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PRESS RELEASE
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ONE MICHELIN STAR SUSHI RYUJIRO OPENS IN SINGAPORE

Les Amis Group partners with Ryujiro Nakamura to bring Tokyo based namesake sushi restaurant to the heart of Orchard Road



Left to Right: Signature Sushi Ryujiro Chutoro, Chef Ryujiro Nakamura

Singapore, 3 May 2024 – Sushi Ryujiro, a Tokyo based One Michelin Star and “Silver” The Tabelog Awardee, launches in Singapore’s culinary landscape. In partnership with Les Amis Group, the first and only international outpost has opened its doors to the public on 29 April 2024. Nestled within the vibrant dining scene of Orchard Road, Sushi Ryujiro Singapore aims to offer an unassuming yet unforgettable dining experience, rooted in simplicity, quality, and sincerity.

Founded by Chef Ryujiro Nakamura, Sushi Ryujiro Singapore embodies the essence of Japanese sushi craftsmanship and the joy of sushi. Drawing inspiration from his upbringing in a family deeply engrained in the restaurant industry, Chef Ryujiro's passion for sushi-making was nurtured by early experiences in his father's Chinese restaurant in Tokyo and their visits to sushi restaurants. Guided by the teachings of esteemed sushi masters Nobuharu Hase, Takahito Hanawa, and Mitsuyasu Nagano, Chef Nakamura seeks to honour their legacy by bringing their time-honoured techniques and teaching to the heart of Singapore.

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"We're not trying to mimic the experience in Sushi Ryujiro Tokyo here, but we carry the same values. It is in the culture and character of the people in Sushi Ryujiro. That will translate in the dishes we produce, the care we put into the preparation, the way we treat our customers, and the way we treat one another."

WHAT TO EXPECT



In alignment with Chef Ryujiro's dedication to sourcing the finest ingredients, Sushi Ryujiro Singapore upholds the same standards as its Tokyo counterpart by procuring ingredients exclusively from a trusted and famed supplier in Toyosu Market. Partnering with acclaimed Tuna Merchant 'Yamayuki', the restaurant ensures that only the freshest and highest quality tuna graces its menu. Under Chef Ryujiro's personal supervision, ingredients are hand-selected for Sushi Ryujiro and shipped overnight to Singapore.

Chef Ryujiro pledges to visit Singapore four times a year to introduce seasonal menu changes and share new techniques and ingredients from Japan. During his five-day visit each season, Chef Ryujiro plans to conduct rigorous quality audits and provide additional training to ensure that the culinary standards of Sushi Ryujiro Singapore are upheld. Expressing full confidence in the appointed Singapore-based head chef, Naruki Ikeda's abilities, Chef Ryujiro fosters an environment where talent is nurtured, emphasising the importance of engaging with guests and passing on his knowledge to the next generation of culinary talents.

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Chef Ryujiro's approach to sushi-making is characterised by humility, sincerity, and a profound respect for tradition while injecting his own flavour and personality. He believes that the essence of sushi lies in its simplicity and its delivery, capturing the heart of each guest that walks through their doors.

THE MENU



Left to Right: Sushi Ryujiro Singapore Signature items - Chutoro, Kappa Maki, and Tamago

At Sushi Ryujiro Singapore, the focus remains firmly on the fundamentals: sourcing the freshest ingredients, their speciality rice, handcrafted sauces and crafting each dish with meticulous care and attention. Among the highlights is the luscious and coveted chutoro, sourced directly by tuna merchant "Yamayuki", offering diners a melt-in-your-mouth experience that captures the essence of what to expect at every meal at Sushi Ryujiro. It is often referred to as the business card of Sushi Ryujiro.

Sushi Ryujiro Tokyo has since become famous for their specially made kappa maki, a cucumber sushi roll. Instead of a chunk of cucumber in the centre, this seemingly simple dish features cucumber cut *katsuramuki* style and sliced finely into matchsticks, creating its unique texture and presentation. With a touch of wasabi, the maki refreshes the palate at the end of the meal.

In Japan, the tamago is served as the last course in a traditional sushi omakase as it signals the end of a dining experience. Prepared dashimaki style, this delicate dish boasts a moist, tender texture, revealing its meticulously layered appearance. Its gentle sweetness and velvety consistency offer a satisfying end to the meal, leaving a lasting impression of culinary mastery.

