



SHINJIDAI

SHOU
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WA

CORPORATE & SOCIAL EVENTS

SHOUKOUWA SHINJIDAI



Reinvent your private gatherings at Shoukouwa Shinjidai, an exclusive 13-seater contemporary Japanese dining spot nestled in the vibrant heart of Orchard Road. Delve into an intimate ambience and embark on an immersive culinary journey, tailor-made for corporate gatherings, social celebrations like birthdays and dinner parties, business functions, and countless other milestone moments you want to cherish forever.

Brought to you by the Two Michelin-starred chefs of Saint Pierre and Shoukouwa Sushi Restaurant, Emmanuel Stroobant and Kazumine Nishida.

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Shoukouwa Shinjidai fills the void in the fine dining market for a Japanese gastronomic experience that is anything but stuffy. Guests can leave formality at the door, interact freely with our team of chefs and savour dishes that are so awesomely delicious they'd want to come back for more.

– Emmanuel Stroobant

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Experience a cutting-edge fusion of kaiseki-inspired cuisine, pushing culinary boundaries with inventive flair. Our menu offers a captivating synthesis of Japanese culinary heritage and imaginative flavours, designed to tantalise the palate of the modern epicurean.

MENU HIGHLIGHTS

SOME LIKE IT HOT

Grilled blackthroat seaperch served with white sushi rice and black winter truffles



BIG IN JAPAN

Finely chopped maguro with pickled radish and leek, brushed with mala soy sauce atop white sushi rice



HEY BIG SPENDER

Shiro ebi with sudachi zest topped with hybrid caviar, oscietra caviar on top of smoked shima aji and pickled onions

WHET MY APPETITE

Bafun uni, Amela tomato, surf clam, mountain yam and okra encased in a dashi-soy jelly, served with citrus ponzu dressing



MENU FORMAT

SAVOUR
SHOUKOUWA
SHINJIDAI'S
AVANT-
GARDE DINING
EXPERIENCE
WITH OUR
TWO BESPOKE
MENUS. EACH
MENU SPANS 10
OR 13 COURSES
AND REDEFINES
THE ESSENCE
OF MODERN
JAPANESE
GASTRONOMY.

KUMO 雲

Lunch only

Shokuzenshu
(Aperitif)

Sakizuke
(Starter)

Mukozuke
(Sashimi Course)

Suimono
(Soup)

Shiizakana
(Side Dish)

Mushimono
(Steamed Course)

Shiizakana
(Side Dish)

Yakimono
(Grilled Course)

Tea

Mizumono
(Dessert)

HOSHI 星

Lunch & Dinner

Shokuzenshu
(Aperitif)

Sakizuke
(Starter)

Mukozuke
(Sashimi Course)

Suimono
(Soup)

Shiizakana
(Side Dish)

Mukozuke
(Sashimi Course)

Atsumono
(Hot Dish)

Mushimono
(Steamed Course)

Shiizakana
(Side Dish)

Yakimono
(Grilled Course)

Tea

Fruit

Mizumono
(Dessert)





Entrust your event to our dynamic service team and visionary chefs, who will expertly handle every detail to exceed your expectations.



EVENT FEES

RESTAURANT BUYOUT

Tuesday-Saturday

Closed on Sunday and Monday

LUNCH: \$6,000++*

Wednesday-Saturday (1pm to 3:30pm)

DINNER: \$9,120++*

Tuesday-Saturday (6pm to 10:30pm)

- Maximum 13 pax
- BYO every Wednesday

*Minimum spend for food and beverage




EVENT FLOOR PLAN






SHOU
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WA
SHINJIDAI

HIT US UP




 Email

info@shinjidai.com.sg

 Call or WhatsApp
[+65 8010 9939](tel:+6580109939)

for any
event enquiries

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