

九州 春 プロモーション



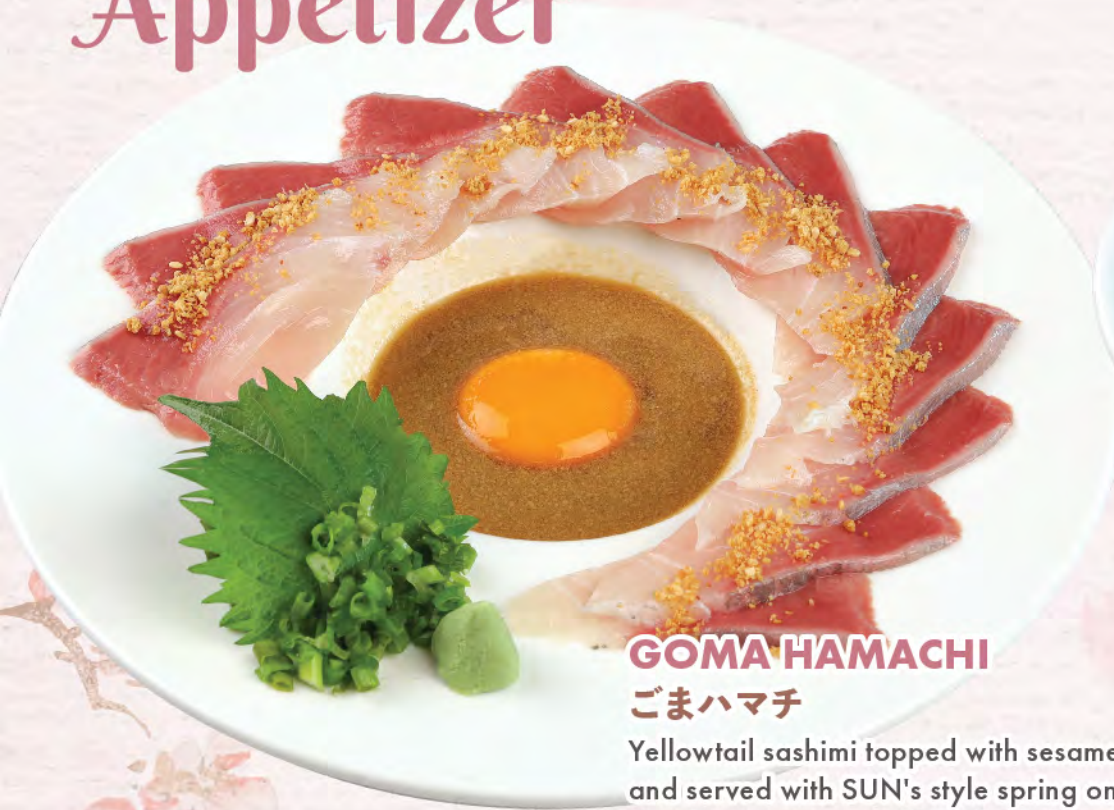
Kyushu

SPRING PROMOTION

Enjoy the flavours of Kyushu with SUN's Early Spring Menu!

まずはの一品

Appetizer



GOMA HAMACHI

ごまハマチ

Yellowtail sashimi topped with sesame seeds and served with SUN's style spring onion, Kyushu soy sauce and soft boiled egg dip.

\$19.80



RYUKYU

りゅうきゅう

Oita-style thick sliced sashimi coated with a mildly spicy

\$16.80

SATSUMAJIRU MUSHI

さつま汁蒸し

Kagoshima-style Japanese soup with meat and vegetables.

\$8.80



HATOSHI

ハトシ

Deep fried toast with shrimp and fish paste centre, a fusion dish made popular in Nagasaki with influence from its trade routes.

\$9.80



MIYAZAKI WAGYU ROAST SALAD HYUGANATSU DRESSING

宮崎和牛ローストサラダ日向夏ドレッシング

Sliced roasted Miyazaki wagyu and lettuce salad, with citrus soy dressing served on the side.

\$14.80

KARASHI RENKON

からし蓮根

A regional specialty of Kumamoto, lotus roots are stuffed with spicy mustard paste and deep fried.

\$8.80



WAKABOTAN JUNMAI GINJO YAMADA-NISHIKI 50

和香牡丹.純米吟醸.山田錦 50

Made using the finest Yamada-Nishiki rice, this sake has a fruity and gentle aroma, paired with a gentle sweetness and rice umami to finish. Best enjoyed chilled.

\$92.00 (720ml)



SHIGE MASU JUNMAI DAIGINJO 50

繁樹 純米大吟醸 50

Mildly dry Fukuoka sake with fruit-like aromas and full flavour. Recommended cold.

\$36.00 (300ml)

お勧め日本酒

Sake



HYUGANATSU LIQUOR WITH SODA

日向夏リキュール
ハイボール

Hyuganatsu citrus liquor from Miyazaki, mixed with soda water.

