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.

kiwamisg kiwami_sg

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



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

VEGETARIAN FRIENDLY

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



RAMEN EGG
made from fresh Okinawa egg
味付け玉子
$2



MENTAIKO
Spicy Cod Roe
明太子
$3.5



MENMA
Bamboo Shoots
メンマ
$1



CORN
コーン
$1



EXTRA NOODLES
替玉
$2.5



BEANSPROUTS
もやし
$1



WHITE RICE
白飯
$2

SEAFOOD RAMEN

Rich ebi miso-pork bone broth ramen with prawn oil,
topped with prawns, abalones, scallops,
kikurage and Okinawa ramen egg

海鮮ラーメン

$32

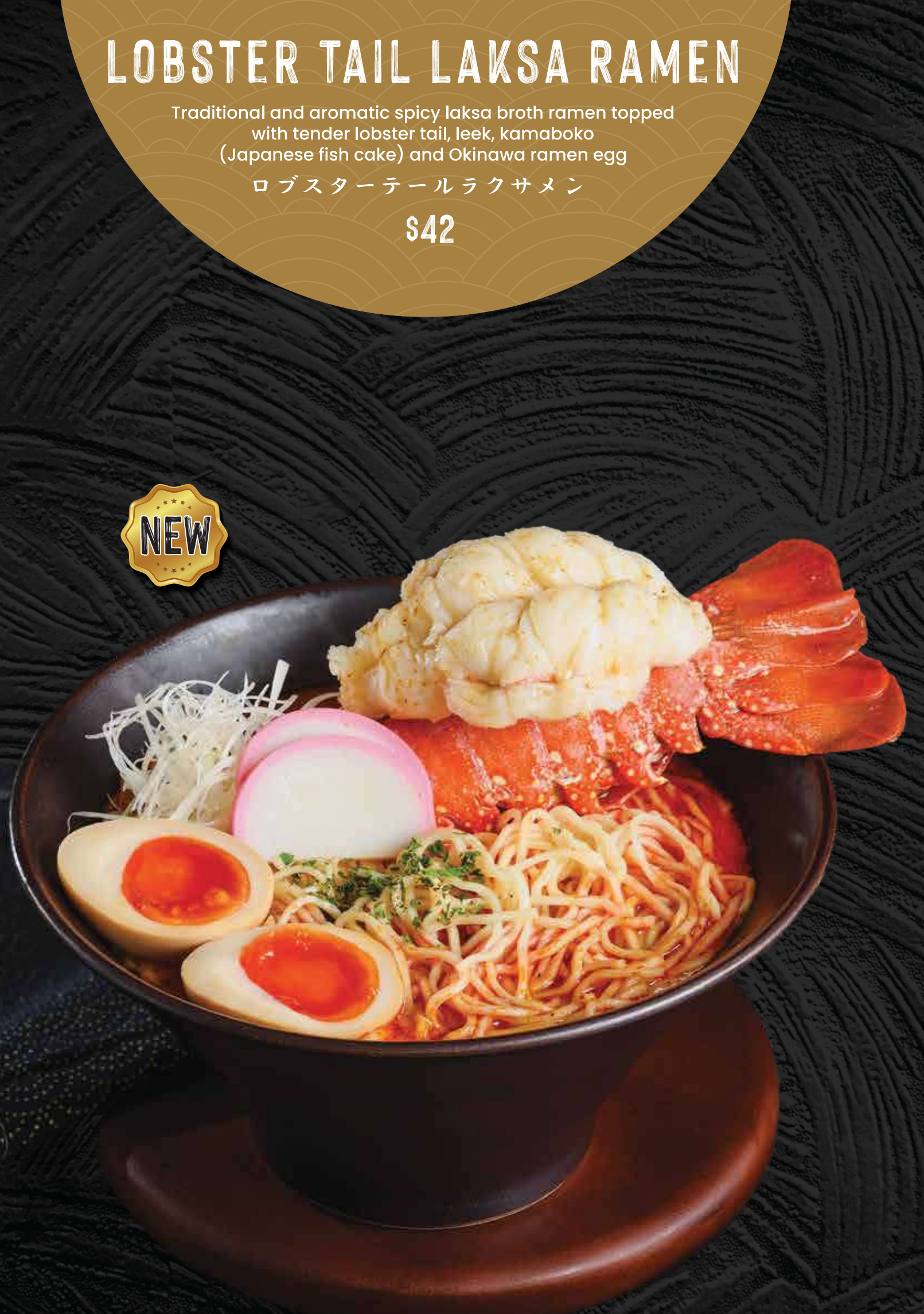


LOBSTER TAIL LAKSA RAMEN

Traditional and aromatic spicy laksa broth ramen topped with tender lobster tail, leek, kamaboko (Japanese fish cake) and Okinawa ramen egg

