



*PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY SIGNATURE SET M



MEGUMI スペシャル定食

MAGURO MEGUMI SPECIAL SET @

\$4990++

Presenting 3 cuts of Bluefin Maguro (KAMATORO, CHUTORO & AKAMI), prepared in 3 different ways (Sashimi, Tataki & Yaki), and served with 2 different sauces (Sashimi Shoyu, Ponzu).



O-TORO DON SET 🙆



The most premium cut of fatty Bluefin Maguro O-TORO atop sushi rice. Served with salad, chawanmushi, miso soup and dessert.



トロひっかき炙り丼 TORO HIKKAKI ABURI DON

Sliced and scraped Bluefin Maguro O-TORO atop sushi rice is flame-torched table-side to release the most luxurious flavour and aroma.

\$3690++



5-CUT HON MAGURO SUSHI SET \$2990++

DONBURI SET MENU

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北海道生うにとイクラ丼

HOKKAIDO NAMA UNI IKURA DON SET

(FOR 1-2 PAX) \$7990++

Savour the highest grade of fresh uni (sea urchin) and salmon roe air-flown from Hokkaido with Japanese rice, salad, chawanmushi, miso soup and dessert.



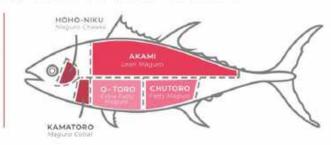


大トロフォアグラ丼セット

O-TORO FOIE GRAS DON SET \$4980++

Fatty O-toro Tuna and Foie Gras , on rice and served with miso soup, chawanmushi, salad and dessert.





スペシャル鮪丼

SPECIAL MAGURO DON SET

Try all the best cuts of maguro in this special rice bowl: thick, succulent slices of fresh O-TORO, CHUTORO, AKAMI and NEGITORO on top of premium

Japanese rice.

\$44⁹⁰++





サーモンイクラ丼

SALMON IKURA DON SET

\$2290++

Rice bowl with thick slices of fresh salmon topped with pearls of salmon roe bursting with flavour.

海鲜丼

KAISEN DON SET

\$2390++

Enjoy a variety of fresh seafood including salmon, maguro, kanpachi, ika, anago, and boiled ebi.

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DONBURI SET MENU



北海丼 HOKKAI DON SET \$4490++

Uni (sea urchin), salmon slices, maguro, squid, scallop, botan ebi, tamago and salmon roe on top of rice. With salad, miso soup, chawanmushi and dessert.



スパイシー豆腐カツ丼

SPICY TOFU KATSU DON (FOR VECETARIAN) \$1880++

Tofu breaded and fried until crisp drizzled ith spicy sauce, on rice and served with miso soup, chawanmushi, salad and dessert.



サーモンマヨネーズ炙り丼

SALMON ABURI DON SET

Customers' favourite! Slices of flame-torched Norwegian salmon drizzled with Japanese mayonnaise for a charred savoury finish and served with miso soup, chawanmushi, salad and dessert.



バラチラシ丼

BARACHIRASHI DON SET

Mixed diced sashimi topped on sushi rice and served with miso soup, chawanmushi, salad and dessert.

\$1890++



鮪かつ丼

MAGURO KATSU DON SET

Maguro fillet breaded and fried until crisp, on rice and served with miso soup, chawanmushi, salad and dessert.

\$2490++



MEBACHI TEKKA DON SET

Big-eyed Maguro lean meat sashimi on sushi rice and served with miso soup, chawanmushi, salad and dessert.





サーモンひっかき炙り丼

SALMON HIKKAKI ABURI DON SET

Slices of salmon, and scraped salmon flame-torched and served with miso soup, chawanmushi, salad and dessert.





トロウニいくら丼

TORO UNI IKURA DON SET

TORO meat topped with fresh uni (sea urchin) and salmon roe on rice and served with miso soup, chawanmushi, salad, and dessert.

\$2980++



よくばり鮪丼

3-KINDS MAGURO DON SET 🚳

Special sushi rice bowl with 3 kinds of Maguro and served with miso soup, salad, chawanmushi and

\$3490++



大トロちらし丼セット O-TORO CHIRASHI DON SET

Diced O-toro with sweet tamgo, cucumber, ikura roe, on rice and served with miso soup, chawanmushi, salad and dessert.

