











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



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

VEGETARIAN FRIENDLY

Vegetarian-friendly dishes may still contain alliums, eggs, or other non-vegetarian ingredients. Please check with our staff for details.

PREMIUM TONKOTSU
プレミアム豚骨ラーメン



NEW

ABURI BEEF TONKOTSU RAMEN
Pork bone broth ramen with tender roast beef with Japanese sauce, topped with Okinawa ramen egg
炙りビーフ豚骨ラーメン
$15.9

ADD-ONS



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



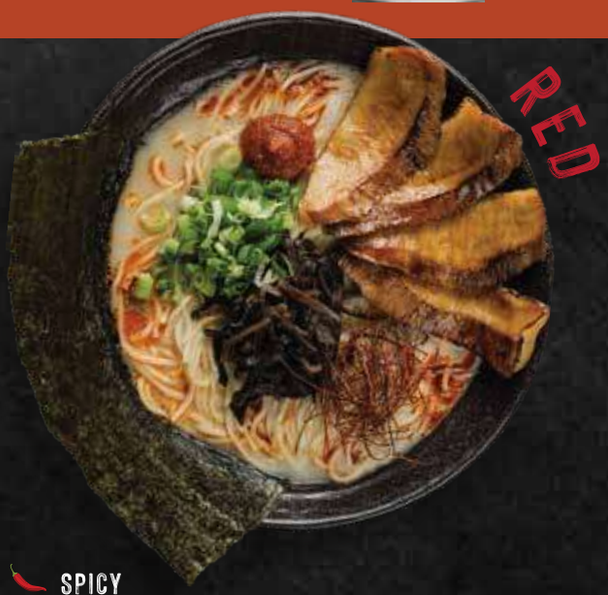
