

料理長 夏のおすすめ Summer PROMOTION

Enjoy the flavours of summer
with SUN's Summer Menu!

まずはの一品
Appetizer



SUN STYLE GOMA HIRAMASA
SUNスタイルごま平政

Seasonal yellowtail amberjack sashimi topped with ohba and sesame seeds, served with SUN's style spring onions, soy sauce and soft boiled egg dip.

\$21.80



HIRAMASA NIGIRI 4PCS

平政の握り4種

Seasonal yellowtail amberjack sushi.

\$15.80

ABURI KAISEN NAMEROU

炙り海鮮なめろう

Seasoned tuna, salmon, squid and white fish chopped sashimi flame-seared and served on baguette slices.

\$13.80



**MIZUNASU & BACON
CAESAR SALAD**

水茄子&ベーコンシーザーサラダ

Caesar's salad with chunky bacon bits and seasonal raw eggplant which tastes mildly sweet. Served with dressing on the side.

\$15.80



**TERIYAKI FOIE GRAS
LETTUCE TSUTSUMI**

照焼きフォアグラレタス包み

Seared teriyaki Foie Gras served on lettuce and sliced baguette.

\$16.80



**KAWAEBI & RENKON
KARAAGE**

川海老とレンコン唐揚げ

Deep fried sweet and savoury river shrimps with lotus root chips seasoned with salt.

\$8.80



HIRAMASA SASHIMI

平政のお刺身

Seasonal yellowtail amberjack sashimi.

\$19.80



**ABURI HIRAMASA &
AWABI SASHIMI MORIAWASE**

炙り平政と鮑の刺身盛合せ

Seasonal flame-seared yellowtail amberjack and green lip abalone sashimi.

\$22.80



AWABI (GREEN LIPS) SASHIMI

鮑お造り(翡翠の瞳)

Green lip abalone sashimi.

\$24.80

肉・海鮮料理
Meat & Seafood



HIRAMASA & SALMON SHIOKOJI NABE

平政とサーモン塩麹鍋

Sliced seasonal yellowtail amberjack and salmon seasoned with shio-koji and served with vegetables, tofu in dashi hotpot.

\$27.80



HIRAMASA TERIYAKI AVOCADO/MANGO ROLL

平政照り焼きアボカド/マンゴーロール

Yellowtail amberjack, asparagus, sweet omelette and seaweed sushi roll topped with choice of avocado or mango slices.

4pcs - \$14.80 | 8pcs - 27.80



HIRAMASA KABUTO & KAMA SHIOYAKI

平政の兜 & カマ焼き (塩焼き)

Broiled seasonal yellowtail amberjack head and collar with salt.

\$20.80



HIRAMASA TERIYAKI/SHIOYAKI

平政照焼き / 塩焼き

Grilled seasonal yellowtail amberjack steak with choice of sweet soy sauce or salt.

\$25.80



AWABI, ASPARAGUS & SHIITAKE GARLIC ITAME

鮑・アスパラと椎茸ガーリック炒め

Pan-fried sliced abalone, asparagus, shiitake mushrooms and bell peppers with plenty of garlic in sweet soy sauce.

\$21.80



KAISEN CHIJIMI

海鮮チヂミ

Japanese-style thin seafood pancake with squid, shrimp, asari clams, corn and chives.

\$13.80



TORI KOUMISHOYU KAKE

揚げ鶏香味醤油掛け

Fried chicken thigh, eggplant, zucchini and broccoli immersed in a layer of soy, garlic and ginger sauce.

\$12.80



SUMMER KUSHI KATSU MORIAWASE

夏の串カツ盛合せ

Deep fried skewered shrimp, pork, chicken, lotus root, and asparagus coated with a crisp layer of crumbs served with cabbage and Worcestershire sauce. Best paired with highballs!

\$16.80



UNAGI & NATSU YASAI TEMPURA

うなぎと夏野菜天ぷら

Seasonal summer tempura platter with unagi kabayaki, eggplant, Japanese ginger flower, sweet shishito and zucchini.

\$21.80



BEINASU & EBI CHEESE YAKI

米茄子海老チーズ焼き

"American" eggplant cooked with creamy shrimp, bell pepper and baked with cheese.

