



Sushiro adds three premium plates until 3 November, from S\$3.90++

Description

Sushiro has put three premium plates on a limited menu across its Singapore restaurants from 7 October to 3 November 2026.

**TILL
20 OCT**

\$4.9++
**Mediterranean
Bluefin Kamatoro**
地中海産本鱈大とろ(カマトロ)

**TILL
20 OCT**

\$3.9++
**Flounder Engawa
Taste and Compare**
ひらめのえんがわ食べ比べ

**CURATED
こだわり厳選
INDULGENCE
PART 1**

\$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
柔らかく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**
大つよ貝食べ比べ

\$4.9++
**Fugu Shirako Wrap
with Ponzu Jelly**
濃厚とろふぐ白子包み

\$3.9++
Bancha Braised Octopus
湯茶煮ホタテにぎり

\$3.9++
Shio Aburi Mehikari
塩炙りメヒカリ

\$2.3++
**Beni Sujiko and
Minced Tuna Wrap**
紅麹塩麹子ねぎまぐろ包み

\$3.5++
**Shio Koji
Albacore Tuna Karaage**
塩麹漬けひんちまうまぐろ唐揚げ

Sushiro's limited premium-plate menu runs to 3 November 2026. Photo: Sushiro Singapore

[Sushiro Singapore](#) prices the Aburi Wild Blackthroat Seaperch at S\$3.90++, Sous Vide Tender Roast Beef at S\$5.90++, and Bancha Braised Octopus at S\$3.90++, while stocks last. Prices differ at the Mandai Wildlife Reserve Digiro outlet.

What is on the plate

The seaperch is lightly salted and gently seared for a fatty, umami finish. The roast beef is seasoned with salt and slow-cooked sous vide to keep it tender. The octopus uses Hokkaido mizudako boiled in bancha, roasted green tea, so the tea aroma sits beside the seafood rather than covering it.

The limited plates sit on top of Sushiro's usual conveyor-belt list of more than 100 sushi and side dishes. Diners still order by touchscreen or from the belt as usual; the three items are the dated additions for this window.

Outlets and timing

Orchard Gateway's Sushiro is at 227 Orchard Road, #B1-07/08. Hougang Mall at 90 Hougang Avenue 10, #02-23/24, opens on 1 October 2026. Most mall outlets run 11am to 10pm with last order at 9.30pm; Jewel Changi opens from 10am.

The premium-plate run continues islandwide at participating restaurants through 3 November, or until stocks run out. The regular menu runs from tuna and grilled salmon to ramen and desserts, with seasonal Japanese specials rotating through the year.

Booking a table

Reservations are taken only through the Sushiro mobile app, where diners pick an arrival time and get a queue number in advance. Takeaway is available at the outlets. The chain opened Japan's first conveyor-belt sushi restaurant in 1984 and now serves more than 100 varieties of fresh sushi, ramen, desserts and seasonal specials in Singapore.

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