ロブスターテールラクサメン

$42



PREMIUM TONKOTSU RAMEN

プレミアム豚骨ラーメン

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

PREMIUM BLACK TONKOTSU RAMEN

極 Recommended おすすめ



Pork bone broth ramen with roasted black garlic oil and toroniku 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

SPICY



Pork bone broth ramen with Japanese red chilli oil, hot miso paste and toroniku 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



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

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



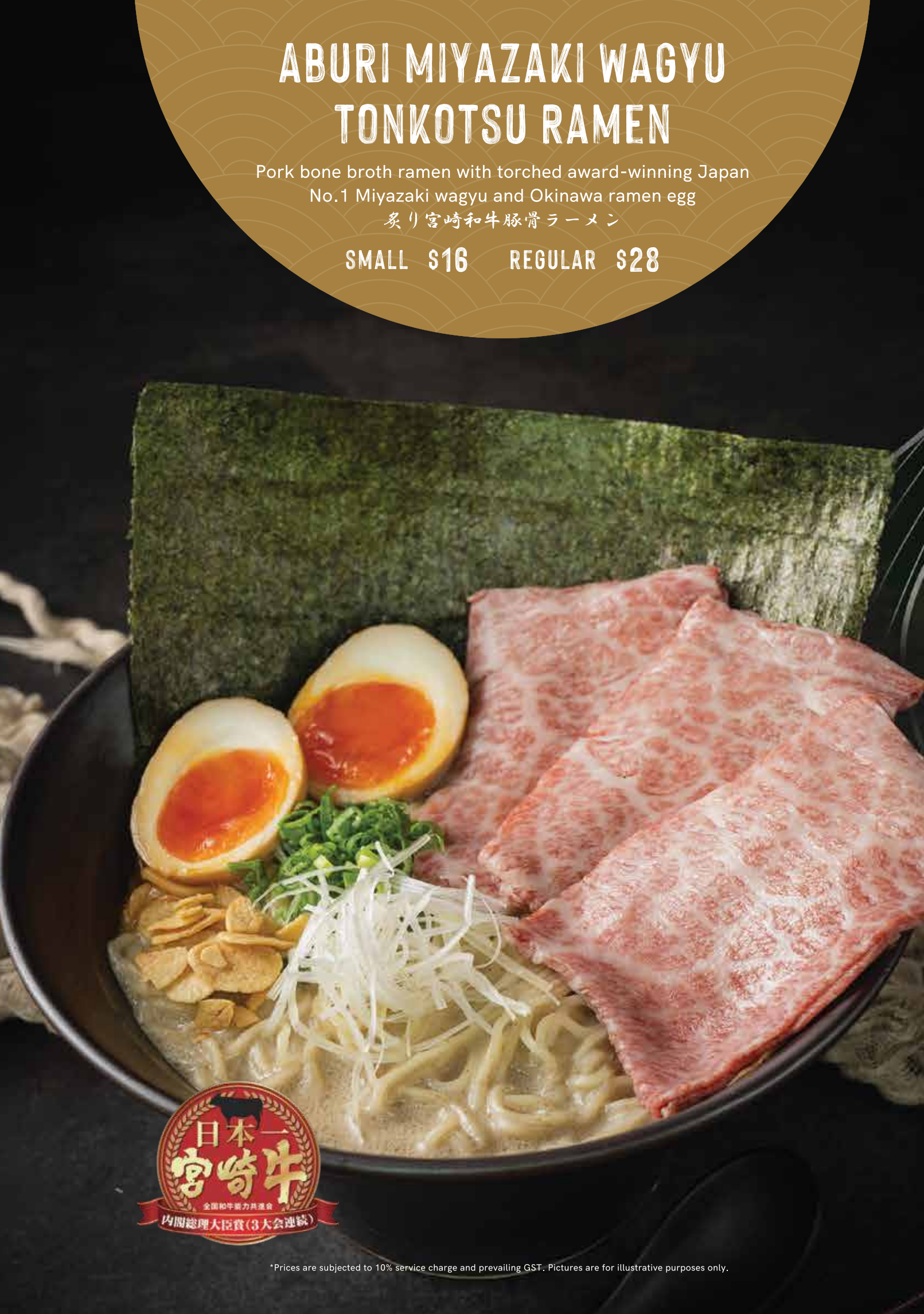
*Prices are subjected to 10% service charge and prevailing GST. Pictures are for illustrative purposes only.