\$4990++



鮪照りマヨ丼

MAGURO TERI-MAYO ABURI DON SET

Magure drizzled with mayonnaise and teriyaki sauce and torched to perfection on rice and served with mise soup, salad, chawanmushi and

\$2990++



A5和牛すき焼き重 A5 WAGYU SUKIYAKI JYU

A5 Wagyu Sukiyaki with onsen egg, on rice and served with miso sou chawanmushi, salad and dessert.

\$65++



穴子丼

ANAGO DON SET

Rice bowl topped with two whole grilled pieces of sea eel drizzled with sweet sauce.

\$2390++



マグロカツ玉里

MAGURO KATSU TAMA

Maguro fillet broaded and fried until crisp with onsen egg, on rice and served with miso soup, chawanmushi, salad and dessert.

\$2980++



うなぎ丼

UNAGI DON SET

Grilled river eel slather with sweet-savoury kabayaki sauce served with fluffy Japanese white

\$2310++



マグロ語り玉重

MAGURO TERITAMA JYU

Teriyaki Grilled Maguro with Onsen Egg, on rice and served with miso soup, chawanmushi, salad and dessert.

\$2900++



AGE JYU

Fried seasonal vegtables and seafood of the day on top of rice box with tartare sauce.

\$20++



サーモン照り主重

SALMON TERITAMA JYU

Salmon Grilled Maguro with Onsen Egg, on rice and served with miso soup, chawanmushi, salad and

\$24*0++



クイーン丼

OUEEN DON

The fatty part in between the OOTOPO & CHUTORO sitting on top of the vinegared Hokkaido rice. Isn't that just satisfying?

\$35++



野菜天庫

VEGETABLE TEMPURA

JYU (FOR VEGETARIAN)



\$1780++

ALL AT \$19.90++



ミニ北海丼

MINI HOKKAI DON

Mini sushi rice bowl topped with a fresh premium seafood including scallop, salmon roe, fresh sea urchin, salmon and aori ika.

ミニうなぎ丼 MINI UNAGI DON

Mini rice bowl topped with grilled river eel seasoned with sweet and savoury kabayaki sauce.



ミニサーモンイクラ井 MINI SALMON IKURA DON

Popular mini sushi rice bowl topped with slices of salmon sashimi and salmon roe.



ミニ海鮮丼 MINI KAISEN DON

Mini sushi rice bowl topped with fresh seafood such as salmon, Maguro AKAMI, kanpachi, ebi and ika.



ミニひっかき井 MINI HIKKAKI DON

Mini sushi rice bowl topped with scraped maguro belly meat and scallions.



ミニバラチラシ MINI BARA CHIRASHI DON

Mini sushi rice bowl topped with mixed diced sashimi.



ミニ穴子丼 MINI ANAGO DON

Mini rice bowl with grilled sea eel drizzled with sweet and savoury sauce.



ミ二鉄火丼 MINI TEKKA DON

Mini sushi rice bowl topped with fresh lean Maguro AKAMI sashimi.



極上握リセット

GOKUJO NIGIRI SET

Highest quality nigiri sushi set including 3 types of Maguro (O-TORO, CHUTORO, AKAMI), fresh Hokkaido sea urchin, salmon roe, kanpachi, salmon, ika, ebi and tekka roll. Comes with salad, chawanmushi, miso soup and dessert.

\$5490++



北海握リセット

HOKKAI NIGIRI SET

The best of Hokkaido seafood as nigiri sushi featuring fresh Hokkaido sea urchin, scallop, salmon roe, salmon and ika. Comes with salad, chawanmushi, miso soup and dessert.

\$3290++



寿司天婦羅セット SUSHI TEMPURA SET

Assorted sushi and tempura mix combo.

\$2990++



寿司揚げものセット

SUSHI FRIED SET

Assorted sushi accompanied with fried prawn and fried of the day combo. \$2990++



相盛セット

AIMORI SET

Perfect due of magure and salmon sushi.

\$2490++



IRODORI BENTO SET

Enjoy the best of Japanese cuisine including fresh sashimi, hand-formed nigiri sushi, mixed tempura, miso soup, chawanmushi and dessert.



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SUSHI SET MEN



竹寿司

TAKE SUSHI SET

Premium nigiri sushi set including AKAM! Maguro, salmon roe, kanpachi, salmon, ika, ebi and tekka roll, Comes with salad, chawanmushi, miso soup and dessert.

