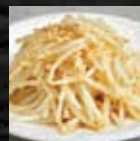
\$3.5



CORN

コーン

\$1



BEANSPROUTS

もやし

\$1



MENMA

Bamboo Shoots
メンマ

\$1



EXTRA NOODLES

替玉

\$2.5



WHITE RICE

白飯

\$2

PREMIUM KIWAMI TONKOTSU RAMEN

Our original-recipe pork bone broth ramen with toroniku
cha shu (tender roast pork cheek) and Okinawa ramen egg

プレミアム極豚骨ラーメン

SMALL \$10 REGULAR \$17



ABURI MIYAZAKI WAGYU TONKOTSU RAMEN

Pork bone broth ramen with torched award-winning Japan
No.1 Miyazaki wagyu and Okinawa ramen egg

炙り宮崎和牛豚骨ラーメン

SMALL \$16 REGULAR \$28



*Prices are subjected to 10% service charge and prevailing GST. Pictures are for illustrative purposes only.

MAZESOBA

まぜそば

Delicious dry ramen with multiple toppings
and fresh Okinawa yolk

UNAGI KABAYAKI



MAZESOBA

Grilled eel on dry ramen

うなぎの蒲焼きまぜそば

\$18



KANI KARAAGE MAZESOBA

Deep-fried soft shell crab on dry ramen

ソフトシェルクラブまぜそば

\$17



PRIME PORK RIB MAZESOBA

Deep-fried tender prime pork rib on dry ramen

特上豚カルビまぜそば

\$24



PLANT-BASED TRUFFLE

KATSU MAZESOBA

Deep-fried crispy plant-based truffle
cutlet on dry ramen

植物ベースのトリュフカツまぜそば

\$17

VEGETARIAN FRIENDLY

HIYASHI WAGYU TRUFFLE MAZESOBA

Cold truffle ramen with Miyazaki wagyu topped with ikura
(salmon roe)

冷やし和牛トリュフまぜそば

¥29



FRIED RICE

炒飯

Wok fried rice with Okinawa eggs,
topped with quality ingredients

極

Recommended

おすすめ



LOBSTER FRIED RICE

Boston lobster on fried rice topped with ikura (salmon roe)

ロブスターチャーハン

\$37

*Prices are subjected to 10% service charge and prevailing GST. Pictures are for illustrative purposes only.



SAIKORO STEAK FRIED RICE

Premium Australian wagyu steak cut
cubes with fried rice

サイコロステーキチャーハン

\$20



UNAGI FRIED RICE

Grilled eel with kinshi tamago (Japanese
shredded egg crepe) on fried rice

うなぎチャーハン

\$22

GYOZA (5PCS)

餃子

Discover Japanese dumplings with local delights and unique flavours



SATAY GYOZA

Pork gyoza with traditional peanut sauce

サテ餃子

\$10



CHILLI CRAB GYOZA

Pork gyoza topped with shredded crab meat served and with Singapore chilli crab sauce

