

刺身 SASHIMI



- Pictures shown are for illustration purposes only and may differ from actual dish served.
 All prices indicated are subject to 10% service charge and prevailing government tax.
 Only the freshest ingredients are used in our food preparation, including delicacies such as raw oysters and sashimi. Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.
 The Management cannot be held responsible for any allergies that may arise from the consumption of all raw or undercooked food.

Hamachi \$28 Japanese yellowtail (6pcs)



Akami \$28Fresh bluefin tuna (6pcs)

Mekajiki \$26 Swordfish (6pcs)





Sake \$22Fresh Norwegian salmon (6pcs)

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







Toro \$38

Japanese bluefin tuna belly (3pcs)

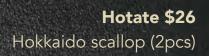


Botan Ebi \$32Fresh Hokkaido spot prawn (3pcs)





Tako \$16Fresh octopus leg (6pcs)









Uni \$42

Japanese sea urchin (35g)



Seasonal Kaki \$36Fresh oyster (6pcs)





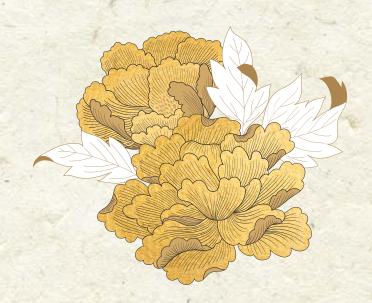
Douraku Platter \$138

Chef's pick of the day: 4 kinds of fish (3pcs each), oyster (4pcs), botan ebi (3pcs), Hokkaido scallop (1pc)





卷 / 握り寿司 MAKI/NIGIRI SUSHI



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Black Dragon Unagi \$22
Tamago and kyuri roll topped with freshly grilled sea eel and Japanese mayonnaise.



Flossy Tuna \$18

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



Salmon Toro Aburi \$20 Crispy crushed salmon skin and pickle roll topped with aburi fatty salmon belly, Japanese mayonnaise and ikura.



Crispy Tempura \$18

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



Douraku Signature Roll \$16

Deep-fried breaded tiger prawn with mixed greens rice paper roll.



Chilli Soft-shell Crab \$16
Crispy soft-shell crab rice
paper roll accompanied with
mixed greens and rice
drizzled with chilli crab sauce.



Spider Crab \$18

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



Snow Crab California \$18

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





手巻き TEMAKI (HAND ROLL)



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Snow Crab California \$6Snow crab leg meat with kyuri, tamago and tobiko



Uni \$18
Fresh seasonal sea urchin with mixed greens



Lobster Salad \$10Minced lobster meat with mixed greens and tobiko



Unagi \$8Grilled fresh eel with kyuri,
mixed greens
and tobiko



Spider Crab \$8Crispy soft-shell crab
with kyuri, mixed greens
and tobiko



Tempura \$8
Deep-fried breaded
tiger prawn with avocado
mixed greens and tobiko





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Sake Don \$16 Grilled salmon with teriyaki sauce and egg roll on Japanese rice.





Saba Don \$14
Grilled Spanish mackerel with teriyaki sauce and egg roll on Japanese rice

Katsu Karei \$25
Deep-fried breaded Hokkaido
snow pork loin with curry
on Japanese rice.
Served with miso soup.





Ikura Salmon Aburi Don \$36Torched sliced salmon topped with ikura on a bed of sushi rice. Served with miso soup.

Hotate Ikura Don \$32 Sliced Hokkaido scallop topped with spicy mayonnaise and ikura on a bed of sushi rice. Served with miso soup.





Aburi Tuna Tataki Don \$20 Torched Bluefin tuna belly in ponzu sauce topped with ikura on a bed of sushi rice. Served with miso soup.



Bara Chirashi Don \$20

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





Kaisen Don \$42

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



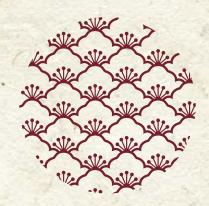
Kinpaku Kaisen Don \$60

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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Shiro Miso \$6Japanese white bean paste soup





Kani Chawanmushi \$8 Steamed egg custard topped with snow crab meat

Chawanmushi \$6Steamed egg custard







Ikura Chawanmushi \$10Steamed egg custard topped with ikura



Uni Chawanmushi \$16Steamed egg custard topped with seasonal sea urchin



Unagi Chawanmushi \$12Steamed egg custard topped with sea eel



Tamagoyaki \$8Japanese egg roll







Chirashi Salad \$12

Assorted sliced sashimi with ice plant and mixed greens. Served with wafu dressing.

Wafu Salad \$10
Ice plant and mixed greens
served with wafu dressing





Chuka Kinoko Ni Zuke \$8Marinated kinoko
mushroom salad

Eringi Ni Zuke \$8Marinated king oyster mushroom salad



Pirikara Eringi Ni \$8Mala-marinated oyster
mushroom salad







Chuka Ika Sansai \$10Marinated sliced squid with mountain vegetables







Geso Karaage \$12Deep-fried squid tentacles

Ebi Tempura \$16 Lightly-battered tiger prawn served with soy dashi sauce







Age Gyoza \$10Crispy Japanese shrimp dumpling served with mayonnaise



Soft-shell Crab Karaage \$16Crispy soft-shell crab served with citrus soy sauce





Tonkatsu \$16Deep-fried Hokkaido snow pork loin served with salad

Gindara Saikyo-yaki \$18Kyoto-style grilled codfish marinated with white miso and wine