MENMA
Bamboo Shoots
メンマ
$1



EXTRA NOODLES
替玉
$2.5

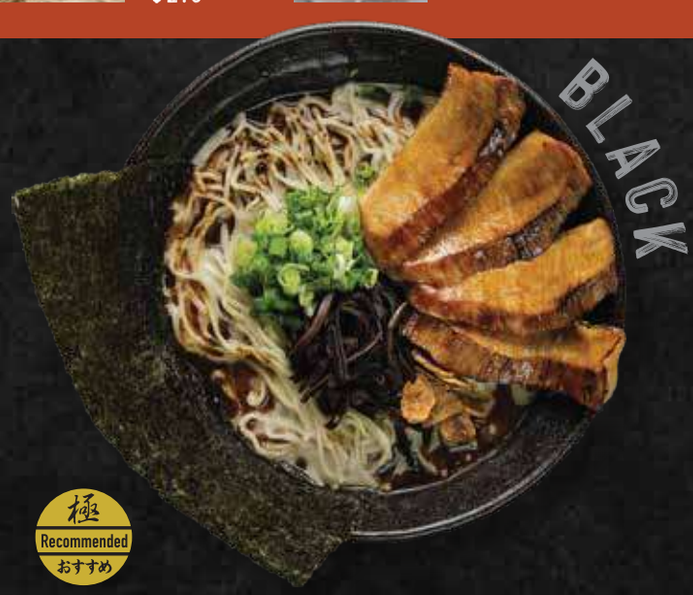


WHITE RICE
白飯
$2



SPICY

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



極 Recommended おすすめ

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



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SPECIALTY FLAVOURS

オリジナル豚骨ラーメン



NEW

PORK KATSU TONKOTSU RAMEN

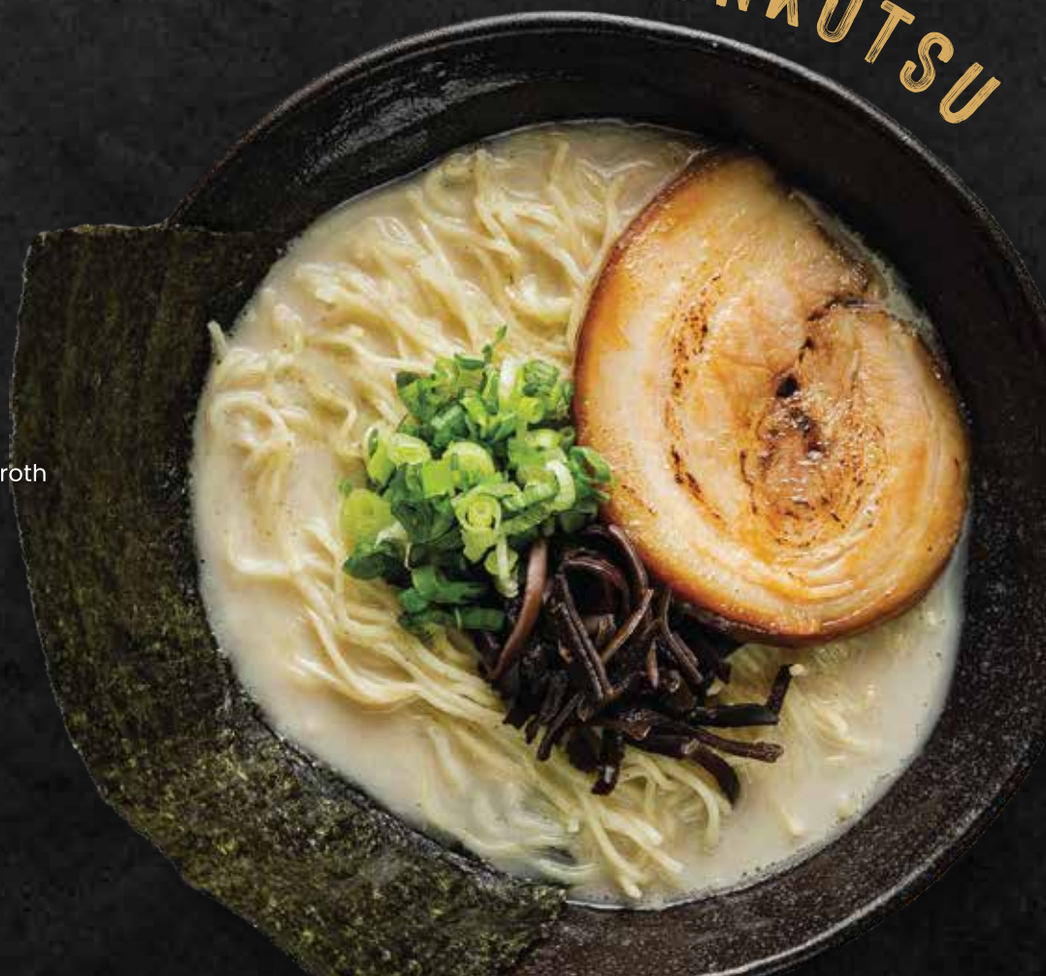
Our original-recipe pork bone broth ramen with deep-fried crispy pork katsu

ポークカツ豚骨ラーメン

$18.9

Pork katsu will be served separately.

