



DOMO

MODERN JAPANESE 创

DOMO emerges as a unique culinary sanctuary that reimagines Japanese gastronomy through robatayaki-inspired modern techniques and community-driven philosophy.

The owner-chef, Rose Ang describes Domo as a modern Japanese restaurant with European influences, much like those she helmed across the world.

"It's based on my life experiences," she said. "I've spent a lot of time in Europe — Switzerland, Munich, Zurich, and even Central Asia — and that's why I describe it as modern Japanese with European influences. It's not traditional Japanese food, but it's not confused either. It's what I know, and it's what I do best."

-By CNA Luxury. Annette Tan-

Sashimi

Salmon 3pcs



\$15

Salmon Belly 3pcs



\$18

Salmon Roe (Ikura)



\$18

Hamachi 3pcs



\$18

Hamachi Belly 3pcs



\$22

Seabream 3pcs



\$15

Japanese Scallop 3pcs



\$18

Akami Tuna 3pcs



\$18

Chutoro 2pcs



\$20

Otoro 2pcs



\$26

Snow Crab 2pcs



\$18

Aka Ebi 3pcs



\$15

Botan Ebi 1pc



\$15

Uni 50g/ 100g



Seasonal Price

♥ Chef's Recommendation

Photo shown are for illustration purposes only. All prices are subjected to service charge and GST.

Nigiri (Per Piece)

Salmon



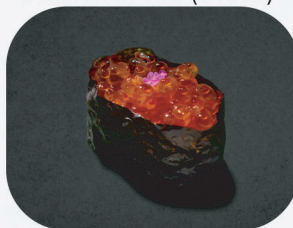
\$5

Salmon Belly



\$6

Salmon Roe (Ikura)



\$8

Hamachi



\$5

Hamachi Belly



\$6

Seabream



\$5

Japanese Scallop



\$8

Akami Tuna



\$6

Chutoro



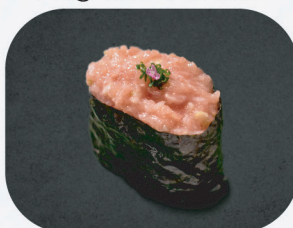
\$10

Otoro



\$13

Negitoro Gunkan



\$12

Snow Crab



\$9

Botan Ebi



\$16

Aka Ebi



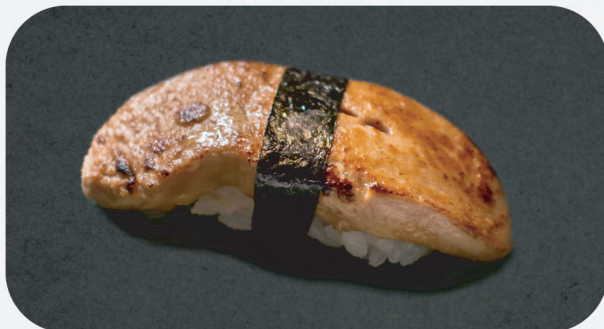
\$6

Unagi



\$6

Foie Gras (min order 2pcs)



\$28 (Per piece)

Uni



\$40

♥ Chef's Recommendation

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Sashimi Moriawase

Deluxe 5 Types
(10pcs)

\$58

Premium 4 Types
(12pcs)

\$118

♥ DOMO Platter
7 Types (21pcs)

\$158

Sushi Platters

Tuna Tasting
(3 pcs Nigiri Sushi
+ 6 pcs Sushi Roll)

\$38

Deluxe Platter
(10pcs)

\$49

♥ Premium Platter
(10pcs)
including Toro, Uni,
Wagyu Beef

\$98



Deluxe 5 Types (10pcs)



Deluxe Platter (10pcs)



♥ Premium Platter (10pcs)

♥ Chef's Recommendation

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Salads

Garden Salad with
Avocado, Cherry
Tomatoes and Goma
Citrus Dressing



\$18

Robata Chicken
Salad with
Ginger Lemon
Dressing



\$24

Sashimi Salad
with
Nashi Pear
Dressing



\$24

Robata Vegetable,
Eringi Mushroom,
Balsamic
Miso Sauce



\$18

Tempura & Fried Dishes

Crispy Squid with
Jalapeño Aioli

\$22

Yuzu Chicken Karaage
Anori

\$22

Tempura Crispy
Soft Shell Crab

\$30

Tempura Tiger Prawn
(5pcs)

