



寿司 楽
 DOURAKU SUSHI

SG60 OMAKASE

- SEASONAL KAISEKI DINING EXPERIENCE -

LIMITED SETS AVAILABLE DAILY

7-COURSE
LUNCH
\$60⁺⁺
 PER PERSON

9-COURSE
DINNER
\$68⁺⁺
 PER PERSON



Available at d'Arena Jurong,
 from now till 30 September 2025.

BOOK NOW AT 6262 6996

*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 -

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⁺⁺

PER PERSON

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- 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⁺⁺

PER PERSON



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周 壽司 樂

DOURAKU SUSHI

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

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