TONKOTSU



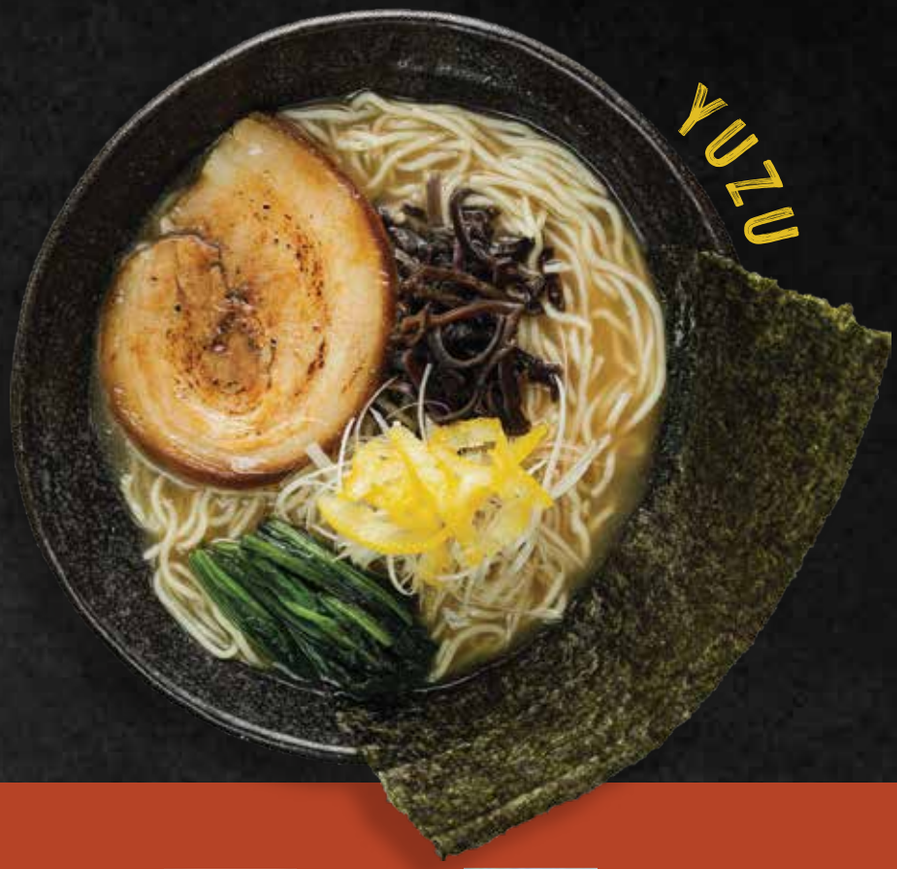
TONKOTSU RAMEN

Our original-recipe pork bone broth ramen with cha shu

オリジナル豚骨ラーメン

$12.9

SPECIALTY FLAVOURS
オリジナル豚骨ラーメン



YUZU RAMEN
Yuzu pork clear soup broth ramen with cha shu and spinach
柚子ラーメン
$15.9

ADD-ONS



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



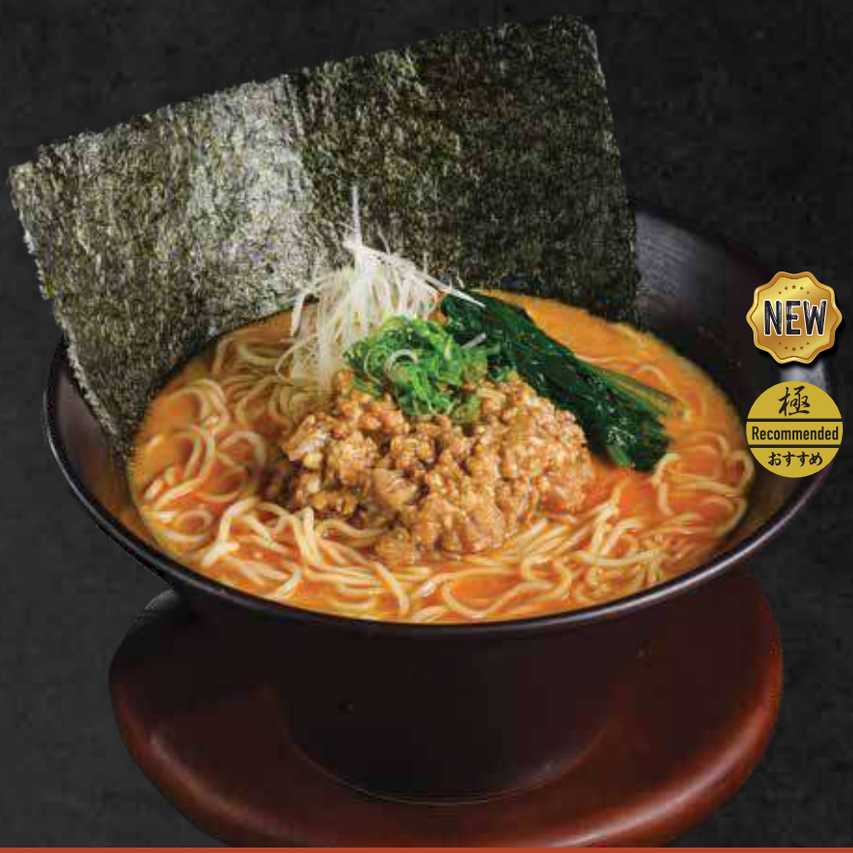
EXTRA NOODLES
替玉
$2.5



WHITE RICE
白飯
$2



SPICY
MALA RAMEN
Spicy homemade mala pork bone broth ramen with cha shu
麻辣ラーメン
$16.9



NEW

極 Recommended おすすめ

SPICY

TANTANMEN

Creamy and spicy ramen in rich pork bone broth, blended with buta miso and sesame, topped with minced pork and seaweed

