




極  
Kiwami



A ramen restaurant by the day and modern izakaya at night.

Kiwami takes pride in quality and value-for-money ramen, with an assortment of gyozas to choose from and best enjoyed with booze. Our 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.

Escape into a ramen, gyoza / izakaya in the evening and on weekends to savour on an array of delectable izakaya style bar bites while quenching your thirst with affordable alcohol selections such as KIWAMI Freezers (shochu highballs), Japanese highballs and sakes.

 KIWAMISG  KIWAMI\_SG

[WWW.KIWAMI.COM.SG](http://WWW.KIWAMI.COM.SG)



## PREMIUM KIWAMI TONKOTSU RAMEN

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

プレミアム豚骨ラーメン

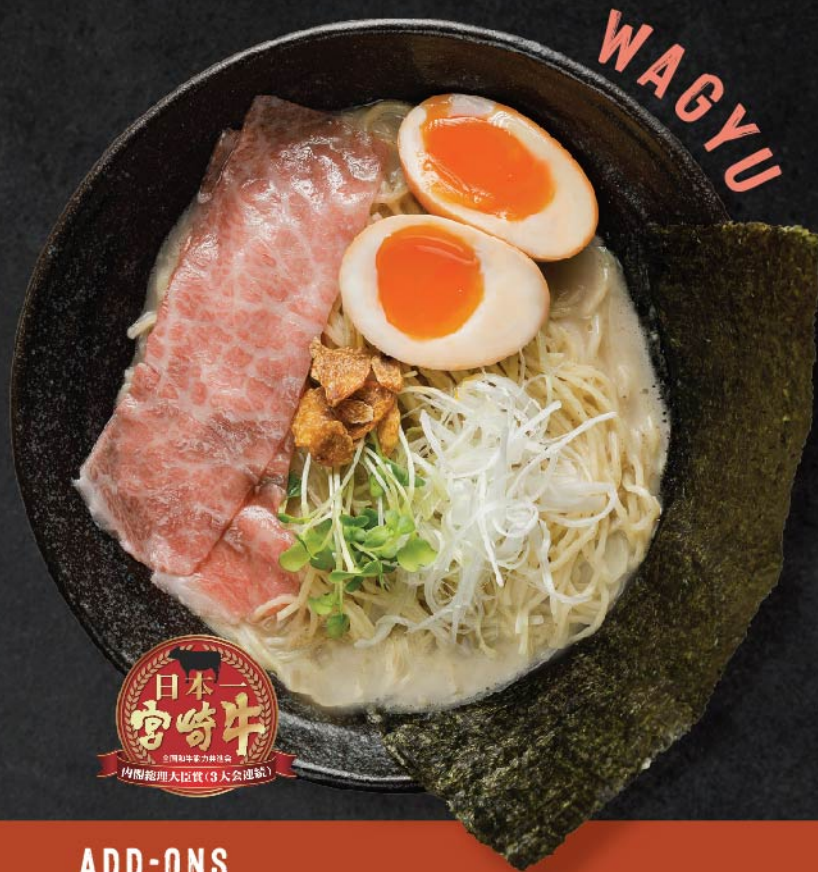
\$13.9

豊潤な豚骨スープとトロ肉チャーシュー  
日本各地から厳選して取り寄せる  
最高の自然食材との一体感。  
魂を込めて創りあげる  
極みの一杯。

## PREMIUM TONKOTSU

プレミアム豚骨ラーメン

KIWAMI'S ORIGINAL TONKOTSU SOUP  
PAIRED WITH THE FINEST INGREDIENT  
LIKE MELT-IN-YOUR-MOUTH TORONIKU CHA SHU



WAGYU



# PREMIUM TONKOTSU

プレミアム豚骨ラーメン

## ABURI MIYAZAKI WAGYU TONKOTSU RAMEN

Pork bone broth ramen with torched award winning Japan No.1 Miyazaki Wagyu with Okinawa ramen egg  
炙り宮崎和牛豚骨ラーメン

\$22.5

### ADD-ONS



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



**BEANSPROUTS**  
もやし  
\$1



**MENMA**  
Bamboo Shoots  
メンマ  
\$1



**EXTRA NOODLES**  
替玉  
\$2.5



**WHITE RICE**  
白飯  
\$2



RED

## PREMIUM RED TONKOTSU RAMEN

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

プレミアム赤豚骨ラーメン  
\$15.9



BLACK



## PREMIUM BLACK TONKOTSU RAMEN

Pork bone broth ramen with roasted black garlic oil and toroniku cha shu (tender roast pork cheek)  
プレミアム黒豚骨ラーメン

