

Misaki Japanese Restaurant Reopens At MBFC: What To Know Before Booking

### Description

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Misaki Japanese Restaurant has reopened at Marina Bay Financial Centre, giving CBD diners a familiar Japanese name in a new setting. The restaurant now operates at MBFC Tower 3, #01-01, with lunch from Monday to Friday and dinner from Monday to Saturday, around the same time MUKAI opened its own kaisendon specialist at Plaza Singapura. For a cheaper CBD-adjacent chirashi option, Koji Sushi Barâ??s Raffles City outlet sells a comparable bowl at a lower price point.

This is the sort of reopening that matters most to office workers, client-lunch planners and omakase regulars who want a central address without turning dinner into a cross-island journey. Misakiâ??s own positioning is clear: true Japanese cuisine, private rooms, and omakase-style creations led by Executive Chef Khor-san.

## The New Location

The address is 12 Marina Boulevard, Marina Bay Financial Centre Tower 3, #01-01. That puts Misaki in the middle of the financial district, close to Downtown, Marina Bay and Raffles Place work crowds. The move gives the restaurant a practical advantage for weekday lunches and after-work dinners.

The official hours are Monday to Friday lunch from 11.30am to 3pm, with last order at 2.30pm, and dinner from 6pm to 10pm, with last order at 9.45pm. Saturday is dinner-only, while Sunday is closed. Those hours make it more of a planned booking than a spontaneous late-night stop.

## What The Restaurant Is Built Around




A plated dish from Misakiâ??s official website reflects its refined Japanese dining style.

Misaki describes omakase as entrusting the meal to the chef, with seasonal creations served in a cosy private-dining setting. That tells you how to approach the restaurant. It is better for a focused meal than for a quick, noisy group catch-up where nobody is paying attention to the food.

The website also highlights private rooms, which can matter for business dining. In the CBD, a restaurant that can handle client conversation without shouting across a table has a different role from a casual sushi counter.

# How To Plan A CBD Meal




Sashimi imagery from Misakiâ??s official site supports the restaurantâ??s Japanese cuisine focus.

For lunch, book with timing discipline. MBFC lunches can become tight if you are moving between towers or returning to meetings. Confirm whether your group is ordering a set, omakase or a la carte before arrival so the meal does not drift.

For dinner, the restaurant is better treated as the main plan rather than a pre-event stop. If you are choosing omakase, leave enough time for pacing. A meal built around seasonal courses loses some of its point if everyone is watching the clock.

## Mei Chuaâ??s Dining Read

Misakiâ??s appeal is not trendiness; it is reliability, location and a quieter style of Japanese dining. That can be exactly what CBD diners need when the week is full and the meal has to feel composed rather than performative.

I would book it for a business lunch, a small birthday dinner or a catch-up where the food should lead the room. If you want a loud, casual izakaya energy, this is probably not the first match. If you want a polished Japanese meal near the office, the MBFC move makes sense.

## Booking Notes

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For enquiries and reservations, call +65 6443 1187. Because the restaurant highlights private rooms, call ahead if privacy or room configuration matters. Also check current menu availability if you are booking for seasonal specials.

For guests arriving by MRT, Downtown and Raffles Place are both practical depending on your starting point. Drivers should factor in CBD parking and peak-hour traffic around Marina Boulevard.

## Misaki Japanese Restaurant Location

**Address:** 12 Marina Boulevard, Marina Bay Financial Centre Tower 3, #01-01, Singapore 018982
**Opening hours:** Mon-Fri 11.30am-3pm and 6pm-10pm; Sat 6pm-10pm; closed Sun
**Nearest MRT:** Downtown, Marina Bay or Raffles Place
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## Practical Details To Keep In Mind

Misaki Japanese Restaurant MBFC is easiest to assess when you turn the headline into a real calendar or budget decision. Start with the exact date, place, price or eligibility rule, then decide whether it fits your household, work week, travel plan or buying timeline. That keeps the decision grounded in the details above instead of in a vague sense that the topic sounds current.

For Singapore readers, the small logistics often decide whether Misaki Japanese Restaurant MBFC is genuinely useful. Transport time, booking windows, queue risk, payment conditions, weather, school or work schedules, and group size can change the experience more than the headline suggests. If you are going with family or colleagues, settle those details before the day itself.

The linked primary page is also where the final operational terms sit. Use it for the exact session, ticket, fare, opening-hour, eligibility or reservation step named in this guide, especially when the subject involves a live event, a reopening, a bank offer, travel pricing or official market statistics that may be

updated after publication.

The stronger choice is usually the one that still makes sense after those checks. If Misaki Japanese Restaurant MBFC helps you save time, avoid a poor booking, compare prices better or plan a more comfortable visit, it belongs on your shortlist. If the numbers, timing or route do not fit, skip it without feeling that you missed the main story.

Keep one practical note with you after reading: the most useful detail is rarely just the name of Misaki Japanese Restaurant MBFC. It is the specific number, address, player, fare, menu, session, validity date or policy condition that changes what you do next. That is the detail to confirm before you spend money, make a booking or adjust your plans, especially when your decision involves other people or a fixed weekend window.

If you are comparing Misaki Japanese Restaurant MBFC with another option, write down the trade-off in one line: time, price, convenience, certainty or experience. That simple comparison usually exposes whether the topic is worth acting on now, worth saving for later, or better left alone.

Use Misaki Japanese Restaurant official website for the exact booking, ticketing, eligibility or programme terms named above.

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**Author**
meichua