坦々麺

$16.9

ADD-ONS



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

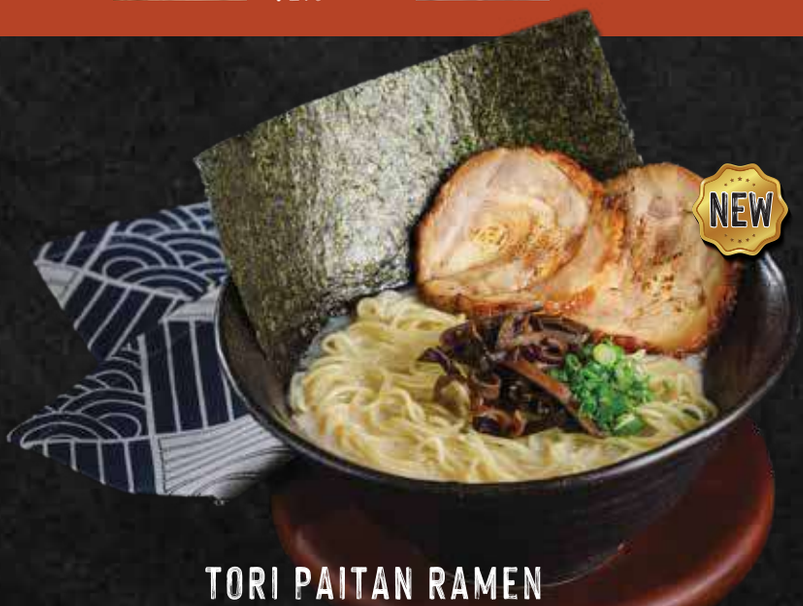


NEW

HORENSO RAMEN

VEGETARIAN FRIENDLY

Rich and savoury spinach broth ramen, with sweet corn, spinach, Japanese woodear mushrooms, fried tofu, and spring onions
ほうれん草ラーメン
$14.9



NEW

TORI PAITAN RAMEN

Rich Japanese-style chicken broth ramen, topped with tender chicken cha shu, Japanese woodear mushrooms, and spring onions
鶏白湯ラーメン
$16.9

