



WINTER *omakase*

- SEASONAL KAISEKI DINING EXPERIENCE -

LIMITED SETS AVAILABLE DAILY



7-COURSE
LUNCH

\$ **68** ++

PER PERSON

9-COURSE
DINNER

\$ **78** ++

PER PERSON

Available at d'Arena Jurong, from 1 December 2025 to 31 January 2026.

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.



WINTER *makase*

- SEASONAL KAISEKI DINING EXPERIENCE -

7-COURSE LUNCH MENU

Dragon Fruit Hikari ドラゴンフルーツの光

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

Umi Takumi 海の匠

Curated seasonal sashimi: Hamachi, Akami, and Botan Ebi, presented with precision for freshness and balance.

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 topped with the chef's mentaiko sauce. A warm harmony of citrus, richness, and ocean sweetness.

Shun Takumi 旬の匠

— Please choose one: —

- a. Hamachi Kama Nimono — Simmered yellowtail collar in soy dashi
- b. Gindara Saikyo Yaki — Kyoto-style miso-grilled black cod

Kin Yōkan 金の羊羹

Stewed tomato stuffed with shrimp paste, gently simmered and served with truffle-infused golden pumpkin purée.

Mini Wagashi Mochi 手作和菓子麻糬

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

\$68⁺⁺

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9-COURSE DINNER 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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PER PERSON



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Address:

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

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