



Michelin-Starred Sushi Ryujiro Opens at The Capitol Kempinski Hotel Singapore

Description

Michelin-starred Chef Ryujiro Nakamura has opened **Sushi Ryujiro Singapore** at The Capitol Kempinski Hotel Singapore on 15 July 2026 and it is an intimate, meticulously conceived sushiya that reflects every dimension of his philosophy, from the provenance of each ingredient to the very walls surrounding you.

Chef Nakamura led Sushi Ryujiro Tokyo to its first Michelin star in 2021 at the age of 35. For Singapore, he has not merely opened a satellite he has built his most complete vision of the restaurant yet.



An Intimate 10-Seat Counter

The sushiya seats just 10 guests at a Japanese hinoki counter â?? an environment designed to feel as considered as the food being served. The centrepiece upon arrival is a bespoke handmade paper installation by Barcelona-based art studio **Wanda Barcelona**, drawing on an abstract interpretation of Japanese pine trees and the scales of mythical dragons.

Hand-finished Tsuchikabe walls â?? crafted from a traditional blend of clay and rice straw â?? envelop the space in tactile warmth. Handcrafted ceramics and antique Japanese tableware are thoughtfully paired with each course, lending every dish the quality of a complete composition.

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Ingredients Sourced Directly from Japan

What sets Sushi Ryujiro apart is the depth of its sourcing relationships. Over many years, Chef Nakamura has cultivated direct ties with independent fishermen from coastal communities across

Japan â?? bypassing wholesale markets like Toyosu to secure seafood rarely available through conventional channels. Ingredients are flown to Singapore four times a week.

The tuna programme is a particular point of pride. Working closely with **Yamayuki** â?? one of Japanâ??s most respected tuna specialists â?? each fish is selected not only for individual quality but for how it will harmonise with the restaurantâ??s shari (seasoned rice), prepared using Japanese rice, mineral-rich Japanese water, and a proprietary vinegar blend.

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Three Menus, One Philosophy

Guests can choose between three menus, each guided by the rhythm of the seasons:

- **Nigiri Lunch** (\$228++) â?? thirteen pieces of seasonal nigiri, a signature maki and dessert
- **Lunch Omakase** (\$298++) â?? seasonal appetisers, cooked dishes, nigiri and dessert
- **Dinner Omakase** (\$428++) â?? the restaurantâ??s fullest expression, a carefully choreographed sequence of appetisers, cooked courses and sushi

Among the highlights is the **Chawanmushi with Konoko**, where rare sea cucumber innards sourced through a specialist craftsman in Awaji are steamed with Japanese egg and dashi. Another is the signature tuna progression â?? a tasting of carefully selected chutoro, akami and ootoro at their seasonal best.

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Wine & Sake Pairings

Complementing the omakase is a **Wine & Sake Experience**: the Delight Pairing (\$188++, four pours) or the Elevation Pairing (\$268++, six wines and sakes) â?? both designed to follow the changing

flavours and textures of each meal.

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Led by Head Chef Naruki Ikeda

Heading the Singapore kitchen is **Chef Naruki Ikeda**, handpicked by Chef Nakamura after undergoing rigorous training at Sushi Ryujiro Tokyo. Fluent in English, Chef Ikeda personally guides guests through the omakase ?? sharing the stories and nuances behind each course.

From September 2026, Sushi Ryujiro Singapore will also introduce a private dining room for up to six guests, extending the same standards of craftsmanship and personalised omakase in a more exclusive setting.

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Sushi Ryujiro Singapore is located at The Capitol Kempinski Hotel Singapore. Reservations are now open.

Date Created
15/07/2026
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