

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.



Our outlets:

Odeon Towers

01-04, 331 North Bridge Road
Singapore 188720
6333 1335

Marina One

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



なまぐる NAMA MAGURO

Fresh tuna, responsibly sourced from Japan



Sashimi

Chutoro + Otoro (3pcs each)	57
Chutoro (3/5pcs)	24/38
Otoro (3/5pcs)	33/55



Sushi

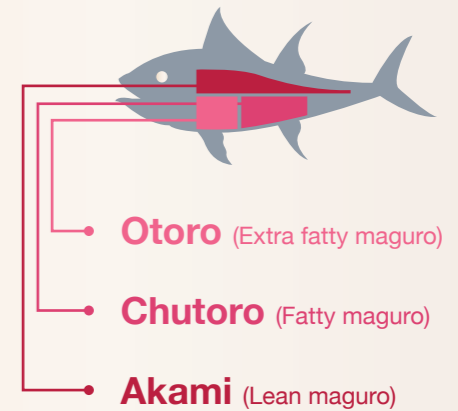
Chutoro (2pcs)	16
Otoro (2pcs)	24



Donburi

Chutoro + Otoro + Akami (3pcs each)	60
---	-----------

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

 recommended  healthy option

We use white rice for all our raw bowls



CHIRASHI

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

34



SASHIMI SET

Chef's daily selection, served with sushi rice

28
+11 for uni (10g)
+8 for *nama otoro* (fresh tuna belly)
+6 for *nama chutoro* (fresh medium fatty tuna)



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)

30
+11 for uni (10g)
+8 for *nama otoro* (fresh tuna belly)



SALMON SOBA SALAD

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

22



BARA CHIRASHI

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

29
+11 for uni (10g)



SALMON SET

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

24



ADD-ONS

- Hiyayako Tofu +5
- Salmon Sashimi +6
- 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

 recommended  healthy option

We use white rice for all our cooked bowls



TEMPURA

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

20



YAKINIKU DON

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

24



TERIYAKI CHICKEN DON

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

21



SALMON MENTAIKO

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

25



CHICKEN KARAAGE DON

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

20



BUTA KAKUNI DON

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

22



HITSUMABUSHI UNAGI DON

Freshwater eel grilled with sweet soy glaze and served with 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

24



ADD-ONS

- Hiyayako Tofu +5
- Salmon Sashimi +6
- Edamame +5
- Ice Cream +5
Yuzu, Matcha, Black Sesame
- Onsen Egg +1.5

Prices are exclusive of GST and service charge