\$29

Vegetable Tempura
(7pcs)

\$22

♥ Tempura Brie with
Fried Grape,
Sweet Plum Sauce

\$18



♥ Tempura Brie with Fried Grape,
Sweet Plum Sauce



Crispy Squid with Jalapeño Aioli



Yuzu Chicken Karaage Anori



Tempura Crispy Soft Shell Crab

♥ Chef's Recommendation

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Handrolls

♥ Wagyu Beef Handroll \$28

Aburi Wagyu Beef with
Teriyaki, Uni

Snow Crab Handroll \$24

Zuwaigani, Hotate,
Ikura, Ponzu Jelly

Foie Gras Handroll \$28

Seared Foie Gras,
Unagi with Sancho
Pepper

Uni Handroll \$35

Sea Urchin with Ikura
and Tobiko

Toro Handroll \$48

Tuna belly with Uni
and Caviar

♥ Wagyu Beef Handroll

Foie Gras Handroll

Uni Handroll



Toro Handroll

Snow Crab Handroll



Unagi Dream Roll



Green Goddess Roll



Fairy Fungy Roll



♥ Skinny Me



Korean Spider



Blazing Tiger

♥ Chef's Recommendation

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Maki Rolls

Flawless Salmon Roll \$24

Aburi Salmon,
Cucumber, Avocado,
Yuzu Soy & Sesame

Hamachi Jalapeño Roll \$22

Hamachi, Yuzu Soy,
Coriander, Jalapeño Mayo

Greeky Roll \$24

Tuna, Salmon,
Crabmeat, Tobiko,
Cucumber Lemon
Curd, Feta

Spicy Tuna Roll \$25

Spicy Tuna, Cucumber,
Onion, Tempura Flakes,
Chives, Mentaiko Sauce

California Roll \$28

Salmon California,
Crabmeat, Cucumber,
Avocado, Tobiko

♥ Lobster Roll \$45

Boston Lobster,
Avocado, Asparagus,
Sesame Yuzu Soy

Unagi Dream Roll \$32

Unagi, Cucumber,
Shiso, Sancho Pepper
*ADD Foie Gras \$42

Green Goddess Roll \$18

Avocado & Cucumber,
Wasabi Pea, Yuzu Soy

Fairy Fungy Roll \$18

Braised Shiitake in
Truffle Teriyaki,
Cucumber,
Tempura Enoki

♥ Skinny Me \$26

Crabmeat, Unagi,
Avocado, Kimchi,
Cucumber, Tobiko
(No Rice)

Korean Spider \$24

Soft Shell Crab,
Cucumber, Kimchi,
Tobiko, Chili Mayo

Blazing Tiger \$22

Prawn Tempura,
Cucumber, Mango,
Mentaiko Sauce

Golden Crab \$18

Tempura Roll with
Crabmeat, Tobiko,
Tamago, Asparagus,
Teriyaki Sauce



Flawless Salmon Roll



Hamachi Jalapeño Roll



Greeky Roll



Spicy Tuna Roll



California Roll



♥ Lobster Roll

♥ Chef's Recommendation

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Appetisers

Edamame with Truffle Salt	\$8	Spicy Edamame with Chili	\$10	Crispy Tofu with Truffle Yuzu Sauce	\$18
Umami Tomato with Shiso Vinaigrette	\$15	♥ Negi Maguro & Salmon Tartare with Crispy Rice & Nori Chip	\$35	♥ Negitoro & Salmon Tartare with Crispy Rice & Nori Chip	\$48
♥ Salmon Tataki with Dijon Mustard, Balsamic Glaze	\$22	Beef Tataki with Citrus Ponzu Salsa	\$24	Hamachi Crudo with Fresh Chilli and Fresh Mixed Herb	\$22
Lightly Seared Salmon Sashimi drizzled with Yuzu Soy Dressing	\$24	Lightly Seared Hokkaido Scallop Sashimi drizzled with Yuzu Soy Dressing	\$28	Wagyu Beef Kimchi Gyoza with Spicy Ponzu (5pcs)	\$24
Pork, Scallop and Prawn Gyoza with Ginger Ponzu (5pcs)	\$22	Pan Seared Foie Gras with Kumquat Teriyaki	\$45		

Signature Sashimi Tacos (2pcs)

