



寿司 楽
DOURAKU SUSHI

SG60 OMAKASE

- SEASONAL KAISEKI DINING EXPERIENCE -

7-COURSE LUNCH MENU

MOMOTARO NO HIKARI モモタロウの光

Petite Momotaro tomatoes and ice plant salad with roasted sesame dressing.

KOGANE OYSTER 黄金牡蠣

Fresh seasonal oyster topped with premium seasonal uni and glistening ikura.

SASHIMI MORIWASE 刺身盛合

Curated trio of seasonal sashimi: Hamachi, Akami, and Salmon belly.

DAICHI MAKI 第一巻

Chef's creation with fresh snow crab meat, salmon, and avocado, rolled in seaweed, and topped with No.1 sauce.

SEASONAL MAIN COURSE 主菜精选

--- Please choose one: ---

- a. *Zuwai Gani Nabemono — Snow crab paper pot in dashi broth*
- b. *Kaisen Nabemono — Assorted Seasonal Seafood paper pot in dashi broth*

KIN NO CHAWANMUSHI 金の茶碗蒸し

Silken steamed egg custard with snow crab claw.
Finished with delicate seaweed ankake glaze.

MINI WAGASHI MOCHI 手作和菓子麻糬

Handmade Japanese mini wagashi mochi.

\$ **60** ++

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.



壽司 楽
DOURAKU SUSHI

SG60 OMAKASE

- SEASONAL KAISEKI DINING EXPERIENCE -

9-COURSE DINNER MENU

MOMOTARO NO KOMACHI モモタロウの小町

Petite peach tomatoes and ice plant leaves in roasted sesame dressing.

KAI NO TAKUMI 海の匠

Lobster salad on crispy fish senbei with snow crab salad in a monaka wafer.

KISETSU NO TAKUMI 季節の匠

Curated premium seasonal sashimi: Chutoro, Hamachi, Hokkaido Scallop, and Botan Ebi.

KOGANE OYSTER 黄金牡蠣

Fresh seasonal oyster topped with seasonal uni and ikura.

DAICHI MAKI 第一巻

Chef's creation with fresh snow crab meat, salmon, and avocado, rolled in seaweed, and topped with No.1 sauce.

KIN NO CHAWANMUSHI 金の茶碗蒸し

Steamed egg custard with snow crab claw and seaweed ankake glaze.

UNI NO HŌJUN 海胆珍味

Crispy sushi rice topped with fresh sea urchin.

SHUN NO TAKUMI 旬の匠

--- Please choose one: ---

- a. *Zuwai Gani Nabemono* — Snow crab paper pot in dashi broth
- b. *Kaisen Nabemono* — Assorted Seasonal Seafood paper pot in dashi broth
- c. *A4 Miyazaki Wagyu Nabemono* — Wagyu paper pot in dashi broth

Mini Wagashi Mochi 手作和菓子麻糬

Handmade Japanese mini wagashi mochi.

\$ **68** ++
PER PERSON



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