



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



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

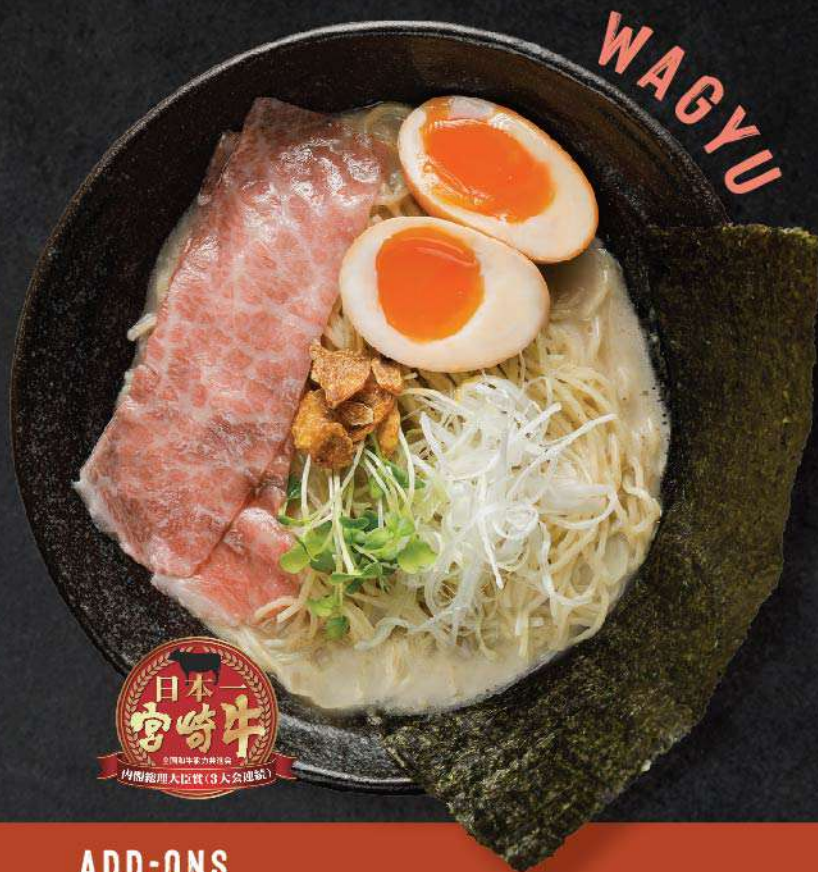
豊潤な豚骨スープとトロ肉チャーシュー
日本各地から厳選して取り寄せる
最高の自然食材との一体感。
魂を込めて創りあげる
極みの一杯。