\$15.9



SPICY MISO

PREMIUM  
MISO

プレミアム味噌

PREMIUM SPICY MISO RAMEN

Rich in umami flavour spicy miso ramen with toroniku cha shu (tender roast pork cheek)

プレミアム辛味噌ラーメン

\$16.9

PREMIUM MISO RAMEN

Rich in umami flavour miso ramen with toroniku cha shu (tender roast pork cheek)

プレミアム味噌ラーメン

\$15.9

MISO

# SPECIALTY FLAVOURS

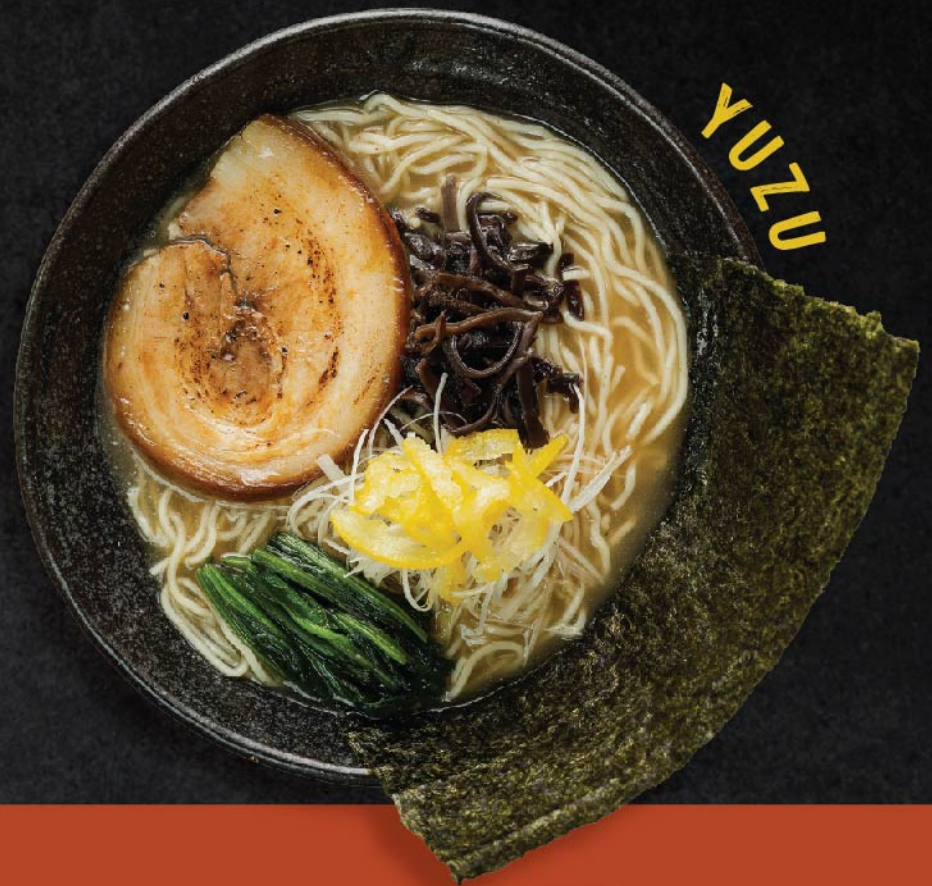
オリジナル豚骨ラーメン

## YUZU RAMEN

Yuzu pork bone broth ramen with  
cha shu and spinach

柚子ラーメン

\$15.9



YUZU

## ADD-ONS



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



### BEANSPROUTS

もやし

\$1



### MENMA

Bamboo Shoots  
メンマ

\$1



### EXTRA NOODLES

替玉

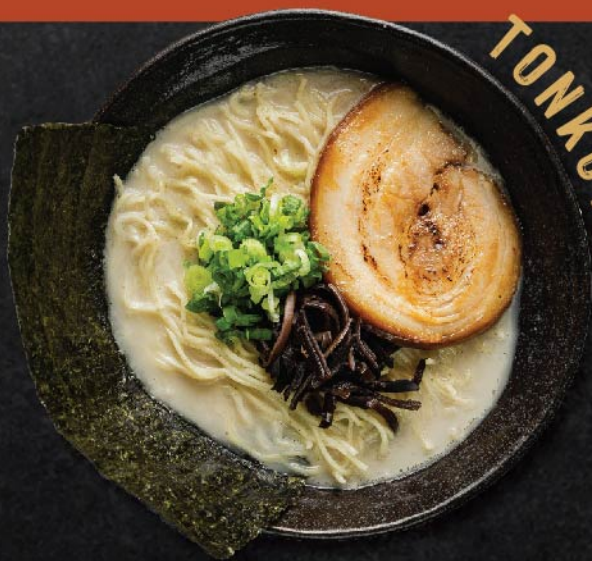
\$2.5



### WHITE RICE

白飯

\$2



TONKOTSU

## KIWAMI TONKOTSU RAMEN

Our original-recipe pork bone broth  
ramen with chashu

極豚骨ラーメン

\$12.5



MALA

## MALA RAMEN

Spicy homemade mala pork bone broth ramen  
with cha shu

麻辣ラーメン

\$16.9



## ORIGINAL MAZESOBA

Original minced pork stew dry ramen

オリジナルまぜそば

\$11.9



# MAZESOBA

まぜそば

DELICIOUS DRY RAMEN WITH MULTIPLE  
TOPPINGS AND FRESH OKINAWA YOLK

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

# MAZESOBA

まぜそば

## UNAGI KABAYAKI MAZESOBA



Grilled eel on dry ramen  
うなぎの蒲焼きまぜそば

\$16.9



UNAGI



HIYASHI



## HIYASHI RAMEN

Cold ramen with colourful toppings,  
finished with sesame sauce and ramen egg  
冷やしラーメン

\$12.9



## KANI KARAAGE MAZESOBA

Deep-fried soft shell crab on dry ramen  
ソフトシェルクラブまぜそば

\$15.9



KANI KARAAGE

PLANT-BASED



## 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

\$15.9

VEGETARIAN FRIENDLY

