



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 \$28
Fresh bluefin tuna (6pcs)



Mekajiki \$26
Swordfish (6pcs)



Sake \$22
Fresh Norwegian salmon (6pcs)

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





Toro \$38

Japanese bluefin tuna belly
(3pcs)



Botan Ebi \$32

Fresh Hokkaido spot prawn (3pcs)



Tako \$16

Fresh octopus leg (6pcs)

Hotate \$26

Hokkaido scallop (2pcs)





Uni \$42

Japanese sea urchin
(35g)



Seasonal Kaki \$36

Fresh 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)

Premium Platter \$168

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



Deluxe Platter \$268

Live lobster sashimi with Chef's pick of the day:
3 kinds of fish (3pcs each), sea urchin and ikura

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.



Salmon Toro Aburi \$20

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



Flossy Tuna \$18

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



Chilli Soft-shell Crab \$16

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



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.



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.



Assorted Nigiri Platter

\$38 (5pcs)

\$58 (7pcs)

\$78 (9pcs)

Seasonal Chef's pick of the day.



Douraku Signature Maki Platter \$38

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



手巻き

TEMAKI (HAND ROLL)



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



Uni \$18
Fresh seasonal sea urchin
with mixed greens



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



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



Spider Crab \$8
Crispy 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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DONBURI



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Ebi Tendon \$18

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



Katsu Don \$18

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

Unajyu \$20

Grilled sea eel with
shredded egg roll
on Japanese rice.
Served with miso soup.





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 \$36

Torched 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 \$6
Japanese white bean paste soup



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

Chawanmushi \$6
Steamed egg custard



Ikura Chawanmushi \$10
Steamed egg custard
topped with ikura



Uni Chawanmushi \$16

Steamed egg custard topped
with seasonal sea urchin



Unagi Chawanmushi \$12

Steamed egg custard
topped with sea eel



Tamagoyaki \$8
Japanese 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 \$8

Marinated kinoko mushroom salad

Eringi Ni Zuke \$8
Marinated king oyster mushroom salad



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



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

Eihire \$15
Grilled stingray fin



Tatami Iwashi \$16
Grilled baby sardine
cracker served with
mayonnaise



Geso Karaage \$12
Deep-fried squid tentacles

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



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



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





Tonkatsu \$16

Deep-fried Hokkaido snow pork loin served with salad

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



Saba Teriyaki \$16

Grilled Spanish mackerel
with teriyaki sauce

