

[Available from 5 April to 31 May 2026.]



LUNCH SET MENU

5-Course | \$38++

Appetiser

Ice Plant Salad with Momotaro Tomato

Seasonal ice plant, Japanese Momotaro tomato, sesame dressing, almond flakes

Starter

Awabi Kaisen Chawanmushi

Steamed egg custard with Japanese baby abalone, seafood, truffle

Sashimi

Assorted Sashimi (3 Kinds)

Fresh oyster, botan ebi, yellowtail

Main Course (Choice of one)

Gindara Saikyo Yaki

Grilled cod with saikyo miso

OR

A5 Wagyu Saikoro

Diced A5 wagyu, silver sprouts, garlic

Dessert 甘味

Azuki Matcha Ice Cream

Matcha ice cream, red bean

*Reservation is highly recommended. 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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DINNER SET MENU

7-Course | \$68++ per pax

Appetiser

Ice Plant Salad with Momotaro Tomato

Seasonal ice plant, Japanese Momotaro tomato, sesame dressing, almond flakes

Sashimi

Assorted Sashimi (5 Kinds)

Bluefin toro, botan ebi, yellowtail, Hokkaido scallop, salmon belly

Yakimono

Chef No.1 Roll

Grilled crab, avocado, salmon, nori, ikura

Mushimono

Awabi Kaisen Chawanmushi

Steamed egg custard with Japanese baby abalone, seafood, truffle

Temaki

Uni Temaki

Seasonal uni, sushi rice, nori, tobiko

Main Course *(Choice of one)*

Gindara Saikyo Yaki

Grilled cod with saikyo miso

OR

A5 Wagyu Saikoro

Diced A5 wagyu, silver sprouts, garlic, hot stone

Dessert 甘味

Azuki Matcha Ice Cream

Matcha ice cream, red bean, wagashi mochi

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