♥ Tuna, Avocado, Feta (2pcs)	\$18	♥ Salmon, Tomato Shiso Salsa (2pcs)	\$18	♥ Wagyu Beef (Warm), Wasabi Salsa (2pcs)	\$18
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♥ Tuna, Avocado, Feta
Sashimi Tacos (2pcs)



♥ Salmon, Tomato Shiso Salsa
Sashimi Tacos (2pcs)

♥ Chef's Recommendation

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Spicy Edamame
with Chili



Umami Tomato with
Shiso Vinaigrette



Beef Tataki with
Citrus Ponzu Salsa



♥ Negitoro & Salmon Tartare with
Crispy Rice & Nori Chip



♥ Salmon Tataki with Dijon Mustard,
Balsamic Glaze



Hamachi Crudo with
Fresh Chilli and
Fresh Mixed Herb



Lightly Seared Salmon
Sashimi drizzled with
Yuzu Soy Dressing



Lightly Seared Hokkaido
Scallop Sashimi drizzled
with Yuzu Soy Dressing



Wagyu Beef Kimchi Gyoza
with Spicy Ponzu (5pcs)



Pork, Scallop and Prawn Gyoza with
Ginger Ponzu (5pcs)

♥ Chef's Recommendation

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Main Dishes

Sautéed Spicy Garlic
Prawn with Shiitake
Mushroom, Asparagus

\$28

Grilled Gindara Black
Cod with Yuzu Miso

\$48

♥ Crispy Halibut with
Yuzu Truffle Sauce

\$38

King Crab Leg with
Shiso Sauce

\$79

♥ Sautéed Lobster in
Yuzu Sake Truffle Soy
Sauce

\$78

Mt Fuji Volcano of Ikura
topped with Uni and
Snow Crab

\$68

A5 Wagyu Beef
Sukiyaki with Tofu,
Mushroom and
Vegetable

\$79



Sautéed Spicy Garlic Prawn
with Shiitake Mushroom,
Asparagus

Grilled Gindara Black Cod
with Yuzu Miso



♥ Crispy Halibut with Yuzu
Truffle Sauce



Mt Fuji Volcano of Ikura topped
with Uni and Snow Crab



A5 Wagyu Beef Sukiyaki with
Tofu, Mushroom and Vegetable

♥ Chef's Recommendation

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Live Seafood

Australian Lobster

- Sashimi with Fresh Wasabi
- Asparagus, Shiitake and Japanese Dried Scallop Sauce
- Tempura with Yuzu Truffle Sauce
- Robata with Thermidor & Parmesan

Seasonal Price

Prawns

- Drunken with Flames of Sake, Ginger and Garlic
- Robata with Himalayan Pink Salt

Seasonal Price

Geoduck Clam

- Sashimi with Fresh Wasabi
- Asparagus, Sake Garlic Soy

Seasonal Price

Bamboo Clam

- Steamed with Ginger Garlic Mirin
- Robata with Soy Butter

Seasonal Price

Jumbo Oyster

- Sashimi with Ponzu Jelly
- Baked with Uni & Butter Sauce

Seasonal Price



♥ Chef's Recommendation

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Robata Seafood

Hamachi Kama with Pink Salt, Daikon Oroshi, Lemon	\$35	♥ Japanese Scallop with Roe on Shell(2pcs), Soy Garlic Butter	\$20	Caramelized Unagi Kabayaki with Sancho Pepper	\$45
Salmon with Mango, Lime and Sea Grape	\$32	Tender Octopus with Shiso	\$39	Grilled Shrimp, Gratinated with Mentaiko Aioli	\$29
Grilled Otoro Steak with Lime Ponzu	\$120				

Robata Meat

Miso Teriyaki Glazed Chicken	\$24	Angus Beef Tenderloin	\$49	Australian MS6-7+ Wagyu Beef Ribeye (200g)	\$90
♥ Japanese Miyazaki A5 Wagyu Striploin Flambé in Salt Stone	\$120	♥ Rack of Lamb, Gochujang Miso (3pcs)	\$42	♥ Sticky Iberico Pork Ribs with Red Onion Pickles	\$38

Robata Vegetable

Grilled Sweet Corn with Goma Glaze	\$12	Yaki Imo (Sweet Potato) with Yuzu Butter, Himalayan Pink Salt	\$15	Asparagus Fried Capers with Sesame Teriyaki	\$16
♥ Eggplant in Mirin, Ginger and Soy	\$15	Assorted Mushroom in Garlic Soy Butter	\$14		