VEGETARIAN FRIENDLY

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SPECIALTY FLAVOURS

オリジナル豚骨ラーメン

極 Recommended おすすめ

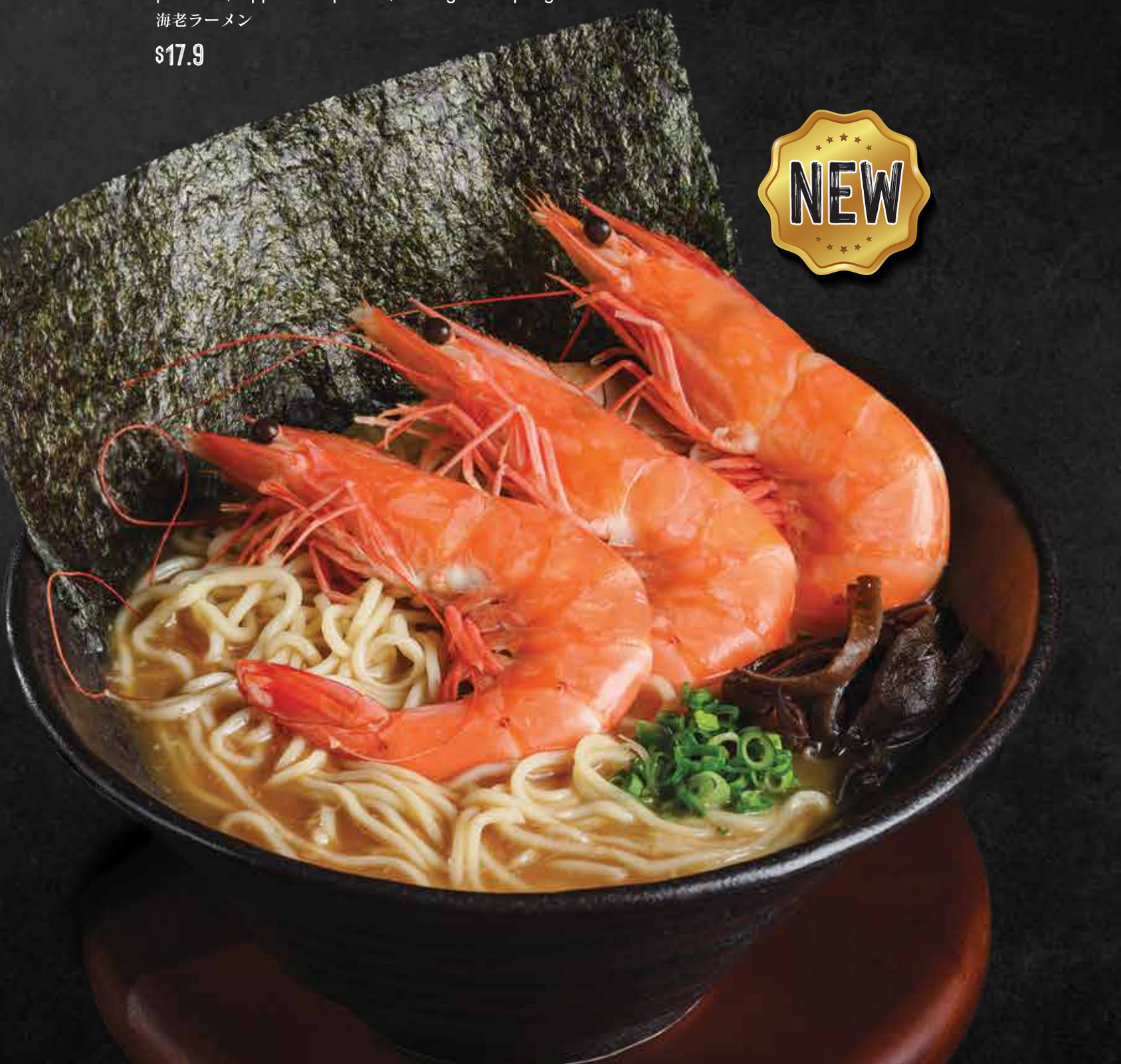
PRAWN RAMEN

Rich ebi miso-pork bone broth ramen, infused with prawn oil, topped with prawns, kikurage and spring onions

