

鮨 次郎

SUSHI
JIRO



— JAPANESE FINE DINING —



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JIRO

AT KEPPEL BAY

鮨次郎は、20年以上前、シンガポールの東海岸にある中野二郎さんによって設立されました。ジロサンは、日本での経験から習得した料理スキルを身につけ、美味しい日本料理の名品となりました。長年にわたり、彼は一貫して、準備と実行の両方の分野で日本の伝統的な方法を尊重するという考えを提供してきました。

Sushi Jiro was founded over 2 decades ago by Nakano Jiro-San in Singapore's East Coast with the sole aim of providing as authentic a Japanese dining experience to guests as possible. Armed with culinary skills gleaned from his experiences in Japan, Jiro-San built a brand that became renowned and synonymous with fine Japanese cuisine. Over the years he has consistently offered his philosophy of respecting traditional methods of Japanese cuisine both in the areas of preparation and execution.

鮨次郎は、シンガポールで最高のダイニング体験を誇り、日本から週に4回空輸された新鮮な手作りのプロダクトに特化した本格的な日本料理を提供しています。料理の中心となるのは、日本から直送した旬の季節産物のみを特別に選んで提供するという原則です。寿司とおまかせコースで有名な寿司二郎の日本料理チームは、本格的な和風料理を提供しています。

Sushi Jiro is now home to one of the finest dining experiences in Singapore, serving up authentic Japanese cuisine specialising in fresh handpicked produce air-flown up to 4 times a week from Japan. Central to the cuisine's offer is the principle of specially selecting and serving only top seasonal produce direct from Japan. Renowned for exquisite Sushi and Omakase courses, Sushi Jiro's Japanese culinary team serves up top quality Japanese seafood in authentic Japanese style.

Prices are subjected to 10% service charge and prevailing GST.

JIRO IMPERIAL COURSE

(for 2pax)

\$550

Appetizer



Shirako (Fish Sperm) or Scallop

Oyster 2pc



Abalone

Aji Fish

Premium Japanese
Wagyu Beef A5 120g



Tuna Sashimi

Otoro, Chu Toro, Akami

8 pcs Sushi

Uni Ikura Caviar

Teapot Soup



Dessert

Japanese Melon
& Ice cream



SUSHI
JIRO
COURSE
MENU

ランチ
セット

LUNCH SET

Don Set

with Salad, Chawanmushi, Miso soup & Ice cream

Chirashi-Don Set

Regular

\$48

Premium (Plus Toro & Uni)

\$58

Una-Don Set

\$38

Ten-Don Set

\$30

Japanese Premium Wagyu A5 Beef Don Set

\$68



Jiro Special Set

\$68

Sashimi, Uzaku, Tempura, Ika Uni Ikura, Salad,
Onsen Egg, 1/2 Udon, Chawanmushi, Rice, Ice cream

Sushi Course

\$80

Starter, Chawanmushi, 8 Piece Sushi Platter
Uni and Ikura Rice Bowl, Negitoro Roll
Miso Soup, Dessert

Sushi and Sashimi Course

\$100

Starter, Chawanmushi, 3 Kinds of Sashimi
6 Piece Sushi Platter, Ikura and Uni Rice Bowl
Negitoro Roll, Miso Soup, Dessert

OMAKASE COURSE

\$180

6 Course

Starter
Sashimi
Nigiri Sushi
Uni Ikura Rice Bowl
Dobinmushi
Dessert

\$220

8 Course

Starter
Sashimi
2nd Sashimi Dish
Uni, Ikura Glass
Cooked Dish
Nigiri Sushi
Dobinmushi
Dessert

\$260

10 Course

Starter
Sashimi
2nd Sashimi Dish
Uni Ikura and Ise-Ebi
Cooked Dish
Japanese Premium
Wagyu A5 Beef
Seasonal Dish
Nigiri Sushi
Soup
Dessert