## GRILLED GYOZA (5PCS)

Crispy grilled pork gyoza

焼き餃子

\$6.5

### 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

# GYOZA

餃子

GRILLED



## MALA GYOZA (5PCS)

Pork gyoza with spicy  
homemade mala sauce

麻辣餃子

\$7.5

MALA



CHEESE

## CHEESE TEPPAN FONDUE GYOZA (5PCS)

Hot plate gyoza with thick cheese fondue

チーズフォンデュ餃子

\$8.9



TOMATO



## TOMATO CHEESE GYOZA (5PCS)

Hot plate gyoza with tomato sauce and  
mozzarella cheese

トマトチーズ餃子

\$9.5



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SPICY





## OKONOMIYAKI GYOZA (5PCS)

Pork gyoza with okonomiyaki sauce,  
mayonnaise and bonito flakes

お好み焼き餃子

\$7.5



TRUFFLE



## TRUFFLE GYOZA (5PCS)

Pork gyoza with truffle oil  
トリュフ餃子

\$8.9

## MENTAIKO GYOZA (5PCS)

Pork gyoza with torched  
mentaiko sauce

明太子餃子

\$8.9



DUCK



## SMOKED DUCK GYOZA (5PCS)

Pork gyoza with smoked duck,  
nacho cheese and japanese  
cucumber

スモークダック餃子

\$9.5



FRIED RICE



# FRIED RICE

炒飯



## JAPANESE FRIED RICE

Fried rice with eggs

日本炒飯

\$8.9

CHA SHU



## CHA SHU FRIED RICE

Japanese-style braised pork fried rice

叉燒炒飯

\$9.5

UNAGI



## UNAGI FRIED RICE

Grilled eel on fried rice

うなぎチャーハン

\$15.8

# ALA-CARTE

アラカルト

## TONKATSU



### TONKATSU

Japanese crispy fried pork cutlet  
with tonkatsu sauce

とんかつ

\$8 (WITHOUT MOZZARELLA CHEESE)

\$9.5 (WITH MOZZARELLA CHEESE)

## MENTAIKO CHEESE



### HOKKAIDO ORGANIC POTATO WITH MENTAIKO CHEESE MAYO

Deep-fried Hokkaido potato wedges  
with Mentaiko Cheese Mayo

北海道有機フライドポテト明太子  
チーズマヨネーズ添え

\$6 (WITH MENTAIKO CHEESE MAYO)

\$5 (WITHOUT MENTAIKO CHEESE MAYO)