Grilled Sweet Corn
with Goma Glaze



Yaki Imo (Sweet Potato) with
Yuzu Butter, Himalayan Pink Salt

♥ Chef's Recommendation

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Hamachi Kama with Pink Salt,
Daikon Oroshi, Lemon



Grilled Shrimp, Gratinated
with Mentaiko Aioli



♥ Japanese Scallop with Roe on
Shell (2pcs), Soy Garlic Butter



♥ Japanese Miyazaki A5 Wagyu
Striploin Flambé in Salt Stone



♥ Sticky Iberico Pork Ribs with
Red Onion Pickles



Miso Teriyaki Glazed Chicken



♥ Rack of Lamb, Gochujang Miso (3pcs)



Asparagus Fried Capers with
Sesame Teriyaki



♥ Eggplant in Mirin,
Ginger and Soy



Assorted Mushroom in
Garlic Soy Butter

♥ Chef's Recommendation

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Rices

Garlic Fried Rice	\$18	Garlic Fried Rice with Ikura	\$35	Seafood Garlic Fried Rice	\$35
♥ Snow Crab and Tobiko Baked Rice	\$48	Cauliflower Garlic Fried Rice	\$18	Truffle Mushroom Baked Rice	\$18
MS 7+ Wagyu Beef Fried Rice	\$48	*ADD Wagyu	\$45	*ADD Onsen Egg	\$8

Noodles

Seafood Yaki Soba Noodle	\$34	Inaniwa Udon Noodle Soup	(S) \$8 (L) \$15
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Sides & Soups

Chawanmushi with Prawn	\$12	Chawanmushi with Prawn, Crabmeat & Ikura	\$18	Japanese Onsen Egg with Truffle Teriyaki Sauce & Sea Grape	\$12
♥ Seafood Soup with Cod Fillet, Aka Ebi, Tofu, Fish Collagen Broth	\$19	Organic Miso Soup with Shiitake Mushroom & Tofu	\$8	Asari (Clam) with Ginger, Sake, Negi (2pax)	\$28

♥ Chef's Recommendation

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♥ Snow Crab and Tobiko Baked Rice



MS 7+ Wagyu Beef Fried Rice



Seafood Yaki Soba Noodle



Japanese Onsen Egg with
Truffle Teriyaki Sauce & Sea Grape



Chawanmushi with Prawn,
Crabmeat & Ikura



Asari (Clam) with
Ginger, Sake, Negi (2pax)

♥ Chef's Recommendation

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♥ Domo Arigato Finale

Digestif

Umeshu Brandy Plum Wine	\$18
Momo Peach Plum Wine	\$15
Japanese Whisky Cappuccino	\$16
Passito Di Pantelleria Sweet Wine	\$18

Dessert

♥ Domo Arigato Finale	\$98	Warm Azuki Bean Soup infused with Orange Peel and served with Robata Mochi	\$10	Tempura "Banana Split" with Korean Strawberries, Double Chocolate, French Vanilla, Ice Cream	\$23
Honey & Mint Umeshu Macerated Strawberries with Mango Passionfruit Sorbet	\$16	♥ Sticky Ginger Date Pudding Soy Toffee Sauce with Vanilla Ice Cream	\$16	Warm Chocolate Lava Cake with Sicilian Pistachio Ice Cream	\$18
Mangolicious Yuzu Tart with Mandarin Orange Sorbet	\$16	Japanese Musk Melon	\$38	Chilled Mango Gazpacho with Yuzu Shiso Pomelo	\$22
Ice Cream (per scoop) · Matcha/Goma/ Korean Strawberries Cheesecake	\$8	Sorbet (per scoop) · Triple Chocolate/ Yuzu Lemon/ Pear Lemonade Peach	\$8	Boozy Gelato (per scoop) · Yuzu Bombay Sapphire/ Lychee Rose infused with Veuve Clicquot Champagne	\$15

♥ Chef's Recommendation

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reservations@domo.com.sg
website: www.domo.com.sg

LUNCH

Mon - Sun : 11:30AM - 3:00PM
Last Seating: 2:15PM
Last Order at 2:30PM

DINNER

Mon - Sun : 6:00PM - 10:00PM
Last Seating: 9:15PM
Last Order at 9:30PM

DOMO, Raffles City Singapore
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DOMO Dining Pte Ltd
UEN: 202436074H