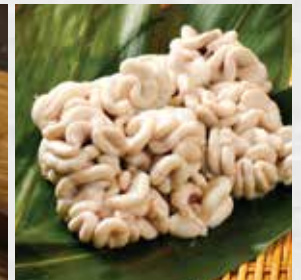
PREMIUM ITEMS

日本は、季節を通じて有名な天然産物を世界に提供することを誇りに思っています。寿司二郎では、週に4回までプレミアムプロダクションをご用意していますので、日本全国を行き来して最高の新鮮な運賃を提供しています。

今日のスペシャルについては事前予約や電話でお問い合わせください。

Japan prides itself in providing the world with renowned natural produce throughout the seasons. Here at Sushi Jiro, we relentlessly source across Japan to provide you with the best and freshest fare through having premium produce flown in up to 4 times a week.

Please call for advance booking or check with your server on today's specials.



SASHIMI 刺身



ASSORTED SASHIMI

Small 5 kinds	Medium 8 kinds	Premium 10 kinds
\$65	\$110	\$140

A-LA-CARTE

Salmon	\$18	Shima Aji	\$36
Salmon Belly	\$24	Uni Sashimi	\$70
Akami	\$40	Ika	\$12
Chu-Toro	\$60	Uni, Ikura & Botan-Ebi	\$80
Oh-Toro	\$80	Hokki-gai (1 Shell)	\$36
Yellowtail/ Amberjack	\$48	Hotate (1 Shell)	\$25
Aji	\$36	Hokkaido Oyster	\$12



SUSHI 寿司



ASSORTED SUSHI

Small
8 kinds

\$70

Medium
10 kinds

\$108

Premium
12 kinds

\$118

A-LA-CARTE

Salmon	\$4	Tai	\$6
Salmon Belly	\$6	Aji	\$8
Akami	\$8	Shima Aji	\$6
Chu-Toro	\$15	Yellowtail/ Amberjack	\$10
Oh-Toro	\$20	Kinmedai	\$12
Anago	\$12	Botan Ebi	\$12
Ikura	\$20	Ika	\$5
Uni	\$30		



ROLLED
SUSHI
巻き
寿司

Uramaki

California Roll	\$12
Avocado & Ebi Tempura Roll	\$16
Soft Shell Crab Roll	\$15

Hosomaki

Negitoro Roll	\$22
Tuna Roll	\$14
Cucumber Roll	\$5
Pickle Roll	\$5

Small Rice Bowl

Uni Ikura Rice Bowl	\$65
Negitoro Ikura Rice Bowl	\$40
Small Chirashi Rice Bowl	\$28





APPETIZER

おつまみ

Edamame \$6

Eihire \$8

Fugu Karaage \$15
Deep fry puffer fish

Uzaku \$12

Hiyayakko Tofu \$7

Tatami Iwashi \$10

Assorted Japanese Pickles \$12

SALAD

サラダ



Green Salad

Small \$8

Large \$14

Japanese Tomato Salad \$14

Tofu Salad \$10

GRILLED
DISH

焼き物

Buri Kamayaki	\$26
Gindara Teriyaki	\$24
Kinki Ichiyaboshi	\$50
Amadai Ichiyaboshi	\$40
Uses "AMADAI" from Shimonoseki Maehama, Yamaguchi Prefecture. By aging at 0°C, the moisture of the fish is kept maximum. It further enhances the umami.	
Hokke	\$24
Unagi Kabayaki	\$28
Hiyama Japanese Beef Steak	\$52
Japanese Premium Wagyu A5 Beef Steak	\$68
Chicken Teriyaki	\$15





DEEP
FRIED
DISH
揚げ物

Assorted Tempura	\$24
Ebi Tempura (2 pc)	\$22
Vegetable Tempura	\$18
Sakura Ebi Kakiage	\$16
Chicken Karaage	\$12
Chicken Katsu	\$12
Japanese Beef Katsu	\$52
Premium Japanese A5 Beef Katsu	\$68
Fried Hokkaido Potato Wedges	\$8

