




Private Rooms & Events

The background of the slide is a photograph of the Domo restaurant entrance at night. On the left, there is a dark wooden wall with a circular sign that says "DOMO" and several vertical light fixtures. In the center, a large glass door is open, revealing a brightly lit interior. A large, ornate floral arrangement with red and yellow flowers and a red banner that says "Best Wishes" is positioned in front of the door. To the right of the door, there is a black metal stand with a white sign. On the far right, a blue light fixture is visible. The overall atmosphere is warm and sophisticated.

Turn your next gathering into an extraordinary experience. Whether you're celebrating a personal milestone, entertaining clients, or planning a private event, Domo offers an intimate and sophisticated setting unlike any other. With bespoke dining options, elegant surroundings, and impeccable service, your occasion will be as seamless as it is memorable.



MAIN DINING AREA 1

- The whole area can seat up to 100 guests



MAIN DINING AREA 2

- The whole area can seat up to 60 guests



AKI ROOM

- Long table with a view and can seat 8 guests to maximum 20 guests.
- Minimum spend for lunch is \$80++ and dinner is \$120++ before SVC & GST.



NASU ROOM

- Long table set up and can seat up to 10 people.
- Minimum spend for lunch is \$80++ and dinner is \$120++ before SVC & GST.





HARU ROOM

- Round table set up and can seat guests up to 6 -12 people..
- Minimum spend for lunch is \$80++ and dinner is \$120++ before SVC & GST.

WEDDING PACKAGE

WEEKDAY

Solemnisation Package

From SGD65 per person

7-Course Menu Packages

From SGD120 per person

WEEKEND

Solemnisation Package

From SGD90 per person

7-Course Menu Packages

From SGD180 per person

WINE, DINE & UNWIND

Elevate your occasions with unforgettable dining experiences tailored to every event :

Social Celebrations



Wedding lunches or dinners, milestone birthdays, and more

Corporate Gatherings



Networking receptions, elegant dinner & dance nights

Business Affairs



Executive lunches or dinners, launch events, wine tastings

Brand Highlights



Sophisticated and impactful product launches

SCAN TO KNOW MORE ABOUT US



• THE TEAM DOMO •

CHEF ROSE ANG WITH THE CULINARY AND SERVICE TEAM





DOMO LUNCH SET

Upgrade to Garlic Fried Rice +8

EXECUTIVE SASHIMI SET 38

Domo Salad, Chef's selection of 9 Pieces Sashimi,
Chawanmushi, Japanese Rice, Miso Soup, Daily Dessert

PREMIUM CHIRASHI 69

Domo Salad, Premium Sashimi Moriawase on Sushi Rice Bowl,
Chawanmushi, Miso Soup, Daily Dessert

TEMPURA SET 48

Domo Salad, Assorted Prawns & Vegetable Tempura, Seasonal Sashimi,
Chawanmushi, Japanese Rice, Miso Soup, Daily Dessert

VEGETARIAN SET 38

Domo Salad, Yuzu Truffle Hotpot with Tofu and Vegetables,
Robatayaki Mushroom, Asparagus and Eggplant, Japanese Rice, Daily Dessert

KUROBUTA PORK BELLY SUKIYAKI 38

Domo Salad, Pork Belly Sukiyaki, Mixed Mushrooms, Tofu, Seasonal Vegetables,
Onsen Egg, Japanese Rice, Daily Dessert

USA PRIME BEEF IN TRUFFLE BROTH SUKIYAKI 49

Domo Salad, Beef in a Truffle Broth Sukiyaki, Mixed Mushrooms, Tofu, Seasonal Vegetables,
Onsen Egg, Japanese Rice, Daily Dessert

Please advise us of any special dietary requirements including potential reaction to allergens.
All prices are subjected to 10% service charges & prevailing government charges.