For lunch, Sushi Ryujiro Singapore will offer a single seating featuring two distinctive menus. The **Nigiri Menu (S\$188++ per pax)** includes one otsumami, 11 nigiri, and the signature tamago. Meanwhile, their **Omakase Menu (S\$288++ per pax)**, available for lunch and dinner, features five otsumami, 11 nigiri, and the signature tamago.

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During dinner service, guests can enjoy two seatings at 6:00 PM and 8:30 PM. The **Signature Omakase Menu (S\$388++ per pax)** highlights the best of Sushi Ryujiro's cuisine for those seeking a more opulent experience. It includes two signature dishes, seven otsumami, nine nigiri items, and the signature tamago. Additionally, guests can indulge in a **Special Menu (S\$488++ per pax)** during Chef Ryujiro's quarterly visits, offering an exclusive selection of curated dishes.

CHEF NARUKI IKEDA



Chef Naruki Ikeda

Complementing Chef Ryujiro's vision is Sushi Ryujiro Singapore's Head Chef Naruki Ikeda, a passionate culinary young talent hailing from Kanagawa, Japan. With a wealth of experience garnered from acclaimed establishments in Japan, a deep-seated appreciation for Japanese culinary traditions and a love for sushi, Chef Ikeda brings his expertise, jovial attitude and dedication to the forefront of Sushi Ryujiro Singapore. Under his guidance, the kitchen team at Sushi Ryujiro Singapore is poised to deliver a memorable dining experience.

Since completing his training in Sushi Ryujiro Tokyo, Chef Ikeda is not attempting to replicate the experience here, but instead, customers can rely on him to uphold the same principles in delivering excellence.

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"It's an opportunity to show that as a young chef, I can achieve my career goal with hard work. Being in Sushi Ryujiro has shown me that I can still learn the traditional ways overseas and better still, showcase Japanese cuisine and culture."

THE SPACE



Left to Right: Entrance to counter, Sushi Ryujiro Singapore Counter

Reflecting on his decision to establish Sushi Ryujiro's first overseas outpost in Singapore, Chef Ryujiro recognises Singapore for its diverse culinary landscape and well-travelled diners who have a deep appreciation for Japanese cuisine. With a commitment to simplicity and authenticity, Sushi Ryujiro Singapore seeks to offer a warm and inviting atmosphere where the focus can be on the dining experience at hand.

Drawing inspiration from its flagship outlet in Tokyo, the restaurant's design centres around the sushi counter, where guests can witness the artistry of the chefs up close. Featuring a total of 24 seats, with 14 at the counter, Sushi Ryujiro Singapore provides an intimate setting that encourages interaction and engagement. Additionally, the restaurant offers a semi-private room and a second-floor private dining room, accommodating four and six guests respectively, for those seeking a more exclusive experience.

OPENING

As Sushi Ryujiro Singapore opened its doors to the public on 29 April 2024 and reservations are open, Chefs Ryujiro and Ikeda, and the entire team eagerly anticipate the opportunity to share their passion for sushi. With a dedication to sincerity, craftsmanship, and heartfelt hospitality, Sushi Ryujiro Singapore aims to become a beloved culinary destination in the heart of Singapore.

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ABOUT SUSHI RYUJIRO SINGAPORE

Opened on 29 April 2024, Sushi Ryujiro Singapore in partnership with Les Amis Group is the first and only international outpost of One Michelin Star and Japanese Tabelog Silver awardee sushi restaurant, Sushi Ryujiro in Tokyo. In November 2019, Ryujiro Nakamura opened his namesake restaurant in Tokyo, serving tuna from Yamayuki, one of the top tuna dealers in Toyosu Market. His style is the culmination of skills acquired from three masters: Nobuharu Hase of Aoizushi, Takahito Hanawa of Sushi Hagihara, and Mitsuyasu Nagano of Umi. Chef Ryujiro seeks to pay homage to their legacy by bringing their time-honoured techniques and teachings to the heart of Singapore.

Address: 1 Scotts Road, #01 - 19 Shaw Centre, Singapore 228208

Telephone: +65 8028 1940

Opening Hours: Tue - Sun (Closed on Mondays)

LUNCH
12:00 pm - 2:30 pm

DINNER
6:00 pm - 10:45 pm
First Seating at 6.00pm to 8.15pm
Second Seating at 8.30pm to 10.45pm

Reservations: <http://www.sushiryujiro.com>
(Reservations open 90 days in advance)

Seating Capacity: 24 seats
Counter - 14 Seats
Semi Private Dining Room - 4 Seats
Private Dining Room - 6 Seats

Website: <http://www.sushiryujiro.com>

Instagram: <https://www.instagram.com/sushiryujiro>



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