梅寿司

UME SUSHI SET

Enjoy the most popular sushi including AKAMI Maguro, kenpachi, salmon, ika, ebi and takka roll. Comes with salad, chawanmushi, miso soup and dessert.

\$29**++

\$2100++

\$4490



炙り寿司セット

ABURI SUSHI SET

Enjoy this Premium torched sushi set including satmen belly, magure, ebi, anato and sweet roll egg. Comes with salad, chawenmushi, miso soop and fruit.

\$2980++



サーモンづくしセット(寿司)

SALMON ZUKUSHI SET

Salmon Sushi (2pcs), TORO Salmon Sushi (2pcs), Abun Salmon (1pcs), Abun Mayonnaise Salmon (1pcs) and Salmon Maki (3 pcs)

\$2380++



サーモン掘りセット

SALMON NIGIRI SET

\$2160++

TEISHOKU SET MENU

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カマ焼き定食

KAMAYAKI SET 🎱

\$3890++

Our signature grilled Maguro collar served in a set with rice, salad, miso soup, chawanmushi and dessert,

天ぶら定食

TEMPURA SET

\$2780++

Seasonal Vegetables fried until crisp with salad, chawanmushi, miso soup and fruit.



マグロ照り焼き定食

MAGURO TERIYAKI SET

\$2490++

Grilled Maguro with sweet-savoury teriyaki sauce accompanied with Mebachi sashimi, rice, salad, chawanmushi, miso soup and dessert.



マグロタルタル定食

MAGURO TARTARE YAKI SET \$2490++

Maguro drizzled with special tartare sauce and served with rice, salad, chawanmushi, miso soup and dessert.





SABA SHIO YAKI SET

\$1780++

Grilled mackerel seasoned lightly with salt and served with rice, salad, chawanmushi, miso soup and dessert.



さんま塩焼き定食

SANMA SHIO YAKI SET

\$2780++

Salted Grilled Sanma set with salad, chawanmushi, miso soup and fruit.

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TEISHOKU SET MENU





十口三昧

(FOR 1-2 PAX)

TORO ZANMAI SET 🍪

\$4490++

Savour Maguro Toro in three styles; Teriyaki (braised in sweet-savoury sauce), Tataki (lightly seared with grated radish), and 2 different cuts of Sashimi.

サバ照り焼き定食

SABA TERIYAKI SET

\$1880++

Mackerel grilled with sweet-savoury teriyaki sauce served with rice, salad, chawanmushi, miso soup and dessert.





三崎御膳

MISAKI GOZEN @

\$4490++

Maguro O-TORO and Salmon sashimi paired with mixed tempura and fried salmon belly set.

サーモン照り焼き定食

SALMON TERIYAKI SET

\$2790++

Grilled salmon with sweet-savoury teriyaki sauce accompanied with Salmon sashimi, rice, salad, chawanmushi, miso soup and dessert.





サーモンタルタル焼き定食

SALMON TARTARE YAKI SET \$2190++

Salmon drizzled with special tartare sauce and served with rice, salad, chawanmushi, miso soup and dessert.

サーモンハラス焼き定食

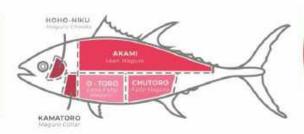
SALMON HARASU YAKI SET \$2490+

Juicy salmon belly broiled until crisp and served with sashimi, rice, salad, chawanmushi, miso soup and dessert.

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All pinces are subject to 10% sarvice charge and proveiling CST.

HON MAGURO, is the most prized species of Bluefin tuna for its superior taste and texture. Our Maguro is flash frozen once caught to ensure maximum quality. Please enjoy the different cuts of skillfully prepared Maguro.

MAGURO





FRESHNESS FROM THE SEA TO TABLE

At MaguroDonya Miuramisakikou Singapore, we specialise in Maguro (tuna) directly flown in 3 times a week from Miura Misaki Kou (Misaki Port at Miura), Japan. We manage the entire process to bring you the freshest seafood at the most affordable prices. Besides AKAMI (lean meat), CHUTORO (fatty maguro) and O-TORO (extra fatty premium maguro), we also serve rare Maguro cuts such as HOHO-NIKU (cheek meat) for connoisseurs.

