



MUKAI's Kaiho Don at Plaza Singapura: Is It Worth It?

Description

MUKAI, the Shibuya kaisendon specialist, has opened its first outlet outside Japan at Plaza Singapura, and its entry-level bowl already sits above most of Singapore's kaisendon competition. Prices run from S\$28.90++ to S\$79.90++ across five tiers, according to Eatbook's coverage of the opening, corroborated by Daniel Food Diary.

What MUKAI actually sells

The signature dish is the **Kaiho Don**, literally "sea treasure bowl", MUKAI's own name for what is elsewhere called kaisendon or chirashi don. Rather than fanning individual sashimi slices over rice, MUKAI stacks chopped seafood into a mound. Per the brand's own site, every bowl comes with an appetiser, broth, dessert, and finishes with warm dashi poured over the last of the rice and seafood, turning it into ochazuke. This two-stage serving style is common across Japanese donburi specialists generally, not something exclusive to MUKAI.

Five tiers, per Eatbook: **Nami (S\$28.90++)**, **Jo (S\$32.90++)**, **Tokujo (S\$40.90++)**, **Kiwami (S\$52.90++)**, and **Goku Goku (S\$79.90++)**, the last limited to 30 bowls a day and built around chutoro, uni and ikura. A kids' version, Kaiho Don Kodomo, runs S\$19.90+. There are also two set menus, HaÅ• at S\$68++ and MUKAI at S\$99++, and a short a la carte tuna list from S\$9.90++.



Kaiho Don Nami, MUKAI's entry-level bowl, from S\$28.90++. Image: MUKAI Singapore.

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Kaiho Don Goku Goku, MUKAI's S\$79.90++ ceiling bowl, capped at 30 servings a day.
Image: MUKAI Singapore.

What it costs against the competition

The nearest comparison is Kaunta in Tanjong Pagar, whose Tsujihan-style kaisendon runs Ume at S\$19.90++, Hana at S\$29.90++ and Tokujo at S\$39.90++. MUKAI's entry-level Nami, at S\$28.90++, lands almost exactly where Kaunta's middle tier sits, not its cheapest.

At the budget end, Teppei Syokudo's build-your-own kaisendon starts from around S\$16 nett for a simpler, self-assembled bowl, a different format and a different occasion, closer to the DIY-assembly approach LBRD covered at [Sushiro Orchard Gateway](#), but it is the number a value-conscious reader will have in their head when they see MUKAI's S\$28.90++ starting price.

Bowl	Restaurant	Price
DIY kaisendon	Teppei Syokudo from ~S\$16 nett	
Ume	Kaunta	S\$19.90++
Kaiho Don Nami	MUKAI	S\$28.90++
Hana	Kaunta	S\$29.90++
Tokujo	Kaunta	S\$39.90++
Kaiho Don Goku Goku MUKAI		S\$79.90++

With GST and service on top of the ++, MUKAI's cheapest bowl comes to roughly S\$34.60, and the Goku Goku to roughly S\$95.80. That top tier is no longer competing with a donburi counter; it is priced closer to a set omakase lunch.

What looks like the pick

On price alone, the **Jo (S\$32.90++)** sits in the gap between Kaunta's Hana and Tokujo, which is the part of the menu where a specialist kaisendon place should be earning its premium over Kaunta's general omakase-adjacent kitchen. The Goku Goku, at S\$79.90++ for 30 bowls a day, is a scarcity play more than a value one, closer in spirit to the booking-window pricing at [Sushi Ryujiro](#) than to a regular donburi counter: the cap itself is doing marketing work.

The a la carte tuna dishes, from S\$9.90++ for Maguro Daikon, are the cheapest way into the kitchen if a full bowl is more than you want on a weekday lunch.

Who it suits

Good for a first visit if you want to try MUKAI's specific format rather than a generic kaisendon, and for anyone already committed to a Plaza Singapura lunch who is not chasing the absolute cheapest bowl in the CBD. Not for a budget-first order: at Nami's S\$28.90++, you are already paying Kaunta mid-tier money for MUKAI's entry point, and Teppei Syokudo remains the cheaper route if the goal is simply fresh sashimi over rice, the same value question LBRD asked when [Misaki reopened at](#)

[MBFC.](#)

Details

MUKAI Singapore,
#B1-07, Plaza Singapura,
68 Orchard Road, Singapore 238839.

Daily, 11.30am to 3pm and 5.30pm to 10pm.

Full menu published as a PDF on the restaurant's own site; no confirmation yet on whether walk-ins are held back during peak lunch hours.

MUKAI's entry price is not the bargain the Shibuya-cult-favourite framing might suggest: it opens roughly where Kaunta's middle tier already sits. For a lighter, cheaper entry into the same dry-ageing and Korean-pork trend elsewhere in the CBD, see LBRD's piece on [Katsu by Kyu at OUE Downtown](#). If the name and the ochazuke finish are the draw, Jo is the tier that makes sense. If price is the only variable, Teppei Syokudo or Kaunta's own entry bowl still undercut it.

Date Created

28/08/2026

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