**DON
(RICE)
丼物**



Japanese Premium Wagyu A5 Beef Don	\$68
Japanese Beef Don	\$52
Una-don	\$30
Ten-don	\$24
Chicken Teriyaki Don	\$22
Chirashi-don	
Regular	\$48
Premium (Plus Toro & Uni)	\$58



Udon (Hot/Cold) \$12

Soba (Hot/Cold) \$12



Chawanmushi \$6

Dobinmushi \$8

Clam & Tofu Soup \$12

Clam Miso Soup \$12

Miso Soup \$5

**STEAMED
DISHES &
SOUP
蒸し
汁物**

DESSERT

デザート

Ice Cream

Matcha \$6

Kurogoma \$8

Yuzu \$8

Japanese Melon \$14



Seasonal Dessert

(Pls check with our Service Staff)

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DRINK LIST

SAKE 清酒

Sake

Hakkaisan 八海山 1.8L	\$58 per 360ml	\$270 / Btl
Kubota Senju 千壽久保田 1.8L	\$42 per 360ml	\$190 / Btl
Mio Sparkling Sake	\$22 per 300ml	
Janpan Sparkling Sake	\$130 / 720ml Btl	
Hot sake 1.8L	\$20 (180ml)	\$35 (300ml)
	\$180 / Btl	

Umeshu

\$15 / Gls

DAIGINJO

大吟 釀酒



Kawatsuru Junmai Daiginjo Wisdom (720ml) \$150.00

Prefecture: Kagawa
Rice type: Yamadanishiki
Polishing Ratio: 50%
SMV: +5

A complex, deep and settled brew, the lack of charcoal filtration offers a host of delicious umami-laden nutty flavors, creamy vanilla notes, with hints of dark chocolate on the finish.



Hideyoshi Junmai Daiginjo (720ml) \$170.00

Prefecture: Junmai Daiginjo
Rice type: Yamadanishiki
Polishing Ratio: 40%
SMV: -1.5

Youthful aroma of pineapple, lemon curd and fresh grapes. Delicate and refreshing with a citrus tail. A classic Junmai Daiginjo with a twist. It has notes of white flowers with good umami.

IWC Sake 2019 - Trophy, FSA Japan 2019 - Gold

DAIGINJO 大吟 醸酒



Kawatsuru Junmai Daiginjo Beppin (720ml)

\$168.00

Prefecture: Yamadanishiki
Rice type: Junmai Daiginjo
Polishing Ratio: 50%
SMV: +5

An elegant and sophisticated Junmai Daiginjo that boasts a heartwarming bouquet of fresh chestnuts and tropical fruit. Elegant, lush and pleasantly crisp.



Manotsuru Junmai Daiginjo Miku (720ml)

\$268.00

Prefecture: Koshitanrei
Rice type: Junmai Daiginjo
Polishing Ratio: 35%
SMV: +3

Made using Koshitanrei rice from Sado Island. Oyster shells is used to enrich the irrigation water on the rice fields used to make this sake. It has a rich tropical fruit aroma and citrus acidity with a refreshing and fragrant fruity taste. Goes well with meat dishes. **Kura Master Gold Medal 2018. IWC Sake 2019 - Silver Medal**



Seikyo Honjyozo Chokarakushi (720ml)

\$120.00

Prefecture: Hiroshima
Rice type:
Polishing Ratio:
SMV: +8

This sake has a clear cut taste when served chilled you could never noticed it's dryness when served warm. This sake is quite full but light in taste and is excellently go with all types of food. Shinsenbon rice that is originally from Hiroshima was used for brewing this sake. This rice is quite strong that it could stand the hot temperature of rice milling process. This pure quality of rice is very popular in Hiroshima.



