



SG  
60



DOURAKU SUSHI

# SG60 OMAKASE

- SEASONAL KAISEKI DINING EXPERIENCE -

LIMITED SETS AVAILABLE DAILY

7-COURSE  
**LUNCH**

\$**60**<sup>++</sup>

PER PERSON

9-COURSE  
**DINNER**

\$**68**<sup>++</sup>

PER PERSON

Available at d'Arena Jurong, from 23 June to 31 August 2025.

**BOOK NOW AT 6262 6996**

\*GENERAL T&CS APPLY.



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- SEASONAL KAISEKI DINING EXPERIENCE -

## 7-COURSE LUNCH MENU

**Momotaro no Hikari | Momotaro Tomato Salad | 桃太郎番茄沙拉**

Mini tomatoes and ice plant in roasted sesame dressing

**Sashimi Moriawase | Sashimi Platter (4 kinds) | 四品刺身拼盘**

Seasonal Sashimi: Hamachi, Botan Ebi, Akami, and Salmon Belly

**Daiichi Maki | Chef's Signature No.1 Roll | 主厨精选第一卷**

Snow crab, salmon, and avocado rolled in seaweed,  
topped with homemade sauce and gold flakes

**Shun no Takumi | Seasonal Main Course (Choose One) | 主菜三选一**

- Irish Duck Confit – Slow-cooked duck leg with crispy skin
- Hamachi Kama Nimono – Simmered yellowtail collar in soy dashi
- Gindara Saikyo Yaki – Kyoto-style miso-marinated black cod

**Kin no Yōkan | Seasonal Chawanmushi | 季节茶碗蒸**

Silken egg custard with foie gras, topped with seaweed ankake glaze

**Kogane Udon | Tempura Udon in Pumpkin Broth | 金瓜天妇罗乌冬**

Golden pumpkin dashi with Inaniwa udon and crispy shrimp

**Yume no Matcha | Matcha Ice Cream with Azuki | 抹茶红豆冰淇淋**

Green tea ice cream with sweet Azuki bean purée

**\$60<sup>++</sup>**

PER PERSON

\*Available at d'Arena Jurong, for dine-in only. Menu is subject to change without prior notice.  
Gross bills will be subjected to 10% service charge and prevailing government taxes. General terms and conditions apply.





# SG60 OMAKASE

- SEASONAL KAISEKI DINING EXPERIENCE -

## 9-COURSE DINNER MENU

### Momotaro no Hikari | Momotaro Tomato Salad | 桃太郎番茄沙拉

Mini tomatoes and ice plant in roasted sesame dressing

### Umi no Sanka | Charred Delicacies | 香烤珍味

Crispy baby shrimp and tatami iwashi

### Kisetsu no Takumi | Premium Sashimi Platter (5 kinds) | 五品精选刺身

Seasonal Sashimi: Chutoro, Hamachi, Botan Ebi, Hokkaido Scallop, and Salmon Belly

### Daiichi Maki | Chef's Signature No.1 Roll | 主厨精选第一卷

Snow crab, salmon, and avocado rolled in seaweed, topped with homemade sauce and gold flakes

### Kin no Yōkan | Foie Gras Chawanmushi with Ikura | 鹅肝鲑鱼卵茶碗蒸

Steamed egg custard with foie gras and salmon roe, finished with seaweed ankake glaze

### Uni no Hōjun | Crispy Uni Sushi Bite | 海胆脆寿司

Crispy sushi rice topped with seasonal fresh sea urchin

### Shun no Shinsen | Main Course (Choose One) | 主菜三选一

- Gindara Saikyo Yaki – Grilled miso-marinated black cod
- Japanese A5 Wagyu – Seared premium wagyu cubes
- Irish Duck Confit – Slow-cooked Irish duck leg, crisped to perfection

### Kogane Iwa Udon | Tempura Udon in Pumpkin Broth | 金瓜天妇罗乌冬

Inaniwa udon in golden pumpkin broth, with seasonal tempura served in a hot stone bowl

### Yume no Matcha | Matcha Ice Cream with Azuki | 抹茶红豆冰淇淋

Green tea ice cream with sweet Azuki bean purée

**\$68<sup>++</sup>**  
PER PERSON



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同 司 樂  
DOURAKU SUSHI

d'Arena Jurong (opposite SAFTI),  
511 Upper Jurong Road,  
Singapore 638366

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