## IKA



### SURUME IKA

Grilled squid  
スルメイカ

\$13.9



## UNAGI



### UNAGI KABAYAKI

Grilled eel  
うなぎ蒲焼

\$15.9



## PLANT-BASED



### PLANT-BASED TRUFFLE KATSU

Deep-fried crispy plant-based truffle cutlet  
植物ベースのトリュフカツ

\$9



TOFU



**AGE TOFU**

Deep-fried seafood tofu  
揚げ豆腐

\$4.9

TAKO



**TAKO KARAAGE**

Deep-fried octopus  
たこから揚げ

\$8.5

EDAMAME



**TRUFFLE EDAMAME**

Japanese soy bean with truffle sauce  
トリュフ枝豆

\$4.9

KAWAEBI



**KAWAEBI**

Deep-fried river shrimps  
カワエビ

\$8

CHA SHU



**TORONIKU CHA SHU WITH MIYAZAKI SAUCE**

Tender roast pork cheek with Japanese sauce  
とろにくチャーシューと宮崎ソース

\$9

STEAK



**WAFU SAIKORO STEAK**

Pan-fried sirloin beef cubes with Japanese sauce and served with tortilla chips  
和風サイコロステーキ

\$15

KARAAGE



**CHICKEN KARAAGE**

Deep-fried chicken thigh  
鶏の唐揚げ

\$6.5

TEBASAKI



**TEBASAKI (6PCS)**

Crispy fried chicken wings with Miyazaki sauce  
手羽先

\$8.5

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## HOKKAIDO OYSTER FRY

Deep-fried Hokkaido oyster  
北海道カキフライ

\$7



OYSTER

## KANI KARAAGE



## KANI KARAAGE

Deep-fried Japanese soft shell crab  
with homemade spicy mayo dip  
ソフトシェルクラブ

\$12.9



## JAPANESE EGG SALAD

Mixed greens, cherry tomatoes  
topped with ajitsuke Okinawa egg.  
Served with yuzu sesame dressing  
日本の卵サラダ

\$7.9



SALAD

## DESSERT

デザート

## MATCHA



## MATCHA MOCHI

Matcha flavour mochi with  
azuki red bean paste

抹茶餅

\$5

## MANGO



## MANGO MOCHI

Mango flavour mochi with  
mango cubes

マンゴー餅

\$5

VEGETARIAN FRIENDLY



**CHILL OUT WITH OUR  
SPECIAL KIWAMI FREEZERS**

Flavoured Shochu served ICE COLD in a stainless steel cup. Soda water is unleashed upon the ice using high-pressure carbonation, imbuing the drink with an effervescence that makes it super refreshing.



**ALCOHOL**

アルコール

**ICHIKO MUGI SHOCHU**

(Barley)

Outstanding aroma with an excellent body

いいちこ麦焼酎

**\$7.5**

**KURO KIRISHIMA IMO SHOCHU**

(Sweet Potato)

Lightly sweet with an underlying complexity and slightly smoky taste

黒霧島芋焼酎

**\$7.5**

**OOLONG HAI**

Shochu with oolong tea

ウーロンハイ

**\$7.5**

**OKINAWA SHIQUASA LEMON SOUR**

Shochu with Okinawa lime juice and soda water

沖縄シークワサーレモンサワー

**\$7.9**

**PEACH SOUR**

Shochu with peach syrup and soda water

ピーチサワー

**\$7.5**

**YUZUMITSU SOUR**

Shochu with citrus honey and soda water.

ゆず蜜サワー

**\$7.5**

**LIME SOUR**

Shochu with lime syrup and soda water.

ライムサワー

**\$7.5**

## SAKE 酒

### HAKUSHIKA NADAJIKOMI HOT SAKE (SMV +4)

Slightly dry over the throat at first, then a refreshing taste  
白鹿灘仕込

POT (180ML) \$19

POT (300ML) \$29

### TOMIOH JUNMAI DAIGINJYO (SMV +4)

Brewed with high-quality rice. Fragrant with light rice taste  
富翁純米大吟醸

POT (180ML) \$29

POT (300ML) \$39

BOTTLE (720ML) \$89

### KAIUN IWASAKE TOKUBETSU HONJOUZO (SMV +4)

Clear with a hint of amber, this unpasteurized sake has a light taste and slightly sweet aroma  
閑運祝酒特別本醸造