ABURI MIYAZAKI WAGYU TONKOTSU RAMEN

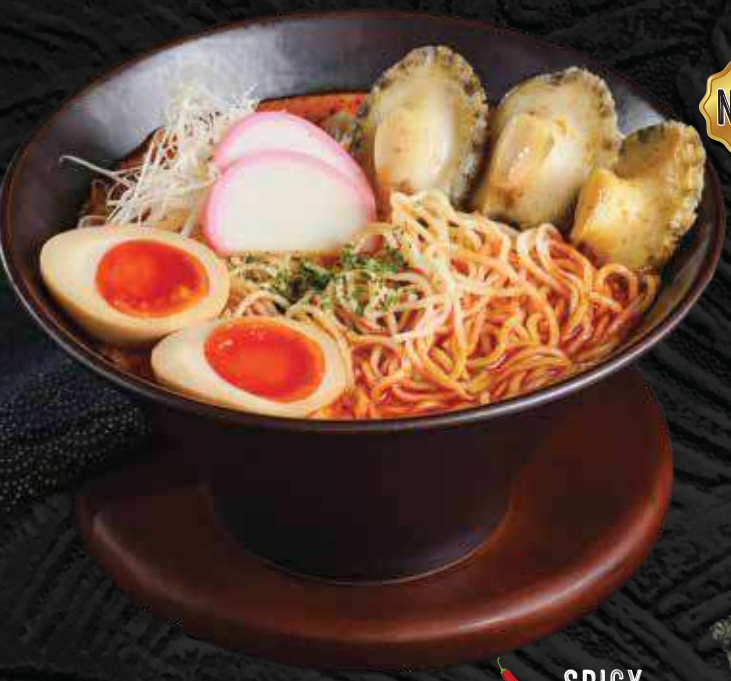
Pork bone broth ramen with torched award-winning Japan No.1 Miyazaki wagyu and Okinawa ramen egg

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.



NEW

SPICY

ABALONE LAKSA RAMEN

Traditional and aromatic spicy laksa broth ramen topped with abalone, kamaboko (Japanese fish cake) and Okinawa ramen egg

