

DISCOVER AOMORI CUISINE

青森の最高の味を発見

Embark on a culinary journey as we reinterpret classic Aomori dishes with ingredients sourced from around the world.



Signature Dish Beloved in Aomori

人気の一品料理



HIROSAKI IKA MENCHI

弘前イカメンチ

Menchi means minced! Deep fried minced squid, fish paste, cabbage and carrot balls with a recipe that originates from the Hirosaki region of Aomori. Best paired with warmed sake!

\$11.80



SHOGA ODEN

生姜おでん

Aomori-style Oden with a ginger twist! Skewered radish, boiled egg, Japanese fish cake, konjac, fish paste served with a warming ginger miso sauce.

\$12.80



TOWADA BARAYAKI

十和田バラ焼き

Proclaimed to be the soul food of locals in Towada area, this dish is made with sliced short plate beef and onions seasoned with a sweet and savoury soy based sauce.

\$17.80



RAN TSUKI HOTATE & KANI TAMAGO-TOJI

卵付きホタテとカニの玉子とじ

Scallops with roe and shredded crab meat simmered with onions and egg sauce.

\$16.80



MAITAKE & SEAFOOD KAKIAGE

舞茸と海鮮かきあげ

Maitake mushrooms and diced seafood coated with thin batter and deep fried.

\$15.80



HACHINOHE GRATIN FRY

八戸グラタンフライ

A popular snack for students in the Hachinohe area, this snack is made with macaroni gratin wrapped in spring roll paper and deep fried.

\$8.80

SENBEI JIRU

せんべい汁(鍋仕立て)

A Hachinohe delicacy that is a part of Aomori's culinary Heritage! Wheat flour senbei crackers, sliced pork, salmon, vegetables in chicken soup stock. The wheat flour senbei crackers resemble al-dente pasta when cooked in the hotpot.

\$16.80

AOMORI HOTATE & PRAWN WAFU AGLIO OLIO STYLE SALAD

青森ホタテと海老の和風アーリオオーリオ風サラダ

Aomori scallops, prawns, whitebait, and shiitake mushroom with salad greens served with aglio olio olive oil based dressing.

\$17.80



※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. ※All prices are subjected to 10% service charge and prevailing GST. ※写真はすべて参考写真になります。 ※サービス料10%・及び税金が加算されます。

Roll Sushi ロール寿司



SUJIKO & AVOCADO YAKISABA ROLL

筋子とアボカド焼きサバロール

Avocado, Sujiko, and egg roll sushi topped with flame-seared mackerel slices. Sujiko is made with the immature eggs of the salmon which is then brined with soy sauce.

4pcs - \$11.40 | 8pcs - \$20.80



TERIYAKI HOTATE & ASPARAGUS ABURI SALMON ROLL

照り焼きホタテとアスパラ炙りサーモンロール

Teriyaki scallops, asparagus and egg roll topped with flame-seared sliced salmon and salmon roe.

4pcs - \$13.90 | 8pcs - \$25.80

Rice & Noodles

の一品

AOMORI HOTATE & SALMON BELLY TERIYAKI KAMAMESHI

青森産ホタテとサーモンハラス照り焼き釜飯

Aomori scallops and salmon belly teriyaki cooked in our signature metal pot with flavoured steamed rice. Served with salmon roe.

\$28.80



KUROISHI TSUYU YAKISOBA

黒石つゆ焼きそば

A comfort food for residents of the Kuroishi area, fried yakisoba noodles is served in umami rich savoury tsuyu soup and is often enjoyed at local festivals and events.

\$15.80



TOWADA BARAYAKI UDON

十和田バラ焼きうどん

Pan fried udon with sliced beef short plate and onions seasoned with sweet and savoury soy sauce. It is proclaimed to be the soul food of locals around Towada area.

\$15.80

TOWADA CITY 十和田

Nestled in southeastern Aomori, Towada City is a haven for nature lovers. Its centerpiece is the majestic Lake Towada, Japan's largest caldera lake, offering breathtaking views and outdoor activities.

Dishes from Towada City that can be enjoyed in SUN are:

Towada Barayaki
Towada Barayaki Udon.