\$9.80

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

肉・海鮮料理
Meat & Seafood



SUN STYLE TORI MIZUTAKI
SUNスタイル鶏水炊き柚子胡椒ポン酢
 Fukuoka style chicken hotpot with a light kelp broth, vegetables and served with yuzu pepper ponzu dip.
\$16.80



TORI TEMPURA
鶏天
 Oita-style chicken tempura - Deep fried juicy chicken coated with a light, crisp batter.
\$9.80



CHICKEN NANBAN SHIBAZUKE TARTAR
チキン南蛮 柴漬けタルタル
 Miyazaki-style deep fried chicken bites served with our inhouse shibazuke tartar sauce.
\$12.80



AUST WAGYU MOTSU ITAME
もつ炒め
 Stir-fry savoury and fatty wagyu large intestines with garlic.
\$12.80



MIYAZAKI WAGYU YAKINIKU WITH YUZU KOSHOU
宮崎和牛焼肉 柚子胡椒で
 Grilled Miyazaki wagyu slices served with yuzu citrus pepper sauce.
\$30.80



TEPPAN GYOZA
鉄板餃子
 Pan-fried pork gyoza on Teppan served with Yuzu citrus ponzu sauce.
\$16.80



MIYAZAKI WAGYU MENCHI KATSU
宮崎和牛メンチカツ
 Deep fried juicy Miyazaki wagyu minced meat and onion patties.
\$18.80



ABURI SATSUMA AGE
炙りさつま揚げ
 Deep fried Japanese-style fishcake, flame-seared and served with grated ginger.
\$8.80



MEHIKARI KARA AGE
メヒカリの唐揚げ
 A regional favourite! Deep fried tender and fluffy Bigeye Greeneye fish.
\$17.80



INARI ROLL SUSHI
稲荷ロール寿司
 Horse mackerel, papaya, prawn, sweet omelette and seaweed sushi roll wrapped with sweet fried tofu skin and topped with fish roe and mayonnaise.
4pcs - \$8.80 | 8pcs - \$16.80

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麵・ご飯物
Rice & Noodles



BUTA KAKUNI & TAKANA KAMAMESHI
豚角煮と高菜釜飯

Seasonal Kamameshi featuring thick chunky braised pork belly and preserved mustard greens served with seasoned rice and cooked in a metal pot.
\$24.80



KEIHAN

鶏飯

SUN's style of Amani Oshima's chicken rice bowl with sliced chicken thighs, pickled papaya, red ginger, shredded egg, served with myoga, and chicken soup.

\$15.80



CHANPON NAGASAKI STYLE

長崎風ちゃんぽん

Nagasaki-style chanpon, a chinese influenced dish of stir fried cabbage, beansprouts, carrots, seafood and noodles served in a pork and chicken based thin gravy.

\$18.80

デザート
Dessert



AMAOU DAIFUKU

あまおう大福

Fresh Kyushu Amaou strawberry, red bean and cream daifuku.

\$9.80



AMAOU ICE CREAM

あまおうアイスクリーム

Creamy Kyushu Amaou strawberry ice cream.

\$6.00

MANGO PARFAIT
マンゴーパフェ
Fresh mango parfait layered with vanilla ice cream, whipped cream and crispy cornflakes.
\$12.80



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ディナーセット
Dinner Set



Dinner Set Includes

AMAOU ICE CREAM



KYUSHU BENTO

九州弁当

Seasonal bento with medium fatty tuna, sea bream, salmon and horse mackerel sashimi, eel chawanmushi, whitebait mentaiko salad, grilled spanish mackerel teriyaki, deep fried shrimp surimi roll, and seasonal inari sushi roll. Set includes mini chanpon noodles and Amaou ice cream.

\$50.80



CHANPON NAGASAKI STYLE SET

長崎風ちゃんぽんセット

Nagasaki-style stir fried cabbage, beansprouts, carrots, seafood and noodles served in a pork and chicken based thin gravy, served with salmon sushi, chicken nanban and cold vegetable dish. Set includes Amaou ice cream.

\$36.80



SUN STYLE TORI MIZUTAKI SET

SUNスタイル鶏水炊きセット

Fukuoka-style chicken hotpot with a light kelp broth, vegetables and served with yuzu pepper ponzu dip. Served with prawn tempura, rice and miso soup. Set includes Amaou ice cream.

\$35.80



BUTA KAKUNI & TAKANA KAMAMESHI SET

豚角煮と高菜釜飯セット

Seasonal Kamameshi with thick chunky braised pork belly and preserved mustard greens served with seasoned rice and cooked in a metal pot. Served with Oita style thick sliced sashimi coated with a mildly spicy sauce. Set includes Amaou ice cream.

\$40.80