R O B A T A Y A K I L U N C H S E T

Japanese style cooking method where food is grilled over hot binchotan charcoal

ROBATAYAKI SET 49

Upgrade to Garlic Fried Rice +8

Miso Chicken

Domo Salad, Grilled Chicken Miso, Seasonal Sashimi,
Chawanmushi, Japanese Rice, Miso Soup, Daily Dessert

Iberiko Pork Ribs +15

Domo Salad, Grilled Sticky Iberiko Pork Ribs, Red Onion Pickles, Seasonal Sashimi,
Chawanmushi, Japanese Rice, Miso Soup, Daily Dessert

Angus Beef Tenderloin +20

Domo Salad, Grilled Tenderloin Beef, Asparagus, Seasonal Sashimi,
Chawanmushi, Japanese Rice, Miso Soup, Daily Dessert

A5 Miyazaki Wagyu Beef +46

Domo Salad, Grilled A5 Wagyu on Salt Stone, Truffle Teriyaki, Seasonal Sashimi,
Chawanmushi, Japanese Rice, Miso Soup, Daily Dessert

Unagi +15

Domo Salad, Grilled Unagi with Sancho Pepper, Seasonal Sashimi,
Chawanmushi, Japanese Rice, Miso Soup, Daily Dessert

Gindara Black Cod +20

Domo Salad, Grilled Black Cod Fish with Yuzu Miso, Seasonal Sashimi,
Chawanmushi, Japanese Rice, Miso Soup, Daily Dessert

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DOMO

Signature Tasting Menu 88

Salmon Tataki served on Dijon Mustard Miso drizzled with Balsamic Glaze

Tuna Sashimi Taco with Avocado, Greek Feta topped
with Roasted Tomato Salsa

Pork & Seafood Gyoza with Scallion Ponzu

Crispy Halibut with Yuzu Truffle Sauce

Robata Beef Tenderloin, Grilled Asparagus served with Truffle Teriyaki

Truffle Mushroom Baked Rice

Honey & Mint Umeshu Macerated Strawberries with Mango Passionfruit
Sorbet

DOMO

Omakase 150

Salmon Tataki served on Dijon Mustard Miso drizzled with Balsamic Glaze

Hamachi Crudo with Yuzu infused Soy, topped with Fresh Herb

Tuna Sashimi Taco with Avocado, Greek Feta topped
with Roasted Tomato Salsa

Caramelized Gindara Cod Fillet with Yuzu Miso

Robata Grilled Wagyu Beef Steak, Grilled Asparagus served on Himalayan
Salt Stone

Upgrade to A5 Japanese Wagyu Beef+30

Rice

DOMO Style Nigiri with Miso Soup

Dessert

Chilled Mango Gazpacho with Yuzu Shiso Pomelop

Upgrade to Japanese Musk Melon +20

DOMO

Vegetarian Dinner Set 79

Robata Grilled Vegetables, Balsamic Soy

Aburi Tofu with Yuzu Soy

Tempura Avocado, Broccoli, Shiso

Mains

Nasu Dengaku

Tofu Hotpot with Shitake Mushroom, Seasonal Vegetables, Truffle Broth

Rice

Japan Steamed Rice

Dessert

Honey & Mint Umesu Macerated Strawberries with Mango Passionfruit
Sorbet



BEVERAGE MENU

HOUSE SAKE BY CARAFE

360ml

Kikumasamune, Kobe (Hot) **36**
Honjyozo

Authentically dry Honjozo Sake boasts a refreshing, rich taste that is free of impurities and a clean, crisp finish.

Ozeki, Kobe (Cold) **36**
Futsu-shu

It’s clean, crisp finish allows it to go well with any Japanese dish. The sake has been in the market for over 30 years and is considered one of the most widely known sake in Singapore.

BEER

Sapporo Bottle **9**

Draught	Half Pint	Full Pint
Tiger	11	13
Kirin		14

WINE BY GLASS

	Glass	Bottle
Sparkling Wine		
Botter Prosecco DOC Glera, Italy	15	74
Bauget-Jouette Champagne Brut “Carte Blanche”	24	118
Red		
Doppio Passo Primitivo Rosso 2023, Italy	16	68
Arlequin Merchant Of Venice Shiraz 2021, Australia	17	69
Les Eclats De Branas Grand Poujeau Moulis-En Médoc, 2016, France	21	88
White		
Tenuta Maccan Pinot Grigio 2023, Italy	15	65
Tai Tira Marlborough Sauvignon Blanc 2024 New Zealand, Marlborough	18	78
Chardonnay, L&C Poitout Chablis 2022 France	20	88
Sweet	18	88
Passito Di Pantelleria 2023, Italy		

SMALL SAKE

Shiboritate 300ml, Hyogo	48
Junmai Daiginjo	

This sake is brewed only during the winter months under careful supervision, featuring the exquisite harmony of a dry and crisp aftertaste.

