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OUR STORY

At MUKAI, we call our signature bowl “Kaihodon” (カイホウドン) instead of the traditional “Kaisendon” (カイセンドン).

“Kaiho” means “Sea Treasure,” expressing our commitment to serving carefully selected premium seafood. Every bowl is crafted to celebrate the finest treasures of the ocean, delivering not only freshness, but also quality, craftsmanship, and an unforgettable dining experience.

Rather than following trends, we remain committed to respecting seasonality, craftsmanship, and the true essence of Kaisendon.

Our dishes are handmade with care, stringent precision and effort, with each bowl telling a different story. We combine authentic Japanese craftsmanship with premium ingredients to offer guests the gift of experiencing both choice and tradition.

CHEF'S RECOMMENDATION



覇王セット

\$68.00

Haō Set

- Kaiho Don Kiwami
- Maguro Daikon
- Seasonal Dessert
- Arajiru Miso Soup
- Barley Tea OR Green Tea



向井セット

\$99.00

MUKAI Set

- Kaiho Don Goku Goku
- Maguro Gobo
- Seasonal Dessert
- Arajiru Miso Soup
- Barley Tea OR Green Tea



KAIHO DON

Includes: Appetizer, Choice of Broth, Miso Soup and Complimentary Dessert



海宝丼

\$28.90

Kaiho Don Nami (Sea Treasure Bowl - Standard)

MUKAI's Classic Seafood Bowl. Includes Tuna, Tuna Tataki, Salmon, Sea Bream and Amberjack. Topped with Salmon Roe and Shiso Leaves.



海宝丼上

\$32.90

Kaiho Don Jo (Sea Treasure Bowl - Premium)

Premium Selection Bowl with Rare, Fatty Tuna. Includes Toro (Rare Fatty Tuna), Tuna Tataki, Salmon, Sea Bream and Amberjack. Topped with Salmon Roe and Shiso Leaves.



海宝丼極

\$40.90

★ **Kaiho Don Tokujo**

(Sea Treasure Bowl - Special Premium)

Premium Selection of Tuna and Sea Urchin. Includes Toro (Rare Fatty Tuna), Tuna Tataki, Salmon, Sea Bream and Amberjack. Topped with Sea Urchin, Salmon Roe and Shiso Leaves.



海宝丼極 +

\$52.90

Kaiho Don Kiwami (Sea Treasure Bowl - Ultimate)

The Ultimate Seafood Experience. Includes Toro (Rare Fatty Tuna), Tuna Tataki, Salmon, Sea Bream and Amberjack. Topped with extra Sea Urchin, extra Salmon Roe and Shiso Leaves.



KAIHO DON

Includes: Appetizer, Choice of Broth, Miso Soup and Complimentary Dessert

SIGNATURE



海宝丼特選極

\$79.90

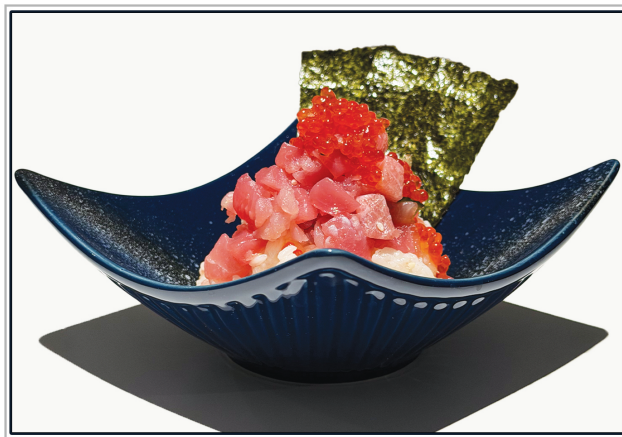
★ **Kaiho Don Goku Goku**

*(Sea Treasure Bowl - Signature)**

Our Signature Luxury Bowl, an Unforgettable Experience. Includes Toro (Rare Fatty Tuna), Tuna Tataki, Salmon, Sea Bream and Amberjack. Topped with Sashimi, extra Sea Urchin, extra Salmon Roe and Shiso Leaves.

