



同 寿司 楽

DOURAKU SUSHI

刺身

SASHIMI



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- All prices indicated are subject to 10% service charge and prevailing government taxes.
- Only the freshest ingredients are used in our food preparation, including delicacies such as raw oysters and sashimi. All raw foods are consumed at the customers' discretion and understanding that there may be certain risks involved. The Management cannot be held responsible for any allergies that may arise from the consumption of all raw food.

Hamachi \$28
はまち
Japanese yellowtail (6pcs)



Akami \$28
アカミ
Fresh bluefin tuna (6pcs)

Mekajiki \$26
メカジキ
Swordfish (6pcs)



Sake \$22
さけ
Fresh Norwegian salmon (6pcs)

Sake Harasu \$26
さけ はらす
Fresh Norwegian
salmon belly (6pcs)





Toro \$38

トロ

Japanese
bluefin tuna belly (3pcs)



Botan Ebi \$32

ボタンエビ

Fresh Hokkaido spot prawn (3pcs)



Tako \$16

たこ

Fresh octopus leg (6pcs)



Hotate \$26

ホタテ

Hokkaido scallop (2pcs)



CHEF'S CHOICE

Uni \$42

うに

Japanese sea urchin
(35g)

CHEF'S CHOICE

Seasonal Kaki \$36

季節限定 かき

Fresh oyster (6pcs)



Douraku Platter \$138

同楽 大皿

Chef's pick of the day:

4 kinds of fish (3pcs each),
oyster (4pcs), botan ebi (3pcs),

Hokkaido scallop (1pc)

魚四種、生かき、ボタンエビ、
ホタテ



Premium Platter \$168

プレミアム 大皿

Chef's pick of the day:

3 kinds of fish (3pcs each),

oyster (4pcs), botan ebi (3pcs),

Hokkaido scallop (1pc), sea urchin and ikura

魚三種、生カキ、ボタンエビ、ホタテ、いくら、うに



Deluxe Platter \$268

デラックス 大皿

Live lobster sashimi with Chef's pick of the day:

3 kinds of fish (3pcs each), sea urchin and ikura

魚三種、伊勢海老、いくら、うに

卷 / 握り寿司

MAKI / NIGIRI SUSHI



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CHEF'S CHOICE



Black Dragon Unagi \$22
うなぎ巻き

Tamago and kyuri roll topped with freshly grilled sea eel and Japanese mayonnaise.

CHEF'S CHOICE



Salmon Toro Aburi \$20
サーモン トロ 炙り巻き

Crispy crushed salmon skin and pickle roll topped with aburi fatty salmon belly, Japanese mayonnaise and ikura.



Flossy Tuna \$18
ツナマヨ巻き

Fresh homemade yellowfin tuna, mayonnaise and avocado roll with chef's special meat floss.

CHEF'S CHOICE



Chilli Soft-shell Crab \$16
ソフトシェルカニ巻き

Crispy soft-shell crab rice paper roll accompanied with mixed greens and rice drizzled with chilli crab sauce.



Crispy Tempura \$18
海老天ぷら巻き

Deep-fried breaded crispy tiger prawn roll with crispy tanuki tempura crumbs topped with tobiko.

CHEF'S CHOICE



Douraku Signature Roll \$16
同楽巻き

Deep-fried breaded tiger prawn with mixed greens rice paper roll. エビフライとサラダのライスパーパー巻き



Spider Crab \$18
かに巻き

Crispy soft-shell crab roll with Japanese furikake topped with Japanese mayonnaise and tobiko.



Snow Crab California \$18
カリフォルニア巻き

Snow crab leg meat with avocado and tamago roll with tobiko.

CHEF'S CHOICE

Assorted Nigiri Platter

握り寿司盛り合わせ

\$38 (5pcs)

\$58 (7pcs)

\$78 (9pcs)

Seasonal Chef's pick of the day.



Douraku Signature Maki Platter \$38

同楽ロール5種盛り

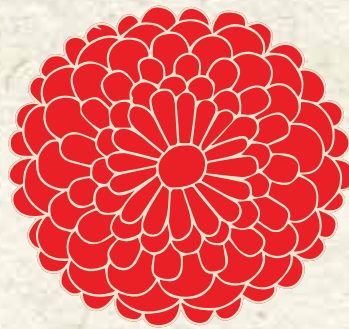
5 kinds of assorted seasonal
Chef's pick maki roll (2pcs each).

