

## About

Inspired by the standing sushi bars in Japan, the original branch of Singapore's Japanese restaurant opened in August 2009 at One Raffles Place. A true standing concept, it received a warm welcome, and with the emphasis on quality and value it became the top-rated sushi bar in the business district.

Standing Sushi Bar offers high-quality, healthy, affordable dining catering to those looking for a great Japanese meal amongst the bustle of the work day. With thoughtful set meals as well as the staples of a sushi bar, Standing Sushi Bar's handmade sushi, fresh fish, and healthy, modern choices prove that just because it's a fast business lunch is no reason to not enjoy a meal with quality ingredients.

We are thrilled to continue growing with Singapore's business community and welcome you to our newest location at the iconic Marina One. As our flagship outlet in the business district, we look forward to providing you a top dining experience.

For general inquiries, reservations, or corporate catering, please e-mail [eat@standingsushibar.com](mailto:eat@standingsushibar.com).



## Our outlets:

**Singapore Art Museum**  
01-03, 8 Queen Street  
Singapore 188535  
6333 1335

**Income at Raffles**  
02-02, 16 Collyer Quay  
Singapore 049318  
6534 4983

**Marina Bay Link Mall**  
B2-51, 8A Marina Boulevard  
Singapore 018989  
6634 7068

**Marina One**  
B2-47, 5 Straits View, The Heart  
Singapore 018935  
8754 7796



# なままぐろ NAMA MAGURO

*Fresh tuna, responsibly sourced from Japan*



## Sashimi

<b>Chutoro + Otoro</b> (3pcs each)	42
<b>Chutoro</b> (3/5pcs)	18/30
<b>Otoro</b> (3/5pcs)	24/40



## Sushi

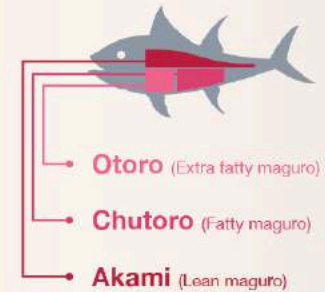
<b>Chutoro</b> (2pcs)	12
<b>Otoro</b> (2pcs)	16



## Donburi

<b>Chutoro + Otoro + Akami</b> (3pcs each)	48
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### Parts of the tuna



Customised assortment of sushi/sashimi available.  
Please approach our staff for any enquiries.

Subject to availability.





# 生 RAW

**Sets come with:**  
Salad, miso soup, appetiser and dessert

We use a special blend of 18-grain mixed grain sushi rice for all our bowls.  
Should you wish to switch to the traditional white sushi rice, please inform our staff when ordering.



## SASHIMI SET

Chef's daily selection, served with mixed grain sushi rice.

**23**  
+9 for uni (10g)  
+8 for *nama otoro* (fresh tuna belly)  
+6 for *nama chutoro* (fresh medium fatty tuna)



## SALMON SOBA SALAD

Torched salmon sashimi, soba noodles and cabbage salad with sesame-onion dressing

**18**



## SALMON SET

Perfect for the salmon lover!  
Salmon sashimi, assorted styles of salmon nigiri and salmon maki

**20**



## CHIRASHI

Generous slices of assorted sashimi, chutoro and uni, served over mixed grain sushi rice

**32**



## OGORI SUSHI

Chef selected assorted premium sushi set featuring seasonal fish sourced from Japan, includes *nama chutoro* (fresh medium fatty tuna) and *negitoro* (minced tuna belly roll)

**26**  
+9 for uni (10g)  
+8 for *nama otoro* (fresh tuna belly)



## BARA CHIRASHI

Cubed assorted sashimi tossed in chef's signature dressing, served with mixed grain sushi rice

**25**  
+9 for uni (10g)



## ADD-ONS

- Hiyayako Tofu +5
- Salmon Sashimi +5
- Edamame +5
- Ice Cream +5  
Yuzu, Matcha, Black Sesame
- Onsen Egg +1.5

Prices are exclusive of GST and service charge



# クール COOKED

Sets come with:  
Salad, miso soup, appetiser and dessert

We use a special blend of 18-grain mixed grain sushi rice for all our bowls.  
Should you wish to switch to the traditional white sushi rice, please inform our staff when ordering.



## YAKINIKU DON

Beef slices stir-fried with onions, served over mixed grain sushi rice topped with onsen egg

21



## TERIYAKI CHICKEN DON

Grilled tender chicken thigh coated in sweet soy teriyaki glaze, served over mixed grain sushi rice

19



## SALMON MENTAIKO

Salmon fillet, drizzled with torched spicy codfish roe mayo, served with mixed grain sushi rice

22



## CHICKEN KARAAGE DON

Juicy chunks of deep-fried chicken thigh in Chef's signature seasoning served over mixed sushi rice

18



## TEMPURA

Tiger prawns and assorted vegetables, encased in a light airy batter, served with inaniwa udon in dashi broth

18



## GARLIC GYU DON

Rich slices of US Angus beef seasoned with house-made garlic soy dressing, served over mixed grain sushi rice, topped with fragrant fried garlic chips with onsen egg

24



## BUTA KAKUNI DON

Tender slices of Nagano pork belly, flame-seared for a smoky flavour and served over mixed grain sushi rice

20



## HITSUMABUSHI UNAGI DON

Freshwater eel grilled with sweet soy glaze and served with mixed grain sushi rice, to be enjoyed three ways - eaten as it is, mixed with nori, spring onions and grated wasabi, and finally, stirred with dashi stock

20



## ADD-ONS

- Hiyayako Tofu +5
- Salmon Sashimi +5
- Edamame +5
- Ice Cream +5  
Yuzu, Matcha, Black Sesame
- Onsen Egg +1.5

Prices are exclusive of GST and service charge