チリクラブ餃子

\$12





SANRATAN GYOZA

Pork gyoza in specialty sichuan
hot and sour gravy
サンラータン餃子

\$12



TOMATO CHEESE GYOZA

Hot plate gyoza with tomato sauce
and mozzarella cheese
トマトチーズ餃子

\$10



MENTAIKO CHEESE GYOZA

Pork gyoza with torched mentaiko sauce and cheese
明太子チーズ餃子

\$10



GRILLED GYOZA

Crispy grilled pork gyoza
焼き餃子

\$7

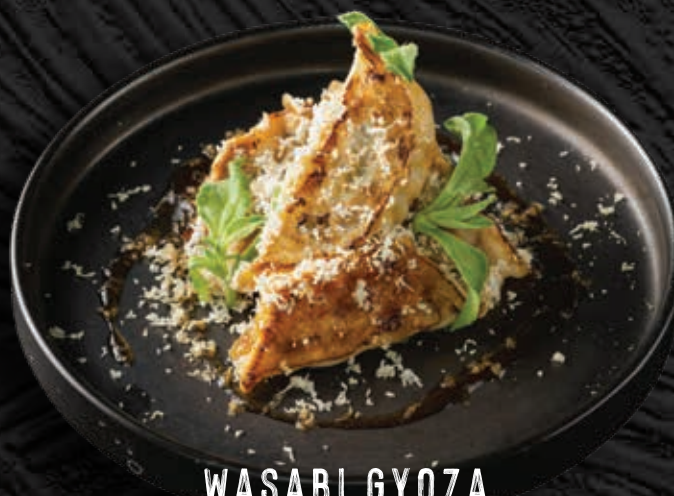
CHOICE OF 1 SAUCE:

-BLACK VINEGAR SOY SAUCE
黒酢醤油

-LEMON VINEGAR AND PEPPER SAUCE
レモンペッパーダレ

-SICHUAN-STYLE SAUCE
四川風ダレ

-GINGER SAUCE
生姜ダレ



WASABI GYOZA

Pork gyoza with wasabi and grated horseradish
わさび餃子

\$8

ALA CARTE

アラカルト



MIYAZAKI WAGYU BEEF SLIDERS

Miyazaki beef sandwiched in deep-fried mini buns

和牛パン

\$22



SCALLOP KATAIFI WITH IKURA

Deep-fried scallops topped with ikura
(salmon roe) and served with sriracha mayo

ホタテカタイファイ

\$15



TEBASAKI (CHICKEN WING)

Crispy fried chicken wings with
Miyazaki sauce (4 pcs)

手羽先

\$10



TRUFFLE EDAMAME

Japanese soy beans with truffle oil

トリュフ枝豆

\$6



CRAB CREAM CROQUETTE WITH TRUFFLE SAUCE

Crab Cream Croquette served with truffle crab
mayo and topped with tobiko (flying fish roe)
かにクリームコロquette トリュフソース添え

\$10

*Prices are subjected to 10% service charge and prevailing GST. Pictures are for illustrative purposes only.



KANI KARAAGE SLIDERS

Deep-fried Japanese soft shell crab with Singapore chilli crab sauce in mini buns

ソフトシェルクラブパン

\$18

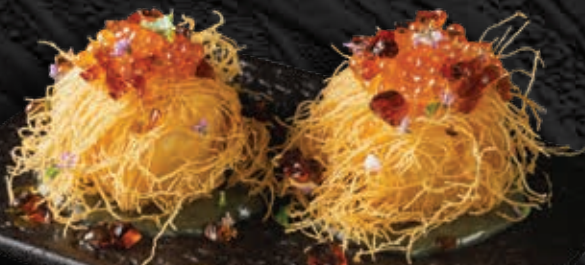


SHIRO EBI

Deep-fried baby white shrimps

しろえび

\$14



IKURA PITAN TOFU

Kataifi tofu topped with century egg and ikura (salmon roe)

いくらピータン豆腐

\$10



KANI KARAAGE WITH CHILI CRAB SAUCE

Deep-fried Japanese soft shell crab with Singapore chilli crab sauce

ソフトシェルクラブチリクラブソース係え

\$20



CHARCOAL CHICKEN KARAAGE

Deep-fried charcoal chicken with tartar sauce

炭火鶏唐揚げ

\$14

DESSERT

デザート



MATCHA MILLE CREPE CAKE

Thin layers of green tea crepes stacked together, drizzled with matcha cream sauce and served with strawberries

抹茶ミルクレープケーキ

\$9



+ \$2

for a shot of
Ondeh Ondeh
Soju

CHENDOL ICE CREAM

Coconut flavour ice cream with green rice flour jelly, azuki red bean, shiratama (mochi) drizzled with gula melaka sauce

チェンドルアイスクリーム

\$8



YUZU ICE CREAM

Yuzu flavour ice cream with yuzu marmalade topped with refreshing dried yuzu peel

ゆずアイスクリーム

\$7

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Kiwami