Ozeki 300ml, Hyogo	48
Junmai Daiginjo	

This sake carries a sophisticated flavor with a fruity yet floral aroma and subtle sweetness.

Kikusui 300ml, Nigata	25
Sparkling Yuzu	

Light, refreshing citrus sparkling sake. Excellent aperitif.

COCKTAIL

High Ball	10
Shochu, Lime, Soda Water	
Whisky of your choice	WP

Domo Sour	16
Whisky, Bitters, Yuzu	

Sky meets the Ocean	18
Bombay Sapphire, Blue Curacao, Lime,	
Orange Liqueur	

Sangoku Margarita	15
Tequila, Orange Liqueur, Lime Juice	

Lady in Pink	18
Pink Gin, Vermouth, Aperol, Ohba Leaf	

Midnight Coffee	15
Vodka, Espresso, Coffee Liqueur	

Mount Fuji	16
Potato Shochu, Midori, Apple Sour	

UMESHU

	60ml	Bottle
Ohshukubai Gokujou	16	114
Brandy Plum Wine		

Ohshukubai Gokujou is a umeshu which you can enjoy a deep aroma and lingering sweetness. It is made using brandy, and hand-picked plums from Nara Prefecture. Enjoy it on the rocks or mixed with soda.

Ozeki Momo	12	98
Peach Plum Wine		

Masterpiece of fruity peach and ume liquor, this plum wine uses the juice of the king of peach- Hakuou Momo and the highest quality of Ume – Nanko-Bai.

PREMIUM SAKE

Tamano Hikari Iwai, Kyoto **158**

Junmai Ginjyo

Brewed using only the special Iwai sake rice from Kyoto. It has a good balance of sweetness and flavour, with a subtle, elegant fragrance. Best enjoyed with Japanese cuisine.

Hyakumoku Alt.3, Hyogo **168**

Junmai Daiginjo

Premium sake made from Yamada Nishiki rice from Hyogo's top terroir, crafted by a 350-year-old brewery. It features a balanced flavor of sweetness, bitterness, freshness, and smoothness, making it a great match for white fish butter meuniere and other light dishes.

Kotsuzumi Rojoh Hana Ari Aoi, Hyogo **308**

Junmai Daiginjo

This award-winning sake produces a refreshing and sophisticated sweetness, goes well with sushi and sashimi.

Dassai 39, Yamaguchi **159**

Junmai Daiginjo

A sake with a more subtle aroma, stronger acidity, and creamy texture, it takes some of the greatest characteristics from the Dassai 45 and 23 and mixes them. The bouquet is created by the delicious melon note, which disappears into a clean finish.

Homare Black Label, Fukushima **193**

Junmai Daiginjo

Dry and fruity sake with elegant sweetness and rich fullness. Homare Sake Brewery has won 13 gold medals at Japanese sake competitions, with the Junmai Daiginjo clinching the Champion sake prize at the prestigious International Wine Challenge 2015.

REGIONAL SAKE

360ml Bottle

Keigetsu Extra Dry 60, Tochigi **45** **78**

Tokubetsu Junmai

One of Tosa's old style Kochi sake, a very dry type that pairs well with sashimi. It has a characteristic Junmai presence on the nose and palate; its dry nature opens a slight alcohol sweetness to come through in the crisp, rice rich, mouthfeel. The clear, clean taste makes this a very food friendly Sake that can also be enjoyed on its own.

Kan Nihonkai, Shimane **48** **88**

Junmai Genshu Cho-Karakuchi

A very dry sake with a crisp aftertaste. For this sake, you can enjoy the full-bodied flavor of raw sake and the rich umami of rice, brewed at low temperatures using

Kikumasamune Koujyo, Hyogo **52** **104**

Junmai Koujyo

A harmonious balance of crisp brewing quality with a rich fragrance and a deep resonating flavor called “oshi-aji” which is distinctive to the Kimoto method.