Yukinobousha Hiden Yamahai Junmai Ginjo (720ml)

\$130.00

Prefecture: Yukinobousha
Rice type: Yamada Nishiki
Polishing Ratio: 55%
SMV: +1

Won a gold medal award in a Japan Sake Competition, it gains it's popularity for it's very gentle and elegant taste. The Toji Master revived the use of "Yamahai Brewing Method" for this sake. A fresh and soft, puckering ending.

DAIGINJO

大吟
醸酒



Dassai 39 Junmai Daiginjo Migaki
Sanwari Kyuubu (300ml / 720ml)

300ml - \$75.00 720ml - \$180.00

Prefecture: Yamaguchi
Rice type: Yamada Nishiki
Polishing Ratio: 39%
SMV: +6

The top notes are much similar to Dassai Junmai Ginjou 45% but as it strikes the tongue and the palate, layered of fragrances open up. Soft, sweet scents of Cotton Candy, hints of Banana, Japanese pears. The mid palate gives a crisp, clean, dry taste. Very smooth, clear and refined sake. Excellent harmony of flavor and scent. Short, clean finish. Excellent overall well balance.



Dassai 23 Junmai Daiginjo Migaki
Niwari Sanbu (300ml / 720ml)

300ml - \$120.00 720ml - \$280.00

Prefecture: Yamaguchi
Rice type: Yamada Nishiki
Polishing Ratio: 23%
SMV: +4

One of the top ranking sake in Japan. The fruity bouquet offers apple, peach and nashi pear. It's both vivid and sensuous. The initial impression is that of the clean flavor with an aftertaste that combines the sweetness of fruit with a soft mellowness. Dassi "Ni-wari San-bun" junmai daiginjo is the sake that defines Dassai. It is made with rice that has been milled so that only 23% of the original size of the grains remains, this is the highest degree of milling of any sake in the world. Going to this extreme allows the brewers to create a sake like no other, a sake that is the pinnacle of refined elegance, subtlety, and delicate flavors and aromas.

SHO CHU

焼酎

KURANO SHIKON (720ML) ((Sweet potato) 蔵の師魂	\$15 / Gls	\$115 / Btl
IKKOMON (720ML) ((Sweet potato) 一刻者	\$15 / Gls	\$100 / Btl
SHIRA SHINKEN (720ML) (Wheat) 知心劍	\$15 / Gls	\$95 / Btl
TAIGA NO ITEKI (Wheat) 大河の一滴	\$15 / Gls	\$105 / Btl
KOME SHOCHU (Rice) 宜有千萬	\$15 / Gls	\$98 / Btl
NISHIKAWA MIKADO (720M) (Black sugar) 帝焼酎	\$20 / Gls	\$225 / Btl

JAPANESE WHISKEY

ウ ス キ ー



Nikka Yoichi Single
Malt
\$298



Yamazaki Single Malt
(18YRS)
山崎 18年
\$2288



Hibiki Japanese
Harmony
\$338



Yamazaki Distillers
Reserve
\$368



Hibiki 21 yrs
\$2288



Chita Single Grain
Malt
\$22 / Gl
\$188 / Btl



Hakushu
Distiller's Reserve
\$338



Suntory whisky since
1937 (Kaku)
\$18 / Gl
\$168 / Btl



Yamazaki Single Malt
(12YRS)
山崎 12年
\$438



ALCOHOL お酒

Wine

Wolf Blass Y/L Cabernet Sauvignon	\$75
Wolf Blass Yellow Label Chardonnay	\$75
Wolf Blass R/L Chardonnay Pinot Noir Brut Nv	\$75

(Please check with our Service Crew for full wines list)

Japanese Wine

Grace Gris de Koshu (White)	\$90
Yamanashi De Grace (Red)	\$100

Beer

Asahi (330ml) / Sapporo (330ml)	\$10
Tiger (633ml)	\$15

Soft Drink

Coke-Regular, Coke-Light, Oolong Tea Soda Water, Ice Lemon Tea, Sprite, Ginger Ale, Sparkling Water, Mineral Water	\$5
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Tea (Hot/Cold)	\$2
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