\$18.80



SALMON GOYA CHANPURU

サーモンゴーヤチャンプル

SUN-style rendition of Okinawa's favourite dish of stir-fried bitter melon, with salmon instead of spam, eggs, and tofu topped with bonito flakes.

\$11.80

※Food prepared at our stores may contain allergens. We are unable to guarantee that there is no cross contact. Please speak with our waitstaff for more details.

※All pictures are for reference only. ※写真はすべて参考写真になります。

※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。

麵・ご飯物
Rice & Noodle



**HIYASHI SUDACHI
ONI OROSHI CHA SOBA**

冷やし酢橘鬼おろし茶そば

Beat the heat with cold cha soba and sliced sudachi limes and topped with plenty of grated radish.

\$19.80

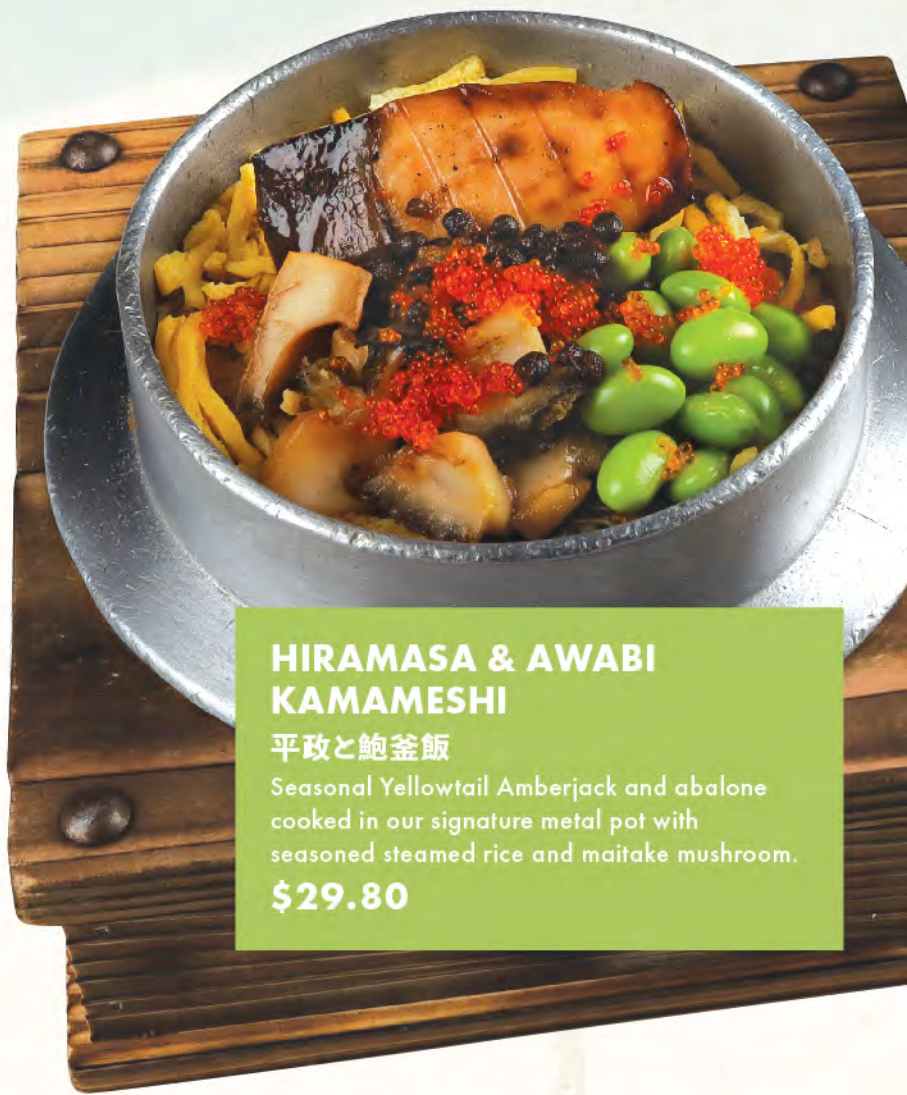


**NISHOKU UNAGI & ABURI
HIRAMASA BARA CHIRASHI**

二色鰻・炙り平政ばらちらし

Two types of grilled eel, flame-seared yellowtail amberjack served on sushi rice bowl.

