



Sushiro adds fugu and bluefin kamatoro to a 13-plate menu from 7 October

Description

[Sushiro Singapore](#) puts fugu, bluefin kamatoro and blackthroat seaperch on its conveyor belts from Wednesday, 7 October, with a 13-item seasonal menu called Curated Indulgence Part 1 that runs to 3 November 2026. Plates cost S\$2.30 to S\$5.90, before service charge and GST.

TILL
20 OCT



\$4.9++
Mediterranean
Bluefin Kamatoro
地中海産本鯖大とろ(カマトロ)

CUR
こだわり
INDUL
PA



\$3.9++
Flounder
Taste
ひらめの大

TILL
20 OCT



\$4.9++
Fugu Taste and Compare
with Ponzu Jelly and
Grated Radish (Pufferfish)
ふぐ食べ比べ ポン酢おろし

TILL
20 OCT



\$5.9++
Sous Vide Tender Roast Beef
柔らか赤身のローストビーフ



\$2.9++
Flying Fish Tempura
トビウオ天ぷらにぎり



\$4.9++
Tairagi Shellfish
Taste and Compare
タイラギ貝食べ比べ



\$3.9++
Big Whelk
Taste and Compare
大つぶ貝食べ比べ

Page 2

Footer Tagline

Photo: Sushiro Singapore

Four of the 13 items have a shorter run and come off the menu after 20 October. The other nine stay until the menu ends on 3 November.

On the menu until 20 October

- Mediterranean Bluefin Kamatoro, S\$4.90
- Flounder Engawa Taste and Compare, S\$3.90
- Aburi Wild Blackthroat Seaperch, S\$3.90
- Sous Vide Tender Roast Beef, S\$5.90

The blackthroat seaperch, a fish Sushiro describes as rich and fatty, is lightly salted and then seared. The roast beef is seasoned only with salt and slow-cooked sous vide. At S\$5.90 it is the most expensive plate in the line-up, and the only one that is not seafood.

Running to 3 November

- Fugu Taste and Compare with Ponzu Jelly and Grated Radish, S\$4.90
- Fugu Shirako Wrap with Ponzu Jelly, S\$4.90
- Tairagi Shellfish Taste and Compare, S\$4.90
- Big Whelk Taste and Compare, S\$3.90
- Bancha Braised Octopus, S\$3.90
- Shio Aburi Mehikari, S\$3.90
- Shio Koji Albacore Tuna Karaage, S\$3.50
- Flying Fish Tempura, S\$2.90
- Beni Sujiko and Minced Tuna Wrap, S\$2.30

The octopus is Hokkaido mizudako, boiled in bancha, a roasted green tea, so the tea aroma carries into the meat. Four plates on the full menu are billed as Taste and Compare: the fugu, the flounder engawa, the tairagi pen shell and the big whelk.

Fugu appears twice. Besides the Taste and Compare plate, which comes with ponzu jelly and grated radish, there is a wrap of fugu shirako, the milt of the pufferfish, with ponzu jelly.

Prices and availability

All prices carry service charge and GST on top. The cheapest plate is the S\$2.30 Beni Sujiko and Minced Tuna Wrap; most of the menu sits at S\$3.90 or S\$4.90.

The items are available while stocks last. Prices differ at the Sushiro outlet in Mandai Wildlife Reserve, which operates under the Digiro name.

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