🕒 ***LIMITED TO 30 BOWLS PER DAY**

FOR KIDS



海宝丼 子

\$19.90

Kaiho Don Kodomo

A simple yet delicious bowl for young eaters. Includes Tuna, Tuna Tataki, Salmon, Sea Bream and Amberjack. Topped with Salmon Roe.

TOPPINGS

Raw Egg	_____	\$2.00	Salmon Roe (20g)	_____	\$8.00
Grated Yam	_____	\$4.00	Sea Urchin (20g)	_____	\$16.00
Nori (5pc)	_____	\$1.00	Caviar (10g)	_____	\$35.00
			Seafood Add-on (60g)	_____	\$12.00

SIDE DISH



鯖希少部位と牛蒡の赤ワイン仕立て

Maguro Gobo★ \$15.90

Cubed Maguro with Burdock Root and House Sauce (Simmered)

An exclusive dish only served at MUKAI's Singapore outlet.

Intricately developed by MUKAI's head chef, Leon, this dish features the blood muscle of Tuna — said to have a texture similar to beef, paired with burdock root and our special house sauce.



鯖のなめろう仕立て

\$11.90

Maguro Namero (Raw)★

Minced Maguro Tataki mixed with Traditional Miso and Herbs. A Japanese classic garnished with Shiso Leaves.



鯖の和風ユッケ

\$11.90

Maguro Yukke (Raw)🔥

Tuna seasoned with a hint of gochujang and sesame, served with shoyu Egg Yolk. Featuring a classic style twist with the use of Maguro.



鯖の旨煮 大根炊き合わせ

\$9.90

Maguro Daikon (Simmered)

Slow-Simmered Daikon with Maguro (Nimono). Features fork-tender radish adorned with tender tuna, a balance of sweet and savoury.



玉子焼き

\$6.90

Tamagoyaki

Sweet and savoury rolled egg with dashi and shoyu. Fluffy and easy to enjoy — a classic staple that is widely loved.

DESSERT

Seasonal Dessert

\$8.00

*Refreshing Seasonal Dessert.
Ask our friendly staff for today's flavour.*

Pair our seasonal dessert with a side dish or our fresh signature Kaiho Don bowls for a blissful, balanced meal.





BEVERAGES

MINERAL WATER

Acqua Panna (Mineral Water)	\$7.00
San Pellegrino (Sparkling Water)	\$7.00

JAPANESE BEVERAGES

Ichigo (Strawberry) Cider	\$7.00
★ Shine Muscat Cider	\$7.00
Kimura Fuji Sancho Cola	\$7.00

SOFT DRINKS & JUICE

Coke	\$5.00
Coke Zero	\$5.00
Sprite	\$5.00
Schweppes Ginger Ale	\$5.00
Orange Juice	\$4.00

TEA

Green Tea (Hot/Cold)	\$2.00
Barley Tea (Hot/Cold)	\$2.00
Yuzu Tea (Hot/Cold)	\$6.00

ALCOHOL*

BEER

Sapporo Beer (330ml)	\$10.00
Asahi Super Dry (330ml)	\$12.00

HIGHBALL

★ Suntory Kakubin (Whisky Highball)	\$15.90
Yuzu Whisky Highball	\$16.90

WINE

Aussieres Blanc (720ml)	\$68.00
Aussieres Blanc (150ml)	\$16.00

SAKE

Gokeiji Houkoushu Jyousen Caraffe (180ml)	\$20.00
Manzairaku Hyakumangokunoshiro Junmai Daiginjo (300ml)	\$51.00
Shirataki Jozen Mizuno Gotoshi Junmai Daiginjo (300ml)	\$45.00
Dassai 45 Junmai Daiginjo (300ml)	\$39.00

*Sale of Alcohol to persons below the age of 18 is strictly prohibited.**

★ — Highly Recommended