鮑ラクサラーメン

$25



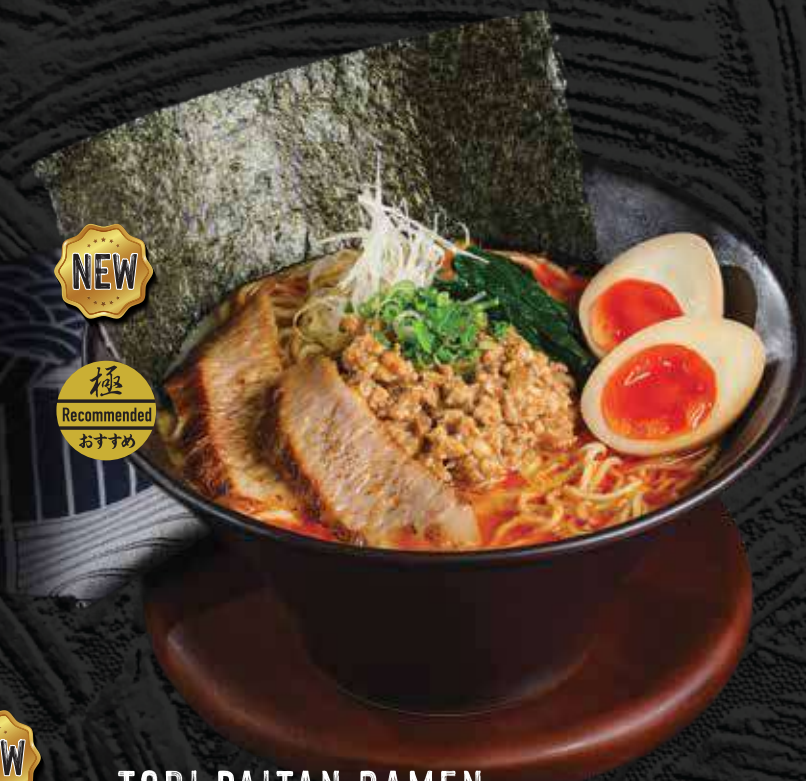
SPICY

TANTANMEN

Creamy and spicy ramen in rich pork bone broth, blended with buta miso and sesame, topped with minced pork, toroniku cha shu (tender roast pork cheek), and Okinawa ramen egg

担々麺

$21



NEW

極 Recommended おすすめ



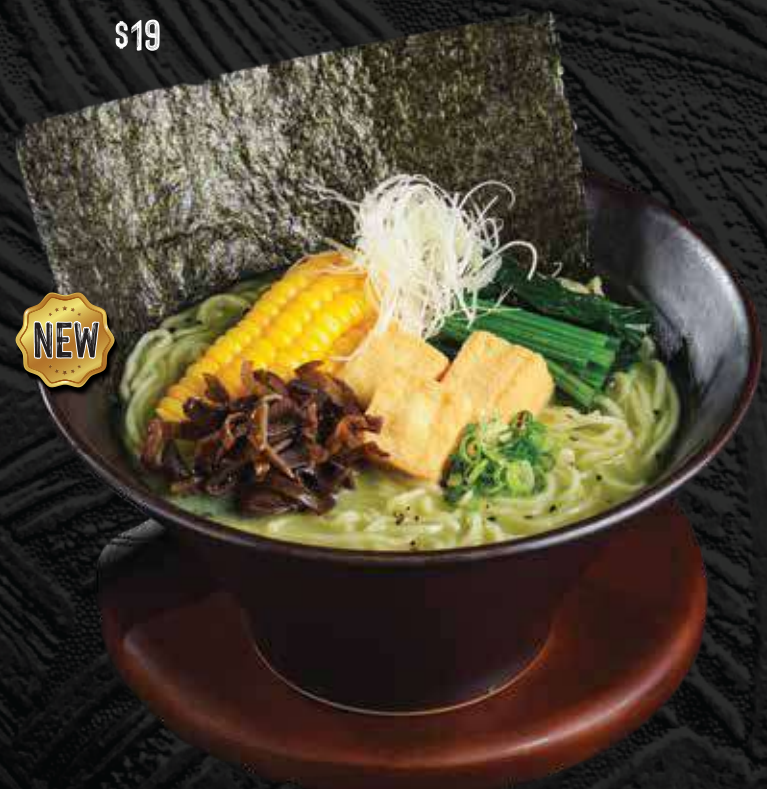
NEW

TORI PAITAN RAMEN

Rich Japanese-style chicken broth ramen, topped with tender chicken cha shu, Japanese woodear mushrooms, and Okinawa ramen egg

