

Add on Appetizers

TATAMI IWASHI \$12
Mini silver fish

FUGU MIRIN \$15
Dried puffer fish

TARABO \$15
Dried codfish

EHIRE \$15
Grilled stingray fin

EDAMAME \$8
Green beans

TAKO WASABI \$8
Raw octopus

UZURA \$4
Quail egg

GINNAN \$4
Ginko nut

TOFUAGE MISO \$10
Grilled Tofu with miso glazed

ABOUT US

Sushi Murasaki's omakase dining concept and seasonal fish freshly flown directly from Japan's famous Tsukiji Fish Market constantly pushes culinary boundaries by combining numerous cooking techniques, modifying the texture, form and/or temperature of the various ingredients in a dish, while preserving its essence. With a friendly dining atmosphere, the concept intends to create a greater appreciation of Japanese food in Singapore. Sushi Murasaki constantly strives to deliver food of exceptional quality combined with the warmth of sincere hospitality. Diners can expect not only a treat for their tastebuds, but also pleasant conversations and new friendships to be found.

Ala-cartes

SEASONAL DISHES

PLEASE ASK FOR THE SEASONAL ITEMS

NEGITORO TEMAKI/MAKI

CHOPPED TORO WITH LEEK & CHIVES WRAPPED DRIED
SEAWEED HANDROLL

TAI CARPACCIO

THINLY SLICED WHITE FISH DRIZZLED
WITH TRUFFLE OIL, SHAVED TRUFFLE,
SOYU AND DRIED KELP

UNI & TORO BRUSCHETTA

SEA URCHIN, CHOPPED TORO WITH LEEK
& CHIVES TOPPED WITH CAVAIR AND TRUFFLE

WAGYU OHMI A5

GRILLED WAGYU CUBES

MINI PREMIUM ANGEL HAIR PASTA

TOSSED WITH TRUFFLE OIL & HOMEMADE
TRUFFLE SOY SAUCE
TOPPED WITH CAVAIR & SHAVED TRUFFLE

KUMO \$189

MURASAKI \$268

SASHIMI 3 KINDS

SASHIMI 5 KINDS

1 APPETIZER

1 APPETIZER

SUSHI 6PCS

SUSHI 9PCS

MINI PREMIUM DON

1 HANDROLL

SOUP

SOUP

DESSERT

DESSERT

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & 7%GST