鮪5点刺身

MAGURO 5 CUTS SASHIMI

(FOR 1-2 PAX)

\$52++

Indulge in 10 slices (2 each type) of 5 special cuts of Maguro: O-TORO, CHUTORO, AKAMI, KAMATORO and TOUMI, in this luxurious platter.

本鮪3点刺身

HON MAGURO 3 CUTS SASHIMI

(FOR 1-2 PAX)

\$38++

Most popular 3 cuts of Bluefin Maguro O-TORO, CHUTORO and AKAMI sashimi.



トロ5点盛り

TORO 5 CUTS OF SASHIMI

\$52++

Indulged in 5 special cuts of Sashimi : O-TORO, CHUTORO, NEGITORO, SALMON TORO, KAMATORO in this luxurious platter.



トロ炙り3点盛り

ABURI TORO 3 CUTS OF SASHIMI

\$36++

Indulged in lightly torched O-TORO, KAMATORO and SALMON TORO in this luxurious platter.





ボタンエビ刺身

BOTAN EBI SASHIMI

\$30++

Serving only the most premium botan ebi known as the QUEEN of Prawns for its intense sweetness.

本館中トロ

HON MAGURO CHUTORO SASHIMI

\$42++

Medium-fatty Bluefin Maguro sashimi. (5 pcs)

本鮪赤身

HON MAGURO AKAMI SASHIMI

\$32++

Lean and flavourful Bluefin Maguro sashimi. (5 pcs)

目鉢鮪

MEBACHI SASHIMI

\$18++

Big-eye Maguro sashimi (5 pcs)

勘八刺身

KANPACHI SASHIMI

\$18++

Amberjack sashimi (5 pcs)

サーモン刺身

SALMON SASHIMI (5 pcs)

\$18++

ビール

BEER



プレミアムモルツ PREMIUM MALT

330 ml 570 ml

\$10++ \$15++



麒<mark>麟 一番絞り</mark> KIRIN ICHIBAN

1 Bottle 1 Bucket (5 bottles) \$9++ \$37++

日本酒

SAKE

* Please proceed to our SAKE CHILLER to pick up your desired sake bottles.

(Prices are tagged on the bottle itself.)

*We also have mini bottled sake & house carafe sake. Please check with our staff for more details.



焼酎 ボトル / グラス S H O C H U

水割り、お湯割、ロック

Glass served as : Water / Hot Water / On the rocks



黒いち KUROICHI (POTATO / 芋焼酎)

Bottle

\$75++ \$8++



一粒の麦 HITOTSUBUNOMUGI (BARLEY / 麦焼酎)

Bottle

\$85++

Glass

\$8++



<mark>富乃宝山</mark> TOMINOHOZAN

Bottle

(POTATO / 芋焼酎)

\$97++

\$10++



ダバダ火振り DABADAHIBURI

(CHESTNUT)

Bottle

\$92++

Glass

\$10++

BEVERAGES

LIQUER

水割り、ソーダ割り、ロック

Glass served as : Water / Soda / On the rocks



梅酒 UMESHU

(PLUM)

Each Glass \$10++



古酒仕込み梅酒 AGED UMESHU

(PLUM)

Each Glass

\$12++



山柚子

WILD YUZU

Each Glass \$12++



すもも酒 SUMOMOSHU

Each Glass

\$8++

ウィスキー

WHISKEY

角瓶

KAKUBIN

Bottle \$130++ Glass \$9++

富士山麓

FUJI SANROKU

Bottle \$100++ Glass \$8++ 水割り、ソーダ割り、ロック

Glass served as : Water / Soda / Ginger Ale / On the rocks

角瓶 ハイボール

KAKUBIN HI-BALL \$9++

角瓶 ダブルハイ

KAKUBIN DOUBLE-HI \$16++

富士山麓 ハイボール

FUJI HI-BALL \$8++

富士山麓 ダブルハイ

FUJI DOUBLE-HI \$14++

ソフトドリンク

SOFT DRINKS

COKE (Coke, Coke Light, Coke Zero)

SPRITE

SODA

\$3++

\$3++

\$3++

ICED OOLONG TEA

\$3++

ICED OCHA

\$3++

HOT OCHA

\$1++

FREE-FLOW DRINKS MENU

\$40++ (2 HOURS)

*PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY All prices are subject to 10% service charge and prevailing GST.