Wakabotan Hinohikari, Oita	56	108
Junmai Ginjo		

This sake is undiluted and unfiltered, both choices made in order to preserve the freshest flavor possible. It is brewed from Hinohikari rice, which is actually table rice grown locally in the city of Usa in Oita prefecture. The resulting sake takes on a soft sweetness that is met with a balancing acidity. This fresh flavor won this sake gold at Fine Sake Awards four years in a row.

Kikusui, Nigata	46	90
Junmai Ginjo		

A light and comfortably dry premium Sake with the aroma of fresh cantaloupe and banana followed by medium body with refreshing Mandarin orange like overtones.

Sanzen Omachi, Okayama	68	132
Junmai Daiginjo		

Aromatic notes of grapefruits, mandarin orange and pomelo, well textured with a bite on the palate.

Sawanoi, Tokyo Kurabito	48	88
Junmai Ginjo		

Dry sake with light aroma that produces a soft texture followed by a sharp dry finish when savoured yet well rounded on the palate.

Kotsuzumi Rojoh-Hana-Ari Tohka, Hyogo	138
Junmai Daiginjo	

Gold-medal, award-winning sake brewed using sake rice from Hyogo Kita-nishiki. Mellow on the palate and light on the nose. It best complements vegetables, meat, and fish dishes, highlighting the food's flavours.

Wakabotan Yamada-Nishiki, Oita	118
Junmai Ginjo	

Award winning quality, made with the finest Yamada-Nishiki rice polished to 50%, this sake has a fruity and gentle aroma, paired with a gentle sweetness and rice umami to finish. This sake won the Grand Prix prize in the Ginjo category of the U.S. National Sake.

Born Gold, Hyogo	128
Junmai Daiginjo	

“Gold” has an elegant nose, comprised of flavors including green apple, plum skin and aromas of peaches. An outstanding sake with smooth and even layers of fruit tones.

Dassai 45, Yamaguchi	108
Junmai Daiginjo	

Smooth drink without the rough rice taste. Highly complex taste with light, fruity aroma.

CHAMPAGNE BOTTLE

Champagne

Bauget-Jouette Champagne Brut "Carte Blanche" Chard.60% P.Meunier30% PN10%	NV	118
Bauget-Jouette Cuvee Jouette Extra-Brut Chard.60% P.Meunier30% PN10%	2015	168
Billecart-Salmon Blanc De Blanc Cuvee Louis, Chardonnay	2012	430
Billecart-Salmon Brut Rose Cuvée Elisabeth Salmon, Pinot Noir 55%, Chardonnay 45%	2012	538
Billecart-Salmon Brut Cuvee Nicolas Francois Pinot Noir 60%, Chardonnay 40%	2008	430
Billecart-Salmon Clos St. Hilaire Pinot Noir	2005	1008

WHITE WINE

FRANCE

L&C POITOUT Chablis, Chardonnay	2022	88
Denis Race Aop Chablis 1er Cru Montmains Chardonnay	2022	138
Chateau De Sancerre 100% Sauvignon blanc	2023	130
Domaine Bertagna Vougeot Blanc Village, Chardonnay	2022	255
Domaine Bernard Millot Meursault Les Clous Blanc	2022	235
Domaine Bernard Millot Meursault 1er Cru " Les Gouttes D'or " Blanc, Chardonnay	2020	298
Domaine Bernard Millot Meursault 1er Cru " Les Perrieres " Blanc, Chardonnay	2021	288
Domaine Bernard Millot Meursault 1er Cru " Les Gouttes D'or " Blanc, Chardonnay	2022	288

ITALY Vette Di San Leonardo 100% Sauvignon Blanc	2024	88
Reguta Di Anselmi Giuseppe E Luigi Sauvignon Blanc	2024	78
Tenuta Maccan Pinot Grigio	2023	65
NEW ZEALAND Tai Tira Marlborough Sauvignon Blanc	2024	78
AUSTRALIA Giant Steps Yarra Chardonnay	2023	130

