

秋の味覚
プロモーション



Autumn PROMOTION

Breeze through the seasons with SUN's Autumn menu featuring seasonal favourites of Salmon, Matsutake and Satsuma Imo

まずはの一品
APPETIZER



GOMA SALMON

ごまサーモン

Sliced seasonal salmon sashimi topped with sesame seeds, served with soy sauce, soft boiled egg, and grated ginger. Mix the egg together with the accompanied condiments for a silky savoury dip.

\$19.80



SALMON SKIN & HIZU CHIPS

サーモン皮と氷頭チップス

Deep fried crispy salmon skin and hizu chips.

\$7.80



SHIMEJI & SALMON NANBANZUKE

しめじとサーモン南蛮漬け

Deep fried salmon marinated in a tangy vinaigrette sauce with shimeiji mushrooms, julienned carrots, onions, and green capsicums. Served cold.

\$10.80



MUKAGO & GINNAN SUAGE

むかごと銀杏素揚げ

Fried mini Mukago potatoes that have a sweet flavour of yam, and ginkgo nuts and seasoned with salt.

\$12.80



AKAGANE JUNMAI GINJO

瑞鷹 純米吟醸酒 [銅]

Made using the finest Yamada-Nishiki rice grown in Kumamoto, this sake is then aged in low temperatures to allow it to develop lovely floral and fruity aromas, paired with a rich and flavourful finish.

\$86.00



NARAMAN JUNMAI

奈良萬 純米

The use of Utsukushima Yume Yeast gives it a soft aroma and a light, refreshing taste. The robust taste gently spreads the umami and sweetness of the rice. The taste is firm, with a gentle and flavourful finish.

\$36.00

お勧め日本酒
SAKE

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※All prices are subjected to 10% service charge and prevailing GST.
※サービス料 10%・及び税金が別途加算されます。

海鮮&肉料理

SEAFOOD & MEAT CUISINE



SAKE SAIKYO YAKI

鮭西京焼き吹き寄せ盛り

Grilled salmon steak marinated in sweet white miso paste.

\$23.80



MIYAZAKI WAGYU & MATSUTAKE SUKIYAKI

宮崎和牛と松茸すき焼き

Sliced premium Miyazaki wagyu beef and seasonal pine cone mushrooms with tofu, enoki, and vegetables served in sweet sukiyaki sauce hotpot.

\$37.80



IWASHI KOUZO

PANKO YAKI

いわし香草パン粉焼き

Baked sardine with herbed breadcrumbs.

\$24.80



TERIYAKI RENKON

HASAMIYAKI

照り焼き蓮根挟み焼き

Minced chicken meat patties sandwiched between grilled sliced lotus roots coated with sweet and savoury teriyaki sauce.

\$16.80



YAKIIMO & MUSHIDORI

CAESAR SALAD

焼き芋と蒸し鶏シーザーサラダ

Caesar salad with grilled sweet potato cubes and steamed chicken cubes topped with parmesan cheese, croutons with salad dressing served on the side.

\$13.80



MATSUTAKE DOBIN MUSHI

松茸土瓶蒸し

An autumn, classic, SUN's teapot soup features pine cone mushrooms, pike conger eel, chicken, prawn, ginkgo nut and tofu in a light chicken dashi broth. Served with sudachi citrus on the side.

\$14.80



SATOIMO CROQUETTE

里芋コロッケ

SUN's inhouse mini croquettes made with minced taro, beef and pork.

\$12.80



SALMON & EBI CHIJIMI

サーモンとエビチヂミ

Mildly crisp and savoury korean-style pancakes made with minced salmon, prawns and chives.

\$13.80



MUKAGO SATSUMA AGE

むかごさつま揚げ

Deep fried Japanese-style fish cake with mini Mukago potatoes and ginger.

\$14.80

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麵・ご飯物

RICE & NOODLES



GYU YAKINIKU & MAITAKE KAMAMESHI

牛焼肉と舞茸釜飯

Thinly sliced beef yakiniku and succulent seasonal maitake mushrooms topped with snap peas and ginkgo nuts cooked with our signature seasoned rice steamed in metal pot.

\$27.80



YAKI SAKE ROLL

焼鮭ロール

Salmon, avocado, preserved daikon with herring roe and yuzu, and mildly spicy sauce sushi roll topped with flame-seared sliced salmon sashimi, salmon roe and mayonnaise.

4pcs - \$13.80 | 8pcs - \$24.80



AKI SAKE, SALMON & AVOCADO CHIRASHI

焼鮭、サーモン、アボカドちらし

Sliced salmon sashimi, grilled salmon, avocados and ikura served on sushi rice.

\$28.80



3 KINDS KINOKO & TORI TSUKE SOBA

3種きのこ鶏つけそば

Cold soba noodles served with a rich umami dip with chicken thigh, shiitake, shimeiji and maitake mushrooms.

\$19.80

デザート DESSERT



YAKI IMO SUNDAE

焼き芋さんでえ

Vanilla ice cream served on a bed of cooked cubed sweet potatoes and topped with candied black sesame sweet potato crisp.

\$11.80



MONT BLANC PARFAIT

モンブランパフェ

Mont blanc vanilla ice cream parfait piped with caramel chestnut paste, cooked chestnuts, whipped cream, cornflakes and topped with a whole chestnut with skin.

\$12.80



PEAR TART

洋ナシのタルト

Lightly glazed pear tart with a custard cream filled shell.

\$8.80

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ディナーセット

DINNER SET



Dinner Set

COMES WITH

**MATCHA MONAKA
ICE CREAM**



AKI IRODORI BENTO

秋の彩り弁当

Enjoy the colors and flavours of autumn with this seasonal special. Grilled salmon in white miso, prawn and maitake tempura, grilled saba pressed sushi topped with mentaiko, salmon roe chawanmushi, medium fatty tuna, salmon and scallop sashimi, mini caesar's salad. Dinner set includes mini Udon served with marinated egg and Matcha Monaka Ice Cream.

\$50.80



GYU YAKINIKU & MAITAKE KAMAMESHI SET

牛焼肉と舞茸釜飯セット

Thinly sliced beef yakiniku and succulent seasonal maitake mushrooms topped with snap peas and ginkgo nuts cooked with seasoned rice in metal pot & deep fried salmon and shimeiji mushrooms marinated in tangy vinaigrette. Dinner set includes Matcha Monaka Ice Cream.

\$40.80



YAKI SAKE ROLL & TORI TSUKESOBA SET

焼き鮭ロールと鶏つけそばセット

Salmon, avocado, preserved daikon with herring roe and yuzu, and mild spicy sauce sushi roll topped with flame-seared sliced salmon sashimi, salmon roe and mayonnaise & cold soba noodles served with a rich umami sauce dip with chicken thigh, shiitake, shimeiji and maitake mushrooms. Dinner set includes cold tofu side dish and Matcha Monaka Ice Cream.

\$34.80



MIYAZAKI WAGYU & MATSUTAKE SUKIYAKI SET

宮崎和牛と松茸すき焼きセット

Sliced premium Miyazaki wagyu beef and seasonal pine cone mushrooms with tofu, enoki, vegetables served in sweet sukiyaki sauce hotpot. Set includes 4pc sliced salmon sashimi, miso soup, rice and Matcha Monaka Ice Cream.

\$50.80

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