

VALENTINE'S DAY *omakase*

- SEASONAL KAISEKI DINING EXPERIENCE -

LIMITED SETS AVAILABLE DAILY



ADD
\$10⁺⁺

180ML
HOUSE
POUR
SAKE

9-COURSE
LUNCH | DINNER

\$78⁺⁺

PER PERSON

Available at d'Arena Jurong, from 13 to 15 February 2026

RESERVATION IS REQUIRED. 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.

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9-COURSE MENU

Dragon Fruit Hikari ドラゴンフルーツの光

Red dragon fruit and ice plant salad with roasted sesame dressing
a refreshing harmony of textures and umami.

Kai Takumi 海の匠

Crispy codfish senbei cracker, seasoned with aromatic spices and toasted to perfection.
Served with a creamy mayo dip.

Kisetsu Takumi 季節の匠

Premium sashimi platter featuring four seasonal selections: Toro, Hamachi, Hokkaido scallop, and Botan Ebi

Daiichi Maki 第一巻

Chef's award-winning creation with fresh snow crab meat, salmon, and avocado,
rolled in seaweed, and topped with Japanese sauce.

Kaki Tempura 牡蠣天ぷら

Lightly battered oyster tempura with the chef's signature mentaiko sauce.

Kin Yōkan 金の羊羹

Chef's stewed tomato stuffed with shrimp paste, served with truffle-infused golden pumpkin purée.

Uni Hōjun 海胆珍味

Crispy sushi rice topped with fresh seasonal sea urchin.

Shun Takumi 旬の匠

— Please choose one —

- a. Gindara Saikyo Yaki — Kyoto-style miso-marinated black cod, grilled to perfection
- b. Japan A5 Wagyu — Premium Japanese wagyu beef, grilled for melt-in-your-mouth tenderness
- c. Irish Duck Confit — Slow-cooked duck leg with a crisp golden finish

Mini Wagashi Mochi 手作和菓子麻糬

Handmade Japanese mini wagashi mochi, served with matcha ice cream.

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