

Age.3, Japanâ??s fried sando shop, opens its first Singapore store at ION Orchard on 13 November

Description

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Age.3, the Japanese fried sando shop that drew queues of up to two hours in Ginza, opens its first Singapore store at ION Orchard today, Friday 13 November 2026. Doors open at 10am, and the shop on the mallâ??s fourth basement level, at #B4-64/65, keeps IONâ??s hours of 10am to 10pm daily.

The draw is the bread. Age.3 takes a coarse-textured shokupan, dries it, then fries it, so the outside turns crisp while the inside stays soft and chewy. Each sando is fried when you order and filled by hand at the counter, from plain whipped cream to egg salad.

Where Age.3 comes from

The brand grew out of FRUITS SAND THREE, a fruit sandwich business set up in 2020 in Kama, a small city in Fukuoka. The fried sando came in 2023, and the first Age.3 shop opened in Ginza, Tokyo, that December. Japanese television picked it up, including Nippon TVâ??s ZIP! and TBSâ??s Lovit!.

Shops in Shanghai, Sydney, Manila and Dubai followed, then Bangkok and Hanoi in October 2026. Singapore makes it eight countries and regions, Japan included, in about three years. By June 2026, Age.3 had sold 580,000 fried sandos.



An Age.3 counter, pictured in the brandâ??s announcement of its Singapore opening.
Image: Age.3 / ANCHOR

What is on the Singapore menu

The ION Orchard shop sells sweet and savoury sandos. The main items, under their Singapore names:

- Creme Brulee: a crackly caramelised top over smooth cream, the most popular item at every Age.3 shop in Japan and overseas
- Whipped Cream: fried bread and cream, nothing else
- Jam Strawberry: strawberry jam with whipped cream
- Chocolate Strawberry: strawberries with chocolate sauce
- Egg Salad: a generous filling of fluffy egg
- Beef Yakiniku + Egg: grilled beef in a sweet and savoury sauce with a soft-boiled egg
- Chicken Nanban: fried chicken with plenty of tartare sauce

Fillings can change with supply. Age.3 also swaps its fruit sandos with the seasons, and the range differs from shop to shop.

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The Creme Brulee sando, Age.3â??s most popular item, shown as served in Japan. Image: Age.3

Age.3â??s head chef is Kohei Matsushita, a senior managing director of operator ANCHOR, who trained at Hotel Okura in Tokyo, Kyoto and Fukuoka. He and the Japan team went to Singapore ahead of the opening to train local staff, from frying the bread to finishing each sando.



Whipped Cream and Chocolate Strawberry sandos, shown as served in Japan. Image: Age.3

Getting there

Age.3 Singapore ION Orchard is at 2 Orchard Turn, #B4-64/65, Singapore 238801, on the B4 level of the mall, which sits next to Orchard MRT station (NS22/TE14). It is open daily from 10am to 10pm, with no rest day. Sandos are sold over the counter only, fried and filled fresh.

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