鶏白湯ラーメン

$19



NEW

VEGETARIAN FRIENDLY

HORENSO RAMEN

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

$16.5

VEGETARIAN FRIENDLY

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

MAZESOBA

まぜそば

Delicious dry ramen with multiple toppings and fresh Okinawa yolk



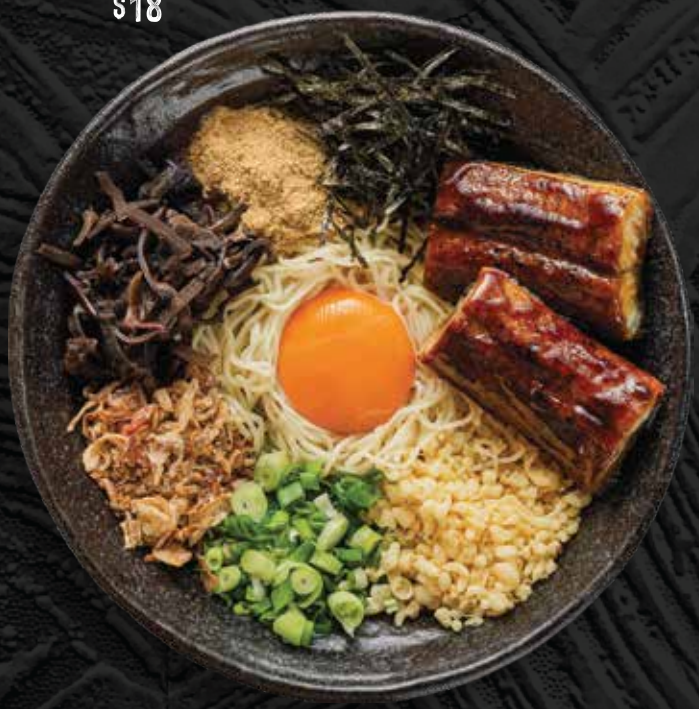
UNAGI KABAYAKI MAZESOBA

*Bones

Grilled eel on dry ramen

うなぎの蒲焼きまぜそば

$18



極 Recommended おすすめ

PRIME PORK RIB MAZESOBA

Deep-fried tender prime pork rib on dry ramen

特上豚カルビまぜそば

$24



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

$17

VEGETARIAN FRIENDLY

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

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



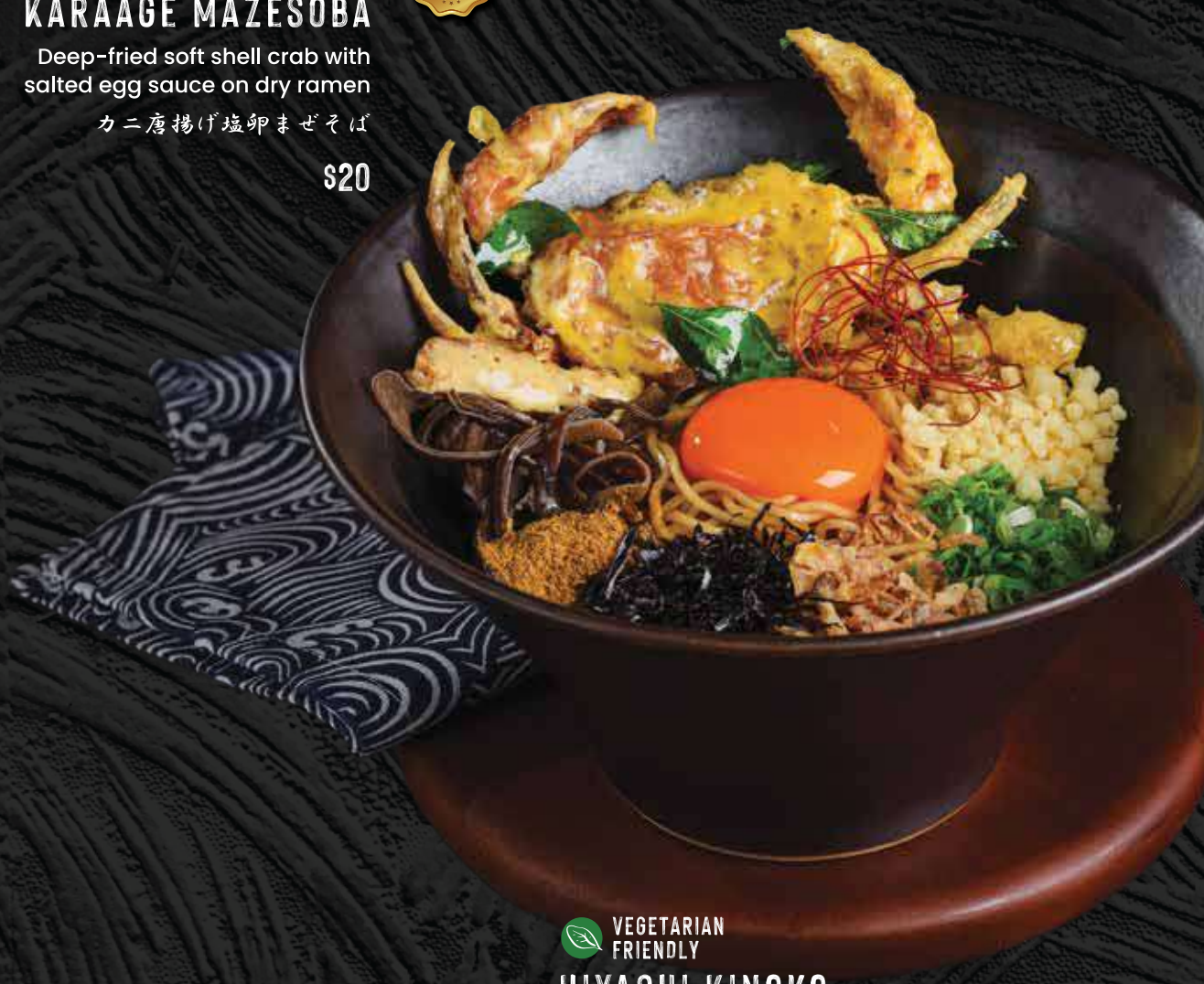
SALTED EGG KANI KARAAGE MAZESOBA

NEW

Deep-fried soft shell crab with salted egg sauce on dry ramen

カニ唐揚げ塩卵まぜそば

$20



VEGETARIAN FRIENDLY

HIYASHI KINOKO TRUFFLE MAZESOBA

Truffle cold ramen 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

NEW

$16



VEGETARIAN FRIENDLY

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

FRIED RICE

炒飯

Wok fried rice with Okinawa eggs,
topped with quality ingredients

NEW

極
Recommended
おすすめ



LOBSTER TAIL FRIED RICE

