



Koji Sushi Bar's \$22++ Chirashi Don: Is It Worth It?

Description

Koji Sushi Bar's Signature Chirashi Don at its Raffles City outlet is \$22++, which becomes roughly \$26.20 once GST and service are added. That is above the \$15.90 to \$19.90 a nearby brand charges nett for a comparable bowl, so the real question is what the extra few dollars actually buys.



Koji Sushi Bar's Raffles City outlet. Image: Koji Sushi Bar.

Last updated: 26 August 2026.

What does the \$22++ chirashi don actually include?

Koji Sushi Bar's own site lists the Signature Chirashi Don, described as marinated in a tangy sauce, at \$22++, which comes with a choice of white or mixed grain rice and includes miso soup and salad. The same menu offers a Salmon Avocado Tartare Don at the same \$22++ price. Both are donburi-format bowls rather than the nigiri sets the shop is better known for.

How does \$22++ compare to a similar bowl elsewhere?

Chirashizushi Shou, a Singapore chirashi specialist with outlets including Thomson Plaza, lists a Truffle Chirashi Don at \$15.90 and a Salmon Ikura Don at \$19.90 on its own ordering site, both nett, checked 26 August 2026. Koji's \$22++ becomes about \$26.20 once the prevailing GST and service charge are added, which puts it roughly 30 to 65 percent above those two nett prices. The gap narrows if you compare against Chirashizushi Shou's Aka Ebi Uni Don at \$26.90, a bowl built around prawn and uni rather than a general assortment, so the closer comparison is not quite apples to apples once uni

enters the picture.

What else is on the menu at that price band?



Counter seating at Koji Sushi Bar, Raffles City. Image: Koji Sushi Bar.

Koji's price architecture runs from an \$11++ Nigiri Value Set of five pieces up to a \$34++ Premium Set with chutoro, with most guests ordering two sets for a spend between \$22++ and \$68++ a head. There is also an evening 8-course omakase at \$178++. Against that range, the \$22++ chirashi don sits at the entry end of what the shop actually sells, which suggests it is priced as the accessible option rather than the dish the kitchen wants to showcase.

Who does the Raffles City chirashi don suit?

Good for an office lunch near City Hall MRT, since the outlet sits inside Raffles City and does not require booking. Good for anyone who wants a single self-contained bowl rather than building a meal out of nigiri sets. Less good if a straightforward assortment bowl is the goal and price is the deciding factor, since Chirashizushi Shou's version costs less for a comparable format. Not the pick for a group booking or a slow dinner, since Koji's own site positions the evening slot around its omakase

rather than the donburi menu.

What's not yet known

Koji's site does not state a fish sourcing origin or grade for the chirashi don's toppings, so there is no way to say whether the price premium over Chirashizushi Shou reflects a better cut of fish or simply the Raffles City rent.

Six to nine dollars over a comparable nett-priced bowl is not a large gap for a City Hall lunch with no queue and no booking needed, but it is enough that anyone chasing the cheapest good bowl in the area should check [a specialist like Sushi Ryujiro](#) or the nett-priced counters first.

Details

Koji Sushi Bar,
252 North Bridge Road, #03-28A, Raffles City Shopping Centre, Singapore 179103.
City Hall MRT, within the mall.

Chirashi Don and Salmon Avocado Tartare Don both \$22++, with a choice of white or mixed grain rice (+\$1). Reservations open via the outlet's own booking page; walk-ins accepted at the counter.

The \$22++ chirashi don is Koji's entry point, not its showcase dish, so treat it as a convenient City Hall lunch rather than the reason to visit. If the omakase or the nigiri sets are the draw, this bowl is not the one to judge the shop by. For a like-for-like assortment bowl at a lower nett price, [Misaki at MBFC](#) and Chirashizushi Shou's own outlets are the closer comparisons; for an affordable everyday chain option, [Sushi Express's limited-time menus](#) sit well below both.

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