BOTTLE (300ML) \$45

BOTTLE (720ML) \$99

### DASSAI 45 JUNMAI DAIJINJYO (SMV +4)

One of the finest nihonshu sake, marked by flowery and green apple notes  
獺祭45純米大吟醸

BOTTLE (300ML) \$55

### HANAGAKI JUNMAI NIGORI (SMV -15)

This cloudy sake is silky smooth with a slight sweetness and rice flavour  
純米 花垣 にごり酒

BOTTLE (300ML) \$45

### SAKARI JUMAI DAIJINJYO (SMV +0)

Fresh tropical aromas with a hint of persimmon  
SAKARI 純米大吟醸

BOTTLE (720ML) \$95

### SAKARI JUMAI GINJYO (SMV +2)

Tropical nose of mango and melon. Creamy mouthfeel, good body with a hint of citrus  
SAKARI 純米吟醸

BOTTLE (720ML) \$89

### SAKARI YUZU (SMV +0)

Very well balanced and enjoyable fruit infused sake  
SAKARI ゆず

BOTTLE (720ML) \$89

## SAKE METER VALUE (SMV)



## SHOCHU 焼酎

### IICHIKO MUGI SHOCHU (Barley)

Outstanding aroma with an excellent body  
いいちこ麦焼酎

POT (180ML) \$26.9 BOTTLE (720ML) \$99

### KURO KIRISHIMA IMO SHOCHU (Sweet Potato)

Lightly sweet with an underlying complexity and slightly smoky taste

黒霧島芋焼酎

POT (180ML) \$26.9 BOTTLE (720ML) \$99

## BEER ビール

### ASAHI SUPER DRY -Japan's No. 1 Beer

アサヒスーパードライ

BOTTLE (330ML) \$8



## JAPANESE HIGHBALL

日本のハイボール

One of the most popular drinks in any hole-in-the-wall bar in Tokyo, the highball is the perfect drink to unwind after work or simply as an accompaniment to your meal.

A great-tasting mix of whiskey and soda, the highball also comes in various fruity flavours for those who prefer a lighter and more refreshing taste.

### JIM BEAM HIGHBALL

Whiskey with soda  
ジムビームハイボール

\$7.5



### FRUITY HIGHBALL

フルーティーハイボール  
Choice of flavours:

\$7.9

#### YUZU

柚子

Whiskey with yuzu juice

#### CRANBERRY

クランベリー

Whiskey with cranberry juice

#### PEACH

白桃

Whiskey with peach juice

#### LIME

ライム

Whiskey with lime juice

#### ORANGE

オレンジ

Whiskey with orange juice

#### APPLE

アップル

Whiskey with apple juice





# NON-ALCOHOL

アルコールの入っていない

## MOCKAILS モックテイル

### MANGO CALPIS SODA \$4.9

Mango juice and Calpis (Japanese yoghurt drink)  
with soda water  
マンゴーカルピスウォーター

### ORANGE CRUSH \$4.9

Orange juice with Sprite  
オレンジクラッシュ

### YUZU HONEY (HOT/COLD) / \$4.9

Citron honey with warm / soda water  
柚子ハニー (熱/冷)

### CRANBERRY LEMONADE \$4.9

Cranberry and lime juice with Sprite  
クランベリーレモネード

### TRIPLE C \$4.9

Citrus honey, orange and lime juice with soda water  
トリプルC

### HARU BLOSSOM \$4.9

Sakura, cranberry and shiquasa juice,  
Calpis (Japanese yoghurt drink)

## JUICE ジュース

### ORANGE JUICE \$4.5

オレンジジュース

### CRANBERRY JUICE \$4.5

クランベリージュース

### LIME JUICE \$4.5

ライムジュース

### APPLE JUICE \$4.5

アップルジュース

### MANGO JUICE \$4.5

マンゴージュース

## OTHERS その他の飲み物

### GENMAI TEA (HOT/COLD) \$2

玄米茶 (熱/冷) \*Refillable

### BOTTLED WATER \$2

ミネラルウォーター

### SODA WATER \$1.9

ソーダウォーター

### COKE / COKE ZERO / \$3.5

コーラ / コーラゼロ

### SPRITE \$3.5

スプライト

### GINGER ALE \$3.5

ジンジャーエール

### OOLONG TEA \$3.5

烏龍茶

### CALPIS \$3.5

Japanese Yoghurt Drink  
カルピス

木下  
Kiwami