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

ロブスターテールチャーハン

$39

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



*Bones

UNAGI FRIED RICE

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

うなぎチャーハン

$22



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



NEW

TAKANA FRIED RICE WITH CHA SHU

Fragrant Japanese-style fried rice with mustard greens, egg and tender cha shu

高菜チャーシューチャーハン

$18

GYOZA (5PCS)
餃子

Discover Japanese dumplings with local delights and unique flavours



極 Recommended おすすめ

SATAY GYOZA

Pork gyoza with traditional peanut sauce

サテ餃子

$10

SPICY

CHILLI CRAB GYOZA

極 Recommended おすすめ

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

チリクラブ餃子

$12



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極 Recommended おすすめ

TOMATO CHEESE GYOZA

Hot plate gyoza with tomato sauce
and mozzarella cheese

トマトチーズ餃子

$10



NEW

SALTED EGG GYOZA

Deep fried pork gyoza with salted egg sauce

塩卵餃子

$12



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

NEW



SPICY

MALA GYOZA

Pork gyoza with spicy homemade mala sauce

麻辣餃子

$12



NEW

極
Recommended
おすすめ

TRUFFLE GYOZA WAGYU MAKI

Pork gyoza wrapped with Miyazaki Wagyu beef and truffle paste, topped with ikura (salmon roe)