\$29.80



**HIRAMASA & AWABI
KAMAMESHI**

平政と鮑釜飯

Seasonal Yellowtail Amberjack and abalone cooked in our signature metal pot with seasoned steamed rice and maitake mushroom.

\$29.80

デザート
Dessert



KUZUMOCHI PARFAIT

くずもちパフェ

Summer parfait with unique muscat and sweet potato filled chewy kuzu mochi, black sesame ice cream, mixed berries, whipped cream and cornflakes.

\$12.80



PEACH SHERBET WITH COMPOTE

桃シャーベット コンポート添え

Peach sherbet made with a compote of sweet frozen peaches.

\$8.80



MATCHA PUDDING À LA MODE

抹茶プリンアラモード

Creamy and rich green tea pudding served with red bean paste, sliced strawberry, orange, kiwi and melon.

\$10.80

ディナーセット
Dinner Set



Dinner Set Includes
Peach Sherbet

SUMMER BREEZE BENTO

薫風弁当
Summer signature bento with grilled yellowtail amberjack in teriyaki, mixed tempura platter, namerou sushi roll, unagi chawanmushi, 3 kind sashimi - tuna, salmon and sweet shrimp, and raw eggplant caesar salad. Set includes mini sudachi udon noodles and seasonal dessert.

\$50.80



HIYASHI SUDACHI ONI OROSHI CHA SOBA SET

冷やし酢橘鬼おろし茶蕎麦セット
Cold cha soba with sliced sudachi limes and topped with plenty of grated radish, served with seasonal yellowtail amberjack sushi roll and tempura platter. Set includes seasonal dessert.

\$34.80



NISHOKU UNAGI & ABURI HIRAMASA CHIRASHI SET

二色鰻・炙り平政ちらしセット
Two types of grilled eel, flame-seared Yellowtail Amberjack served on sushi rice bowl, along with fried chicken thigh, eggplant, zucchini and broccoli immersed in a layer of soy, garlic and ginger sauce. Set includes seasonal dessert.

\$39.80



HIRAMASA & SALMON SHIOKOJI NABE SET

平政&サーモン塩麹鍋セット
Sliced seasonal yellowtail amberjack and salmon seasoned with shio-koji hotpot, served with 3 kind sashimi - tuna, salmon and sea bream, miso soup and rice. Set includes seasonal dessert.

\$37.80

お勧め日本酒
Sake



ZUIKAN JUNMAI GENSHU HYOON JUKUSEI

瑞冠 水温熟成 純米
Made with 100% "Yamada Nishiki" rice from Hiroshima. After eight months of ice temperature aging, it is further matured for three years in the brewery. The robust "umami" characteristic of this undiluted sake softens and matures over time. It pairs well with a wide range of cuisines, from Japanese to Western to Chinese.

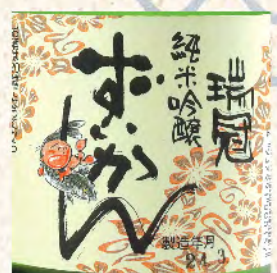
\$42.00 (300ml) Served Cold only.



ZUIKAN JUNMAI SPARKLING NIGORI

瑞冠 純米発泡ずいかにごり
Made with 100% "Nakate Shinsenbon" from Hiroshima. It is a slightly cloudy, raw sake produced by in-bottle secondary fermentation, with natural carbonation that effervesces delightfully. It pairs well with yogurt-based dishes, salads, fruits, and even steak.

\$36.00 (300ml) Served Cold only.



ZUIKAN JUNMAI GINJO

瑞冠 純米吟醸
This Hiroshima-made "Nakate Shinsenbon" is used 100%. It's a pure rice "ginjo" sake that won't tire your palate, offering a fine balance of "umami" and richness that spreads throughout the mouth with a refreshing finish. It pairs widely with a variety of dishes, from seafood to meat.

\$40.00 (300ml) Served Hot/Cold/Warm.

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