海老ラーメン

$17.9

NEW



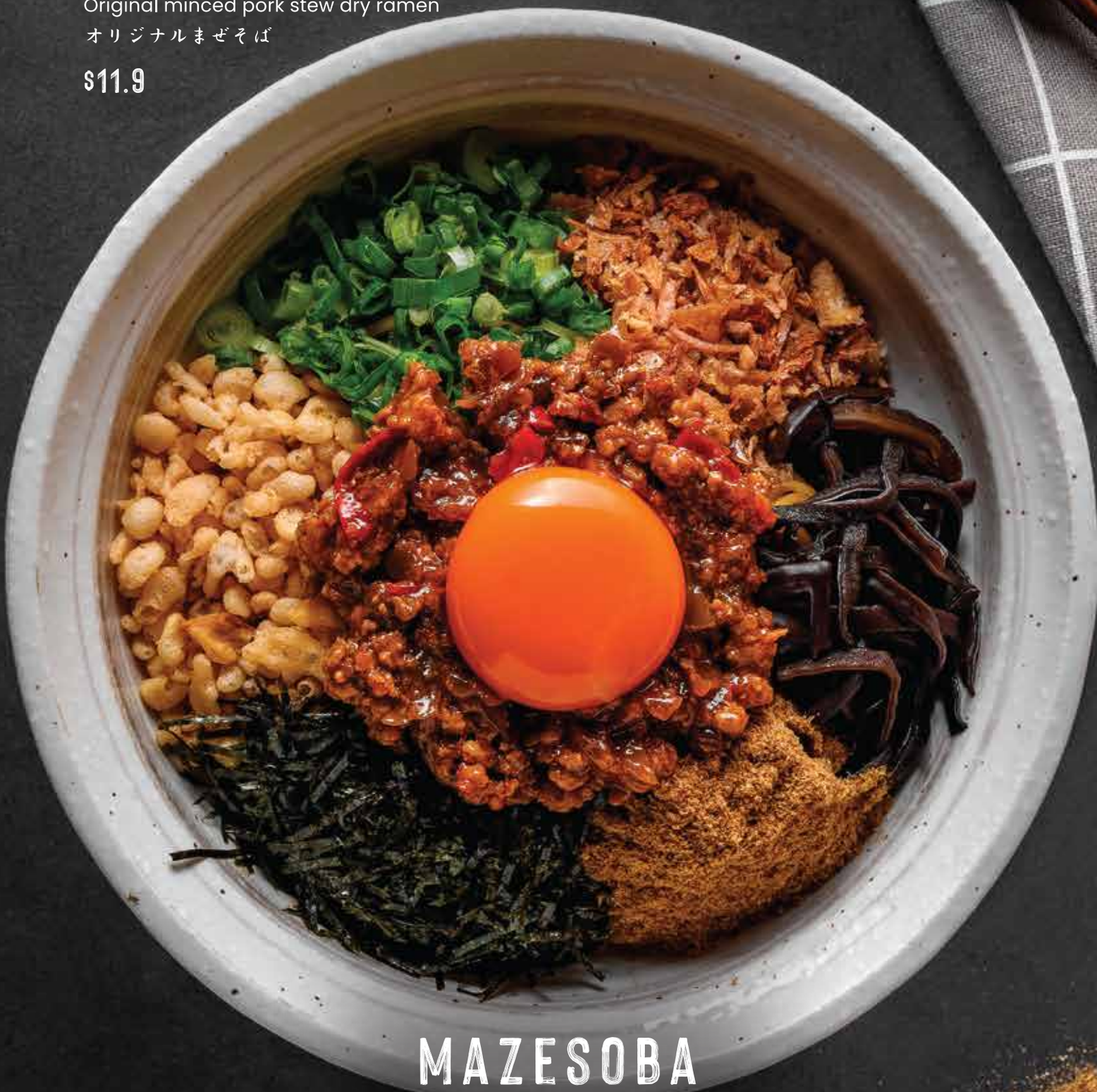
極
Recommended
おすすめ

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

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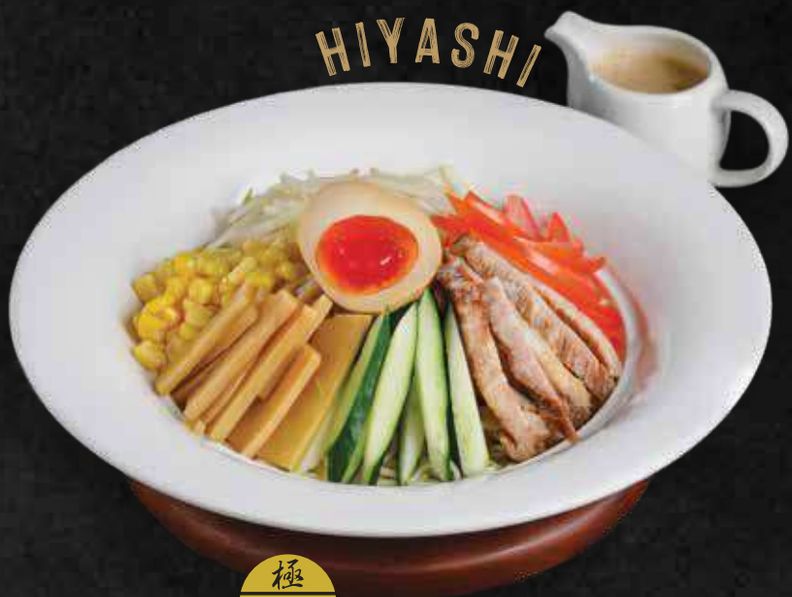
MAZESOBA
まぜそば

UNAGI KABAYAKI MAZESOBA
*Bones

Grilled eel on dry ramen
うなぎの蒲焼きまぜそば

$16.9





極 Recommended おすすめ

HIYASHI RAMEN

Cold ramen (dry) with colourful toppings,
finished with sesame sauce and ramen egg

冷やしラーメン

$12.9

NEW VEGETARIAN FRIENDLY

HIYASHI KINOKO TRUFFLE MAZESOBA

Truffle cold ramen (dry) with oyster mushroom,
brown shimeji and white mushroom, topped with leek,
nori and spring onion

キノコとトリュフのまぜそば

$13.9





VEGETARIAN FRIENDLY

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

Vegetarian-friendly dishes may still contain alliums, eggs, or other non-vegetarian ingredients. Please check with our staff for details.