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

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



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



BEANSPOUTS

もやし

\$1



MENMA

Bamboo Shoots
メンマ

\$1



EXTRA NOODLES

替玉

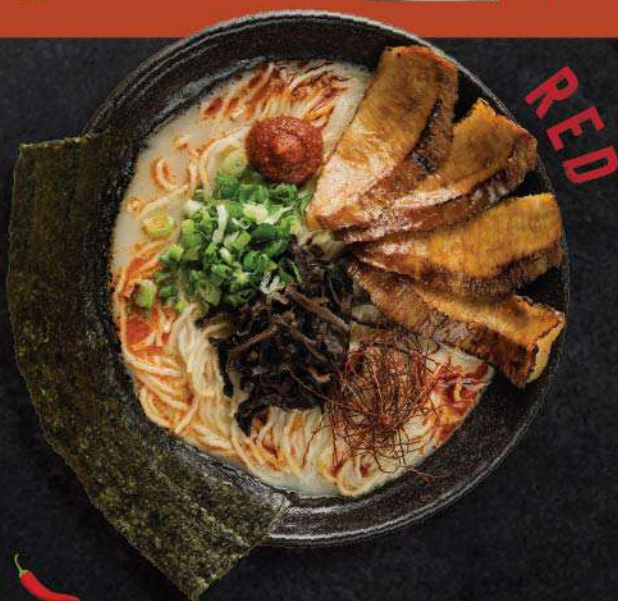
\$2.5



WHITE RICE

白飯

\$2

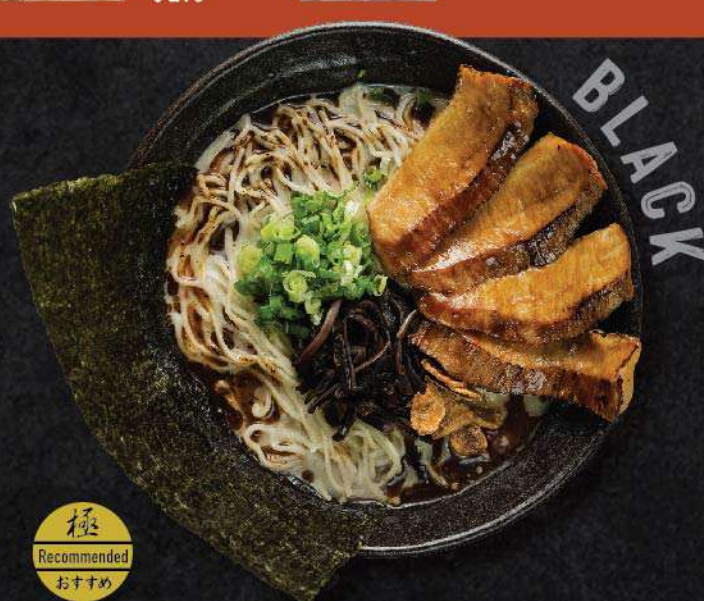


PREMIUM RED TONKOTSU RAMEN

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



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

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

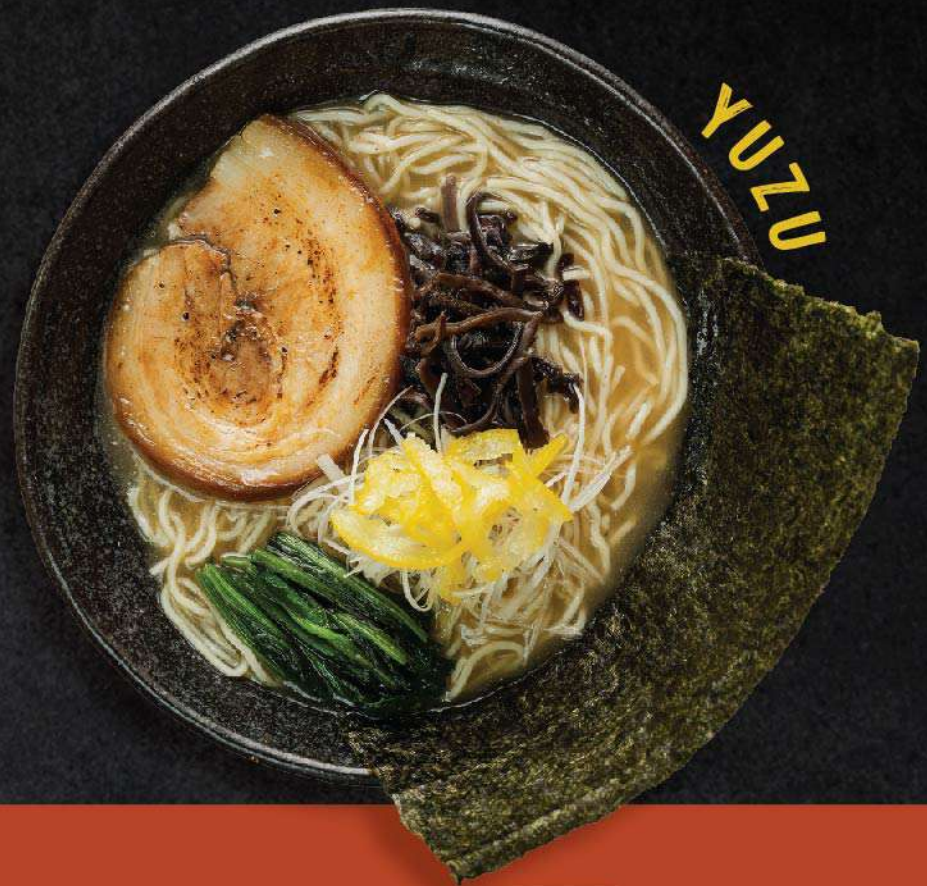
オリジナル豚骨ラーメン

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



BEANSPOUTS

もやし

\$1



MENMA

Bamboo Shoots
メンマ

\$1



EXTRA NOODLES

替玉

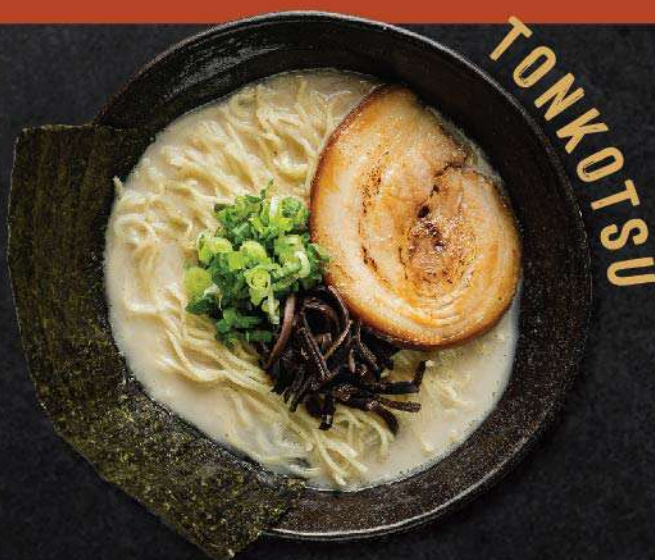
\$2.5



WHITE RICE

白飯

\$2



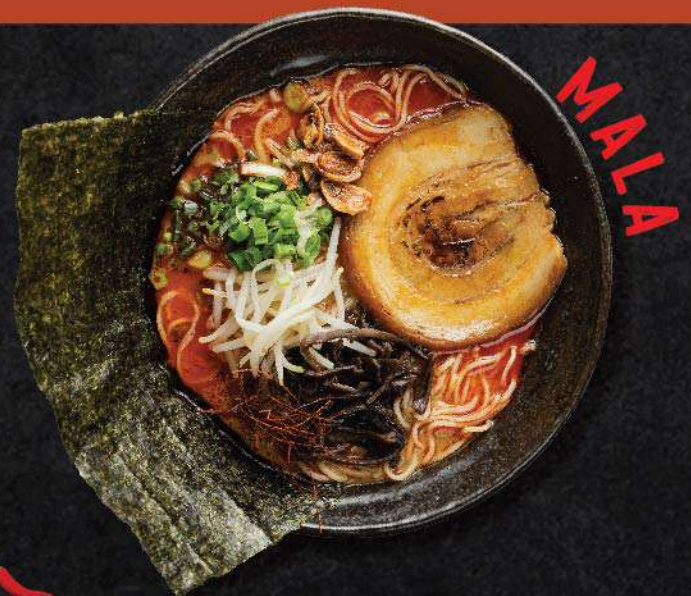
TONKOTSU

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

