

総料理長おすすめ「冬」



Winter

CHEF'S RECOMMENDATIONS

Breeze through the seasons with SUN's Winter menu featuring seasonal favourites of Fugu and Zuwai Kani

まずはの一品 APPETIZER



CREAM CHEESE MISO-ZUKE

クリームチーズの味噌漬け

Cream cheese pickled in miso and dressed with olive oil, lemon juice, and served with crackers.

\$8.80



CHEESE IMO MOCHI

チーズ芋餅

Chewy potato mochi filled with a mild cheese, coated in sweet soy sauce glaze. Wrap with seaweed for a treat!

\$9.80



INCA NO MEZAME POTATO FRY

インカのみぞめポテトフライ

Deep fried Inca potato wedges with a sweet and nutty taste.

\$11.80



EI HIRE ABURI

エイヒレ炙り

Grilled dried ray fins served with shichimi spice and mayonnaise. Best paired with alcohol!

\$10.80



MIZUNA & AGE YASAI

CAESAR SALAD

水菜と揚げ野菜のシーザーサラダ

Mizuna, pumpkin, lotus root, sweet potato, bacon and fried whitebait, served with caesar dressing on the side.

\$13.80



GINREI GASSAN SETCHU JYUKUSEI JUNMAI GINJYO

銀嶺月山 雪中熟成 純米吟醸

This award winning, handmade Junmai Ginjyo sake is brewed with the water from the mountain's underground streams. The sake is produced with an adventurous method of burying the entire tank under the snow, producing a delicately flavoured sake.

\$18.00 (120ml) \$32.00 (240ml)

\$56.00 (500ml) \$108.00 (720ml)

お勧め日本酒

SAKE



YAMATAN-MASAMUNE SHIMA-NAMI HONJYOZO

山丹正 しまなみ

This Honjyozo sake's motif is inspired by the beautiful scenery from Setouchi Ocean. A gentle and refreshing sake, inspired and made with the image of the landscape.

\$30.00 (300ml)



KIKU-MASAMUNE SHIBORITATE DAI GINJYO

菊正宗 しぼりたて 大吟醸

This sake is a brew to please discerning palates, with its distinctive and rich flavour, slightly tart with a light semblance of pears. Best savoured either at room temperature or chilled.

\$36.00 (300ml)

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ふぐ料理

PUFFERFISH (FUGU) DISHES

With 130 years of history, Fugu is an expensive delicacy due to the skills required to prepare the fish to be safe for human consumption.
*Please be mindful of fish bones.

Farmed Japanese Fugu Tiger Pufferfish used in this promotion are sourced from SFA accredited pufferfish processing establishments identified by Japan's Ministry of Health and Labour Welfare to be compliant with SFA's requirements and is safe for human consumption.



GOMA FUGU SASHIMI

胡麻ふぐ刺身

Thinly sliced pufferfish sashimi topped with sesame seeds and served with citrus soy sauce.

\$36.80



ZOUSUI SET

雑炊セット

Enjoy Fugu Hotpot broth to its fullest with optional rice and eggs.

\$3.00



FUGU NABE

ふぐ鍋

Japanese pufferfish* muscle, meat with skin, vegetables in kelp broth hotpot and served with citrus soy sauce.

*Please be mindful of fish bones.

\$38.80



GOMA FUGU SASHIMI (For 2~3)

胡麻ふぐ刺身(大)

Thinly sliced pufferfish sashimi plate served with citrus soy sauce. Recommended for more than 3pax and preparation time is about 20mins.

\$70.80



FUGU KARAAGE

ふぐ唐揚げ

Deep fried marinated Japanese pufferfish* served with ponzu sauce and sudachi lime.

*Please be mindful of fish bones.

\$18.80



YAKI FUGU

焼きふぐ

Grilled Japanese pufferfish* served on a mini brazier.

*Please be mindful of fish bones.

\$18.80



ZUWAI KANI NABE

ズワイ蟹鍋

Snow crab leg hotpot with vegetables and mushrooms in a simple Japanese dashi soup stock.