トリュフ和牛餃子

$17



NEW

CRISPY GYOZA SKIN WITH GUACAMOLE

Crispy gyoza skin filled with creamy guacamole

クリスピー餃子皮 ワカモレ添え

$8

ALA CARTE
アラカルト



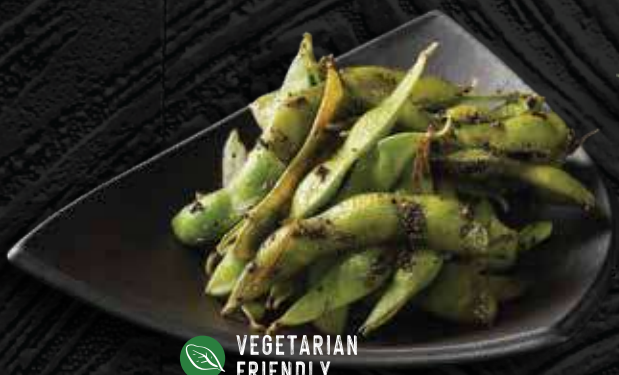
MIYAZAKI WAGYU BEEF SLIDERS
Miyazaki beef sandwiched in deep-fried mini buns
和牛パン
$22



SCALLOP KATAIFI WITH IKURA
Deep-fried scallops topped with ikura (salmon roe) and served with sriracha mayo
ホタテカタイフィ
$15

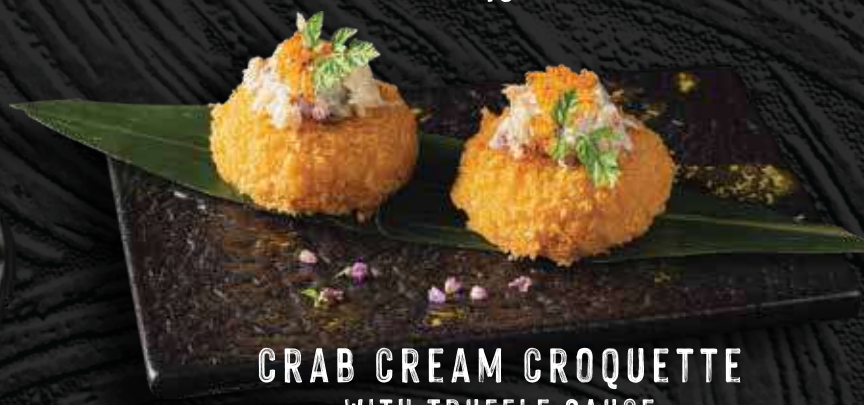


TEBASAKI (CHICKEN WING)
Crispy fried chicken wings with Miyazaki sauce (4 pcs)
手羽先
$10



VEGETARIAN FRIENDLY

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)
かにクリームコロッケ トリュフソース添え
$10

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VEGETARIAN FRIENDLY

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SALTED EGG CHICKEN SLIDER

Deep-fried chicken with salted egg sauce,
sandwiched in deep-fried mini buns.

塩卵チキンパン

$15



TAKO KARAAGE

Deep-fried octopus

たこから揚げ

$12



WAFU SAIKORO

Pan-fried sirloin beef cubes with
Japanese sauce and served with salad

和風サイコロステーキ

$16



SALTED EGG AGE TOFU

Crispy tofu coated in creamy salted egg sauce

揚げ豆腐 塩卵ソース添え

$14



SALTED EGG CHICKEN KARAAGE

Deep-fried chicken coated in creamy salted egg sauce

塩卵チキン唐揚げ

$12





極 Recommended おすすめ

SPICY

SPICY TOMATO SALMON FRY

Crispy deep fried salmon tossed in a spicy and savoury tomato sauce

サーモンフライ スパイシートマトソース添え

$10

AMAEBI KARAAGE

Crispy deep fried sweet shrimps

甘エビ唐揚げ

$12



KANI KARAAGE

Deep-fried Japanese soft shell crab

かに唐揚げ

WITH CHILI CRAB SAUCE $20

WITH SALTED EGG SAUCE $18



極 Recommended おすすめ

PRAWN PASTE CHICKEN WINGS

Crispy fried chicken wings with fragrant prawn paste (3 pcs)

手羽先 海老ペースト

$12

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



NEW

WARABI MOCHI
Soft and chewy Japanese-style mochi coated with kinako (roasted soybean powder)
わらび餅
$7



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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極

Kiwami