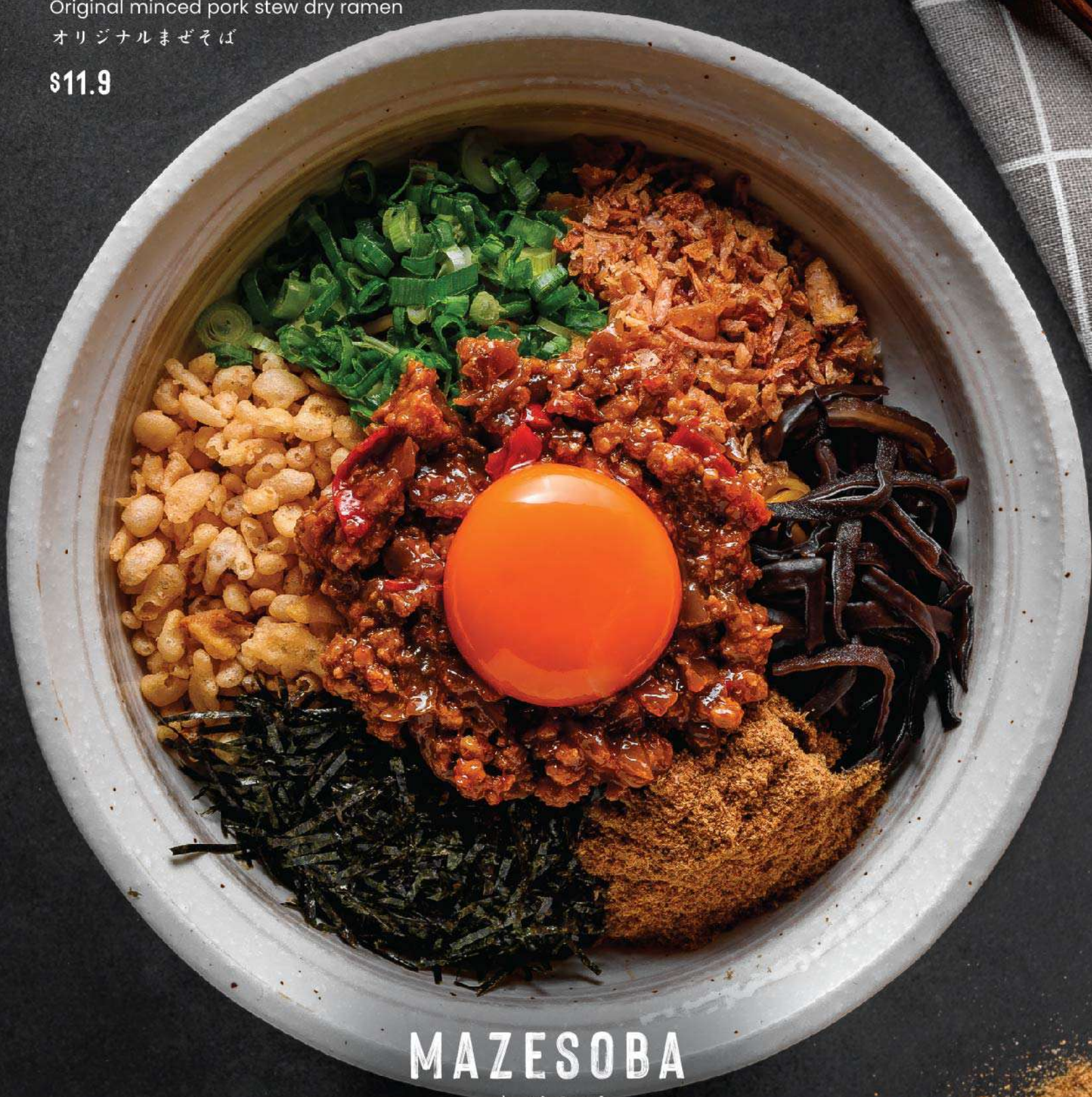


ORIGINAL MAZESOBA

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

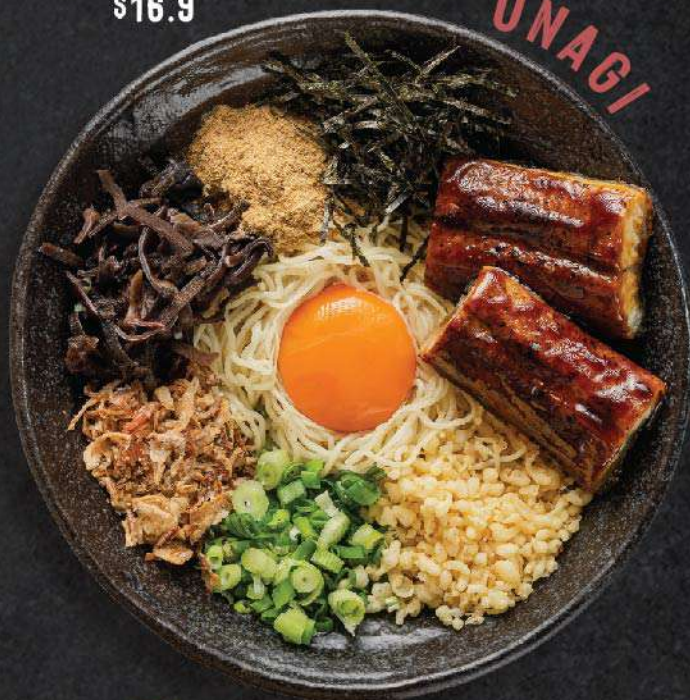
まぜそば

UNAGI KABAYAKI MAZESOBA

Grilled eel on dry ramen
うなぎの蒲焼きまぜそば

\$16.9

UNAGI



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



HIYASHI



HIYASHI RAMEN

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

\$12.9

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



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

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 MENTAICO 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 MENTAICO CHEESE MAYO)

\$5 (WITHOUT MENTAICO 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

EDAMAME



TRUFFLE EDAMAME

Japanese soy bean with truffle sauce

トリュフ枝豆

\$4.9

TAKO



TAKO KARAAGE

Deep-fried octopus

たこから揚げ

\$8.5

KAWAEBI



KAWAEBI

Deep-fried river shrimps

カワエビ

\$8

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

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

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

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



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



CHILL OUT WITH OUR SPECIAL KIWAMI FREEZERS

Flavoured Shochū 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

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

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
閑運祝酒特別本醸造

BOTTLE (300ML) \$45

BOTTLE (720ML) \$99

DASSAI 45 JUNMAI DAIGINJYO (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 DAIGINJYO (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

\$11



FRUITY HIGHBALL

フルーティーハイボール
Choice of flavours:

\$12

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



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

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