CHICKEN NANBAN MAZESOBA

Deep-fried chicken with tartar sauce on dry ramen

チキン南蛮まぜそば

$14.9



SPICY

BUTA HOHO RED MAZESOBA

Iberico pork jowl with Japanese red chilli on dry ramen

豚頬肉赤まぜそば

$15.5



BUTA HOHO BLACK MAZESOBA

Iberico pork jowl with roasted black garlic oil on dry ramen

豚頬肉黒まぜそば

$15.5

GYOZA
餃子

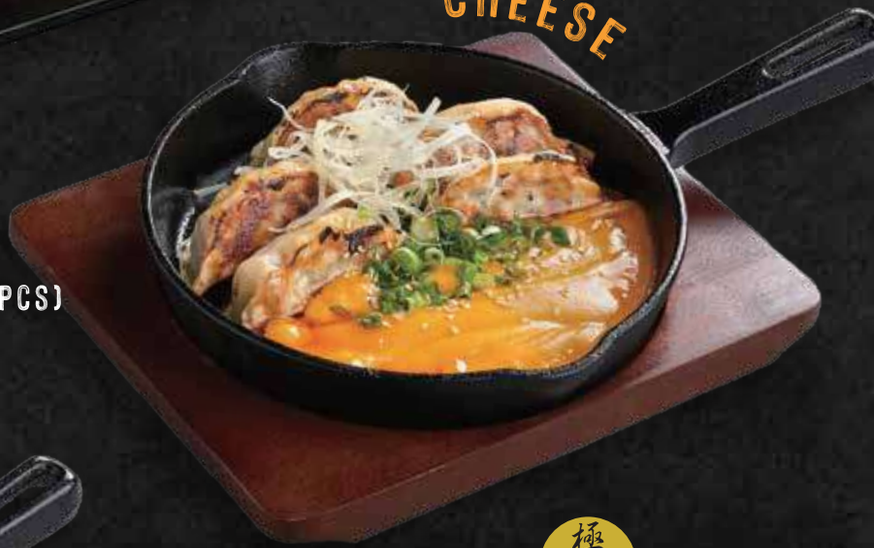
GRILLED GYOZA (5PCS)
Crispy grilled pork gyoza
焼き餃子
$6.5

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



SPICY
MALA GYOZA (5PCS)
Pork gyoza with spicy homemade mala sauce
麻辣餃子
$7.5





CHEESE TEPPAN FONDUE GYOZA (5PCS)
Hot plate gyoza with thick cheese fondue
チーズフォンデュ餃子
$8.9



極 Recommended おすすめ

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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極
Recommended
おすすめ

OKONOMIYAKI GYOZA (5PCS)

Pork gyoza with okonomiyaki sauce,
mayonnaise and bonito flakes
お好み焼き餃子

$7.5

OKONOMIYAKI



TRUFFLE



TRUFFLE GYOZA (5PCS)

Pork gyoza with truffle oil
トリュフ餃子

$8.9

FRIED RICE
炒飯



VEGETARIAN FRIENDLY

JAPANESE FRIED RICE
Fried rice with eggs
日本炒飯
$8.9



CHA SHU FRIED RICE
Japanese-style braised pork fried rice
叉烧炒飯
$9.5



*Bones

UNAGI FRIED RICE
Grilled eel on fried rice
うなぎチャーハン
$15.8

VEGETARIAN FRIENDLY

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FRIED RICE
炒飯

TAKANA FRIED RICE

Fragrant Japanese-style fried rice with mustard greens and egg

高菜チャーハン

$9.5 VEGETARIAN FRIENDLY

$10.5 (with Cha Shu)

NEW



VEGETARIAN FRIENDLY

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ALA-CARTE
アラカルト



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)