RED WINE

FRANCE Domaine Rene Lequin-Colin Bourgogne Pinot Noir	2022	120
La Cadette Bourgogne Rouge Pinot Noir	2023	130
Chateau La Mission, Lalande-De-Pomerol Merlot 80%, Cabernet Franc 20%	2019	138
Domaine Villa Hugo Et Pauline - Crozes Hermitage 100% Syrah	2022	138
Chateau Plince Pomerol 72% Merlot- 23% Cab. Franc 5% Cab. Sauvignon	2022	190
Domaine Bertagna Vougeot 1er Cru Les Cras (Rouge), Vougeot Premier Cru contrôlée Pinot Noir	2016	428
Chateau Pontet-Canet Pauillac Pauillac Cab Sauv 65%, Merlot 30%, Cab.Franc 4%, Petit V 1%	2014	390
Domaine Armelle & Bernard Rion Nuits St Georges 1er Cru Les Damodes Pinot Noir	2018	225
ITALY Il Marroneto Brunello Di Montalcino Sangiovese	2019	300
Produttori Del Barbaresco Nebbiolo	2019	168
Reguta Di Anselmi Giuseppe E Luigi Cabernet Sauvignon	2023	75

Doppio Passo Primitivo Rosso Primitivo	2023	68
Giacosa Fratelli Barolo Scarrone Vigna Mandorlo Riserva Nebbiolo	2013	190
Montresor Amarone Della Valpolicella Corvina, Rondinella, Molinara, Corvinone	2021	145
Giacosa Fratelli Barolo Scarrone Vigna Mandorlo “Canvere” Nebbiolo	2011	150
Vignamaggio Terre Di Prezano Chianti Classico Sangiovese	2020	95
Zyme Kairos Rosso Veneto IGP 15 grape varieties, 4 whites and 11 reds	2020	268
Tenuta Di Collosorbo Brunello Di Montalcino Sangiovese	2019	155
Tenuta San Guido Sassicaia Bolgheri DOC Bolgheri Sassicaia Cabernet Sauvignon, Cabernet Franc	2021	800
Tenuta Di Biserno Il Pino Toscana IGT Cabernet Sauvignon, Cabernet Franc, Merlot & Petit V.	2022	175
Tenuta Argentiera Bolgheri Superiore Merlot 50% Cabernet Sauvignon 44% Cab. Franc 6%	2022	300
Antinori Tignanello Sangiovese Cabernet Sauvignon, Cabernet Franc	2020	450
ARGENTINA		
Un Mundo Chiquito Mendoza Malbec	2022	98
AUSTRALIA		
Arlequin Merchant Of Venice Shiraz	2021	69
Giant Steps Yarra Valley Pinot Noir	2023	130

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Prices are subject to prevailing taxes and service charge.

SPIRITS

JAPANESE WHISKY	45ml	Bottle
The Chita	16	190
Koh-Kun	16	160
Hibiki Harmony	24	370
Yamazaki 12	48	498
Hakushu 12	48	538

SHOCHU

Ichiko Barley	16	148
Ichiko Kogane Sweet Potato	16	148

VODKA

Haku	14	150
Reyka	18	180
Grey Goose	16	168

GIN

Bombay Sapphire	16	135
Roku	18	160
Hendrick's	18	180

RUM

Bacardi 8	20	130
Mount Gay XO	20	200

BOURBON

Marker's Mark	18	218
Jimbeam White	18	148

COGNAC

Remy Martin VSOP	18	220
Hennessy XO	60	750

SCOTCH BLENDED WHISKY

Chivas 12	18	160
Monkey Shoulder	18	168
JW Black Label	16	150

SINGLE MALT WHISKY

Balvenie 14 Caribbean Cask	24	375
Glenfiddich 18	20	268

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NON-ALCOHOLIC

COFFEE

6

- Espresso (Single/Double)
- Americano
- Latte
- Cappuccino

MATCHA LATTE

8

TEARDROP

6

- Tropical Sky
- Sweet Peach
- Chamomile
- Lemongrass & Ginger
- Peppermint
- English Breakfast








JAPANESE TEA

4

- Genmai Cha / Sen Cha



SOFT DRINKS

8

- Coke  / Coke Light  /
- Coke Zero  / Sprite  /
- Ginger Ale  / Tonic Water 
- Soda Water 

JUICES

6

- Apple  / Orange 

MINERAL WATER

12

- Aqua Panna 750ml
- San Pellegrino 750ml

BELU WATER

4



Nutri-Grade mark is based on preparation
At 120% sugar (before addition of ice)