

Sushi Ryujiro Singapore: Menu Prices & Booking Guide

Description

default watermark

Sushi Ryujiro Singapore returned on 15 July 2026 in a new 10-seat home at The Capitol Kempinski Hotel, after its earlier Shaw Centre operation closed in early 2026. Launch information lists three menus from S$228++ to S$428++, plus optional wine-and-sake pairings. At the other end of the price scale, Koji Sushi Barâ??s $22++ chirashi don at Raffles City is the everyday-lunch version of a sashimi bowl. Reservations are live through the restaurantâ??s SevenRooms page.

Last checked: 15 July 2026. Prices, programmes, menus and opening details can change; confirm the linked official page before travelling, ordering or paying.

The Michelin distinction belongs to Chef Ryujiro Nakamuraâ??s Tokyo restaurant, which the Michelin Guide currently lists with one star. The new Singapore location has not been awarded a Michelin star at this check. Calling it a â??Michelin-starred Singapore restaurantâ?• would therefore overstate its current status.

Sushi Ryujiro Singapore launch prices

Option	Launch price	Published format	Before booking
Nigiri Lunch	S$228++	13 seasonal nigiri, signature maki and dessert	Confirm seating time and whether soup or other courses are included
Lunch Omakase	S$298++	Seasonal appetisers, cooked dishes, nigiri and dessert	Ask for current course count and duration
Dinner Omakase	S$428++	Longer appetiser, cooked-course and sushi progression	Confirm menu length and last seating
Delight Pairing	S$188++	Four pours	Confirm wine/sake mix and non-alcoholic alternative
Elevation Pairing	S$268++	Six wines and sakes	Confirm pour sizes and final selection

These are launch prices supplied with the restaurantâ??s opening materials. This is launch pricing, not a promise that the figures will remain unchanged. Omakase content changes with season and supply, and the booking page may show later prices or terms. â??++â?• means service charge and GST are added, so the final amount is materially higher than the menu figure.

For rough budgeting at current 10% service charge and 9% GST, multiplying the menu figure by 1.199 gives about S$273 for the S$228 lunch, S$357 for the S$298 lunch and S$513 for the S$428 dinner. Restaurant rounding, beverages and extras can change the bill; ask for the live nett amount if the difference affects your decision.

What changed from the Shaw Centre restaurant?

This is a return, not Sushi Ryujiroâ??s first Singapore opening. CNA Luxury reports that the earlier Shaw Centre restaurant closed in early 2026 after a two-year run. The old site subsequently became Sushi Ryujin under a different business arrangement. Readers should therefore check the restaurant name and address carefully when using an old search result or saved map pin.

default watermark

The new location is at 15 Stamford Road, #01-88, Singapore 178906. The counter has ten seats, compared with the previous locationâ??s different layout, and a private room for up to six guests is planned for September 2026. â??Plannedâ?• matters: confirm that the private room has actually opened before arranging a group.

Who is cooking and what is the sourcing approach?

Chef Nakamura oversees the concept, while executive chef Naruki Ikeda leads the Singapore counter. CNA reports that Ikeda explains ingredients and techniques in English. Restaurant materials emphasise direct relationships with fishermen and specialist suppliers in Japan, including tuna specialist Yamayuki, rather than promising that every ingredient follows one identical route.

Seasonal examples in opening coverage include sea-cucumber innards from Awaji in chawanmushi, arrowroot somen with Akita water shield, and a tuna progression of chutoro, akami and ootoro. These examples help explain the style; they are not a guarantee that the same items appear at every lunch or dinner.

How to choose between lunch and dinner

- **Nigiri Lunch:** best for diners who primarily want the sushi progression and a lower starting price.
- **Lunch Omakase:** adds appetisers and cooked dishes, making it the closer daytime comparison with the dinner format.
- **Dinner Omakase:** the highest-spend and fullest published sequence; choose it for range, not simply prestige.
- **Pairing:** useful only if every guest wants alcohol and the pours suit the menu; otherwise ask for tea or a non-alcoholic route.

At a ten-seat counter, late arrival affects other diners and the sequence of temperature-sensitive sushi. Ask how early to arrive, whether all guests must be present, and what happens to missed courses. Do not plan a tight post-meal appointment without confirming duration.

Allergies, preferences and counter etiquette

1. Declare seafood, shellfish, egg, soy, gluten, sesame, alcohol and other restrictions when requesting the reservation.
2. Ask whether the kitchen can safely accommodate the restriction across a chef-selected menu; a preference and a medical allergy are not the same.
3. Confirm pregnancy-related raw-food preferences before paying.
4. Avoid strong fragrance and arrive at the stated time.
5. Ask before photographing staff or using flash; follow the counterâ??s phone policy.
6. Eat each piece promptly when served unless the chef advises otherwise.

An omakase restaurant may be unable to redesign a seafood-heavy menu at short notice. A reservation request is not confirmation that every restriction can be met.

default watermark

Booking checklist and alternatives

- Use the live Sushi Ryujiro reservation page.
- Select the correct Capitol Kempinski location and menu.
- Confirm deposit, cancellation, no-show and late-arrival rules.
- Ask for the current nett price, duration and beverage inclusions.
- Record dietary acceptance in writing before the cancellation deadline.
- Recheck the address rather than following an old Shaw Centre listing.

Diners comparing formats can read Little Big Red Dotâ??s Hachi Kyoto-style omakase guide and Jiin Omakase guide. These are different restaurants, price points and cuisines; use them as decision prompts, not direct quality rankings.

Primary sources and reporting note

The live booking route was checked on Sushi Ryujiroâ??s official SevenRooms listing. Reopening date, 10-seat counter, Capitol address, private-room timing, chef roles and sourcing examples were cross-checked against CNA Luxuryâ??s 14 July 2026 report. The Michelin distinction was verified on the Guideâ??s official Tokyo Sushi Ryujiro listing; it does not transfer automatically to Singapore. Menu and pairing figures are attributed to launch materials and should be checked in the live reservation flow. Little Big Red Dot did not attend a meal and received no compensation. The featured photograph is restaurant-supplied and not AI-generated.

Date Created
15/07/2026
Author
meichua