サーモン巻き、マグロ巻き、うなぎ巻き、
ツナマヨ巻き、ソフトシェルかに巻き



手巻き

TEMAKI (HAND ROLL)



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Snow Crab California \$6
ズワイガニ
カリフォルニア手巻き
Snow crab leg meat with kyuri,
tamago and tobiko



Uni \$18
うに手巻き
Fresh seasonal sea urchin
with mixed greens



Lobster Salad \$10
ロブスターサラダ手巻き
Minced lobster meat with
mixed greens and tobiko



Unagi \$8
うなぎととびっ子手巻き
Grilled fresh eel with kyuri,
mixed greens
and tobiko



Spider Crab \$8
蜘蛛カニ手巻き
Crispy soft-shell crab
with kyuri, mixed greens
and tobiko



Tempura \$8
海老天ぷら手巻き
Deep-fried breaded
tiger prawn with avocado,
mixed greens and tobiko

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DONBURI



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Katsu Karei \$25

ポークかつカレー

Deep-fried breaded Hokkaido snow pork loin with curry on Japanese rice.

Served with miso soup.

Katsu Don \$18

ポークかつ丼

Deep-fried breaded Hokkaido snow pork loin with egg roll on Japanese rice.

Served with miso soup.



Ebi Tendon \$18

海老天ぷら丼

Lightly-battered tiger prawn with honey soy sauce on Japanese rice.

Served with miso soup.

Unajyu \$20

鰻重

Grilled sea eel with shredded egg roll on Japanese rice.

Served with miso soup.





Ikura Salmon Aburi Don \$36

いくらと炙りサーモン丼

Torched sliced salmon topped with ikura on a bed of sushi rice. Served with miso soup.



Hotate Ikura Don \$32

ホタテといくら丼

Sliced Hokkaido scallop topped with spicy mayonnaise and ikura on a bed of sushi rice. Served with miso soup.



Aburi Tuna Tataki Don \$20

まぐろ炙り丼

Torched Bluefin tuna belly in ponzu sauce topped with ikura on a bed of sushi rice. Served with miso soup.



Bara Chirashi Don \$20

バラチラシ丼

Assorted diced sashimi, kyuri, tamago and snow crab leg meat on a bed of sushi rice. Served with miso soup.



Kaisen Don \$42

海鮮丼

Premium cut of sashimi, seasonal sea urchin, Hokkaido scallop and botan ebi on a bed of sushi rice. Served with miso soup.



Kinpaku Kaisen Don \$60

金箔海鮮丼

Premium cut of sashimi, seasonal sea urchin, Hokkaido scallop, botan ebi and tamago topped with gold flakes on a bed of sushi rice. Served with miso soup.



おかず

SIDE DISH



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Edamame \$10

枝豆

Poached soybeans tossed with salt

Chuka Hotate \$12
中華風ホタテマリネ
Chilled marinated scallop wing



Chuka Idako \$10

中華風イイダコマリネ

Chilled marinated baby octopus

Tamagoyaki \$8
玉子焼き
Japanese egg roll



Shiro Miso \$6

味噌汁

Japanese white bean paste soup



Chawanmushi \$6

茶碗蒸し

Steamed egg custard

Top-up:

- Kani かに \$2
- Ikura いくら \$4
- Unagi うなぎ \$6
- Uni うに入り \$10

Hiyayako Tofu \$8

冷奴

Chilled Japanese tofu with premium soy sauce



Pitan Tofu \$10

ピータン豆腐

Chilled egg tofu with century egg jelly and century egg dressing



Goma Tofu \$8

胡麻豆腐

Chilled egg tofu with sesame dressing and ikura





Jagaimo Salad \$8
ポテトサラダ
Potato salad with tobiko



Chirashi Salad \$12
チラシサラダ
Assorted sliced sashimi with
ice plant and mixed greens.
Served with wafu dressing.



Wafu Salad \$10
和風サラダ
Ice plant and mixed greens
served with wafu dressing



Tatami Iwashi \$16
たたみいわし
Grilled baby sardine cracker





Eihire \$15
エイヒレ
Grilled stingray fin

Ebi Tempura \$16
海老天ぷら
Lightly-battered tiger prawn.
Served with soy dashi sauce.



Geso Karaage \$12
げそから揚げ
Deep-fried squid tentacles



Soft-shell Crab Karaage \$16
ソフトシェルから揚げ
Crispy soft-shell crab served
with citrus soy sauce