\$6

Each Ingredient



Salmon

Maguro

Mushi Ebi

\$7

Each Ingredient



Tai

Hamachi

Salmon Belly

\$8.50

Each Ingredient



Hamachi Belly

Hotate

Unagi

\$10

Each Ingredient



Amaebi

Ikura

Awabi

Botan Ebi

\$12.50

Each Ingredient



Zuwaigani

Uni

Otoro

Desserts

デザート



SURIOROSHI RINGO WARABI MOCHI WITH CINNAMON SUGAR

すり卸しりんごわらび餅 シナモンシュガーとともに
Warabi mochi made with grated apple and apple juice, and topped with roasted soy bean powder with cinnamon sugar.

\$7.80



GOSHOGAWARA AGE TAIYAKI & MATCHA ICE

五所川原揚げたい焼きと抹茶アイス

Goshogawara style deep fried taiyaki with red bean paste and served with green tea ice cream.

\$7.50

Aomori's Beloved Nokke-don

名物のつけ丼

NOKKE DON

名物のつけ丼

A popular build your own rice bowl concept from Aomori Gyosai Centre, choose a minimum of 4 sashimi ingredients to customise your Nokke Don!

Sushi rice is available at a topup of \$1.



TSUGARU REGION 津軽半島

The Tsugaru Region in Aomori is renowned for its rich cultural heritage and stunning landscapes. It includes Goshogawara, famous for the vibrant Tachineputa Festival, and Aomori City, the capital of Aomori Prefecture, boasts historical sites is famous for its Nebuta Festival. Kuroishi is celebrated for its serene environment and beautiful cherry blossoms.

Dishes from Tsugaru Region that can be enjoyed in SUN are:

Hirosaki Ika Menchi

Kuroishi Tsuyu Yakisoba

Goshogawara Age Taiyaki & Matcha Ice.

Dinner Set

ディナーセット

AOMORI BENTO

青森弁当

Aomori bento with oden with ginger sauce, salmon and scallop sashimi, steamed egg custard with salmon roe, sliced beef with onions in savoury and sweet sauce, minced squid and vegetable balls, sujiko sushi roll with avocado and egg topped with flame-seared mackerel, and yakisoba in soy based sauce. Set includes Apple warabi mochi.

\$46.80

Aomori Bento served with Surioroshi Ringo Warabi Mochi



Served with Matcha Ice Cream



Served with Matcha Ice Cream



Served with Matcha Ice Cream



AOMORI HOTATE, SALMON & IKURA CHIRASHI & IKA MENCHI

青森産ホタテ、サーモンとイクラちらし寿司 & イカメンチ

Aomori scallops, salmon and salmon roe sushi rice bowl served with deep fried minced squid, fish paste and vegetable balls. Set includes miso soup and green tea ice cream.

\$39.80

SENBEI JIRU NABE & TOWADA BARAYAKI

せんべい汁鍋 & 十和田バラ焼き

Wheat flour senbei crackers, sliced pork, salmon, vegetables in chicken soup stock and sliced short plate beef and onions seasoned with a sweet and savoury soy based sauce. Set includes rice, miso soup and green tea ice cream.

\$31.80

AOMORI HOTATE & SALMON BELLY TERIYAKI KAMAMESHI & SHOGA ODEN

青森産ホタテとサーモンハラス照り焼き釜飯 & 生姜おでん

Aomori scallops and salmon belly teriyaki cooked in our signature metal pot with flavoured steamed rice and served with salmon roe. Set includes shoga oden, miso soup, and green tea ice cream.

\$38.80

Promotion Drinks

プロモーションドリンク



MOMOKAWA JUNMAI

桃川 純米酒

The Momokawa Junmai Sake is made for Autumn food flavours and has a splendid nose filled with hints of berry, melon, peach and ripe fruit. Its complex, expressive aromas carry a rich taste and fruity tones that become more apparent.

\$38.00 (300ml)



MOMOKAWA JUNMAI GINJO SUGIDAMA

桃川 純米吟醸酒 杉玉

Value for money Junmai Ginjo Sake with a distinct aroma of Apples and Pear, paired with a clean and slightly dry finish.

\$98.00 (720ml)



AOMORI RIPE APPLE JUICE

青森 完熟 林檎 ジュース

The Aomori 100% Ripe Apple Juice is produced in the Aomori prefecture, best known for its reputation as Japan's largest apple producer. The aromatic scent of the apples can be tasted in the beverage, with a lingering sweetness that stays in the mouth after it clears the throat.

\$25.00 (1000ml)