TONKATSU

Japanese crispy fried pork cutlet
with tonkatsu sauce
とんかつ

$8



SALMON FRY WITH TARTAR SAUCE

Crispy deep fried salmon tossed in a tartar sauce
サーモンフライ タルタルソース添え

$7



極 Recommended おすすめ

SURUME IKA

Grilled squid
スルメイカ

$13.9



UNAGI KABAYAKI

Grilled eel
うなぎ蒲焼

$15.9



PLANT-BASED TRUFFLE KATSU

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

$9

VEGETARIAN FRIENDLY

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AGE TOFU

Deep-fried seafood tofu

揚げ豆腐

$4.9



CHIKUWA ISOBA AGE

Fried fishcakes coated with nori tempura batter

ちくわ磯辺揚げ

$6



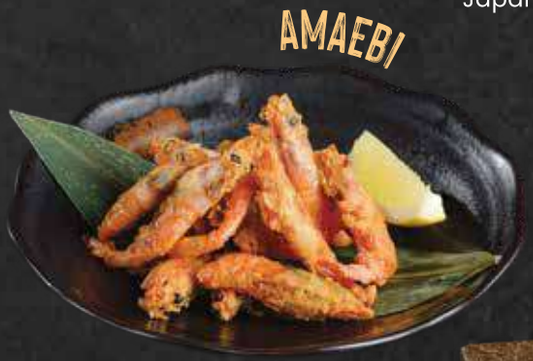
VEGETARIAN FRIENDLY

TRUFFLE EDAMAME

Japanese soy bean with truffle sauce

トリュフ枝豆

$4.9



AMAEBI KARAAGE

Crispy deep fried sweet shrimps

甘エビ唐揚げ

$7



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



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



CHICKEN KARAAGE

Deep-fried chicken thigh

鶏の唐揚げ

$6.5



TEBASAKI (6PCS)

Crispy fried chicken wings with Miyazaki sauce

手羽先

$8.5

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VEGETARIAN FRIENDLY

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HOKKAIDO OYSTER FRY

Deep-fried Hokkaido oyster
北海道カキフライ

$7





KANI KARAAGE

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

$12.9

VEGETARIAN FRIENDLY

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



DESSERT
デザート



MATCHA MOCHI

Matcha flavour mochi with
azuki red bean paste
抹茶餅

$5



MANGO MOCHI

Mango flavour mochi with
mango cubes
マンゴー餅

$5

VEGETARIAN FRIENDLY

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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

極 Recommended おすすめ

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

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SAKE 酒

HAKUSHIKA NADAJIKOMI HOT SAKE (SMV +4)

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

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 IWAISAKE TOKUBETSU HONJOUZO (SMV +4)

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

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)

-5 -4 -3 -2 -1 0 +1 +2 +3 +4 +5

Sweet — Slightly Sweet — Neutral — Slightly Dry — Dry

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 — $10
Whiskey with soda
ジムビームハイボール

極 Recommended おすすめ

FRUITY HIGHBALL — $11
フルーティーハイボール
Choice of flavours:

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



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NON-ALCOHOL
アルコールの入っていない

MOCKAILS モックテイル

MANGO CALPIS SODA — B 5% sugar — $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 — B 2% sugar — $4.9
Orange juice with Sprite
オレンジクラッシュ

YUZU HONEY (HOT/COLD) — C 7% sugar / C 8% sugar — $4.9
Citron honey with warm / soda water
柚子ハニー（熱/冷）

CRANBERRY LEMONADE — B 4% sugar — $4.9
Cranberry and lime juice with Sprite
クランベリーレモネード

TRIPLE C — B 3% sugar — $4.9
Citrus honey, orange and lime juice with soda water
トリプルC

HARU BLOSSOM — B 5% sugar — $4.9
Sakura, cranberry and shiquasa juice, Calpis (Japanese yoghurt drink)

JUICE ジュース

ORANGE JUICE — C 8% sugar — $4.5
オレンジジュース

CRANBERRY JUICE — C 9% sugar — $4.5
クランベリージュース

LIME JUICE — C 9% sugar — $4.5
ライムジュース

APPLE JUICE — C 8% sugar — $4.5
アップルジュース

MANGO JUICE — C 9% sugar — $4.5
マンゴージュース

OTHERS その他の飲み物

GENMAI TEA (HOT/COLD) — A 0% sugar — $2
玄米茶（熱/冷）*Refillable

BOTTLED WATER — A 0% sugar — $2
ミネラルウォーター

SODA WATER — A 0% sugar — $1.9
ソーダウォーター

COKE / COKE ZERO — B 5% sugar / B 0% sugar — $3.5
コーラ / コーラゼロ

SPRITE — B 5% sugar — $3.5
スプライト

GINGER ALE — B 5% sugar — $3.5
ジンジャーエール

OOLONG TEA — A 0% sugar — $3.5
烏龍茶

CALPIS — C 8% sugar — $3.5
Japanese Yoghurt Drink
カルピス


極
Kiwami