\$29.80

かに料理 SNOW CRAB DISHES



ZUWAI KANI TEMPURA

ズワイ蟹天ぷら

Deep fried portioned snow crab coated in a crispy and light tempura batter.

\$29.80



YAKI ZUWAI KANI

焼きズワイ蟹

Grilled snow crab served on a mini brazier with vinegar dip on the side.

\$29.80

肉・海鮮料理

MEAT & SEAFOOD



SUN STYLE FISH & CHIPS
SUNスタイル フィッシュ&チップス
SUN style fish and chips with home made shibazuke tartar sauce.
\$12.80

ASPARAGUS NIKU MAKI

アスパラ肉巻き

Asparagus wrapped with thinly sliced pork and pan fried with sweet soy sauce.

\$13.80



TAPPURI KAISEN ROLL

たっぷり海鮮ロール

Seafood abundance sushi roll with salmon, scallop, tuna, asparagus, sweet omelette, pickled herring roe with radish and topped with salmon roe.

4pcs - \$16.80 | 8pcs - \$32.80



KANI & INCA NO MEZAME CHEESE YAKI

カニとインカのみざめチーズ焼

Cheesy grill with shredded crab meat, diced Inca potatoes and onions.

\$18.80



JUICY TORI ZANGI

ジューシー鶏ザンギ

Deep fried juicy marinated chicken bites Hokkaido-style

\$8.80



IKA SHU MAI

烏賊しゅうまい

4 pieces of steamed Japanese-style minced squid and fishpaste shumai topped with salmon roe.

\$8.80

麵・ご飯物

RICE & NOODLES



YAKI FUGU & KANI KAMAMESHI

焼き河豚と蟹釜飯

Seasonal grilled Japanese pufferfish* and shredded crab meat in SUN's signature seasoned rice in metal pot.

*Please be mindful of fish bones.

\$32.80



SALMON OYAKO DON

サーモン親子丼

Sliced salmon sashimi, salmon roe and shredded eggs rice bowl.

\$19.80



MISO, BUTTER & CORN RAMEN

味噌バターコーンラーメン

Ramen noodles in a rich miso broth, topped with pork chashu, corn and butter.

\$18.80

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デザート
DESSERT



HOKKAIDO AZUKI ZENZAI
北海道小豆ぜんざい

A sweet Hokkaido red bean soup served with lightly grilled mochi, best enjoyed during Japanese winter season.

\$6.80



STRAWBERRY MILK YOUKAN
イチゴミルク羊羹

A traditional Japanese dessert made with white bean paste and agar, jazzed up with strawberries and milk for a modern twist.

\$7.80



DEEP FRIED APPLE PIE
あったかアップルパイ

Crispy apple compote pie served with vanilla ice cream.

\$10.80

ディナーセット
DINNER SET



DINNER SET INCLUDES
STRAWBERRY MILK YOUKAN

WINTER MOON BENTO
冬の月弁当

Seasonal bento with grilled cod, tempura mori, seafood sushi roll, crab and salmon roe chawanmushi, seasonal sashimi, mizuna caesar salad, and accompanied with mini butter miso ramen. Served with seasonal dessert.

\$50.80



ZUWAI KANI NABE SET
ズワイ蟹鍋セット

Snow crab leg hotpot with vegetables and mushrooms in Japanese dashi soup stock. Served with teriyaki potato mochi, miso soup and rice. Served with seasonal dessert.

\$41.80



MISO BUTTER CORN RAMEN SET
味噌バターコーンラーメンセット

Ramen noodles in rich miso broth, topped with pork chashu, corn and butter. Served with 3 piece salmon sushi, juicy tori zangi and spinach cold dish. Served with seasonal dessert.

\$34.80



YAKI FUGU & KANI KAMAMESHI SET
焼きふぐと蟹釜飯セット

Seasonal grilled Japanese pufferfish* and shredded crab meat in SUN's signature seasoned rice in metal pot. Served with teapot soup, unagi yanagawa and seasonal dessert. Served with seasonal dessert. Please be mindful of fish bones.

\$44.80

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