

A Culinary Journey Through Chugoku & Shikoku

Savor the Flavors of SPRING



味めぐり中四国 ~春の美味を堪能~

Please note that while not all ingredients are sourced from the Chugoku and Shikoku regions, this promotion showcases traditional dishes that have been enjoyed in these areas for generations.

Ehime

愛媛県

A scenic Japanese prefecture renowned for its mikan citrus and abundant seafood. Jyako, or dried baby sardines, are finely minced, seasoned, and often made into fish cakes.



JYAKO TEN & SPRING ONION CHIJIMI

じゃこ天とねぎのチヂミ

Savoury Japanese-style Korean pancake with Ehime's popular local fish cake and green onions.

\$9.80



SEN ZANGI

せんざんぎ

Bone-in chicken marinated in soy sauce, ginger, garlic, which is then deep-fried for a crispy, flavourful bite.

*Please note the chicken is not deboned.

\$12.80



EBI & AVOCADO KARIKARI JYAKO SALAD

海老とアボカドのカリカリじゃこサラダ

A refreshing salad featuring deep fried succulent prawns coated in sweet mayo, creamy avocado, and fried baby sardines.

\$16.80



ATSU ATSU TORIDASHI NABEYAKI RAMEN

熱々鶏出し鍋焼きラーメン

Kochi-style ramen in chicken broth, chicken chunks, sliced yakiniku beef, chikuwa fish cake, and spring onions served piping hot in a claypot.

\$16.80



Kochi

高知県

Renowned for its lush landscapes and rich seafood heritage. Katsuo no Tataki is a signature dish that captures the essence of Kochi's culinary tradition.

ABURI KATSUO TOSA ROLL

炙りカツオの土佐ロール

Seared bonito sushi roll wrapped with cucumber, perilla leaf, pickled ginger and layered with fine bonito flakes.

4pcs - \$13.40 | 8pcs - \$24.80



KATSUO SHIO TATAKI WITH YUZU PONZU

かつお塩叩き 柚子ポン酢

Seared smoked umami-rich bonito seasoned with salt, served with a refreshing yuzu ponzu sauce.

\$25.80



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Tokushima

徳島県



Known for its stunning natural landscapes like the Naruto whirlpools, the region is also famous for its annual Awa Odori dance festival, which attracts visitors from all over the world.



YUZU MISO BUTA DON
柚子味噌豚丼
 Grilled marinated sliced pork in tangy yuzu miso sauce served on rice, and with soft boiled egg.
\$16.80



AGE TAKOYAKI
揚げたこ焼き
 Popular during festivals, this is a deep-fried version of the traditional octopus-filled snack and features a golden crispy exterior topped with mayonnaise and bonito flakes.
\$10.80



TOKUSHIMA RAMEN
徳島ラーメン
 Ramen in rich brown pork bone broth topped with pan-fried sliced pork belly, soft boiled egg, and bamboo shoots. Mix the egg yolk into the soup for a rich, mellow flavour.
\$17.80



NI ANAGO JYU
煮穴子重
 Tender, grilled conger eel served over a bed of steamed rice. The eel is simmered in a sweet and savory sauce, and gives it a melt-in-your-mouth texture.
 *Do watch out for fish bones.
\$23.80



Kagawa

香川県

Famous for its Sanuki Udon and known as the Udon Prefecture in Japan, the region's cuisine is influenced by its fertile lands and seafood from the Seto Inland Sea.

TAPPURI KASHIWA BUTTER KAMAMESHI
たっぷりかしわバター釜飯
 A rich chicken dish originating from Takamatsu city done in SUN's style - Succulent chicken thigh is cooked with rich butter, soy sauce, and topped on our signature seasoned rice served in metal pot.
\$25.80



NIKU ONTAMA EBI TEN UDON
肉温玉海老天うどん
 A delightful and hearty udon dish that features udon noodles served in a savoury broth, topped with tender slices of beef, soft-boiled egg, and prawn tempura.
\$19.80

Okayama

岡山県



Known as the "Sunny Country" and celebrated for its mild climate and abundant sunshine, the region features diverse landscapes, from the Chūgoku Mountains to the Seto Inland Sea.



KINIRA BUTA MAKI SHIO KOJI YAKI
黄ニラ豚巻き塩こうじ焼き
 This specialty dish features yellow chives wrapped in sliced pork and marinated in salted koji, then grilled to perfection.
\$11.80



TAKO & KAKI SHOGA NI KAMAMESHI
タコと牡蠣の生姜煮釜飯
 Sliced octopus and stewed ginger oysters topped on our signature seasoned rice served in metal pot. A SUN-style variation of the local Octopus rice.
\$28.80



SAKU SAKU DEMIGLACE KATSU JYU
サクサクデミかつ重
 A delightful take on the traditional pork katsu rice bowl topped with a rich and savoury demi-glace sauce. This dish was created by a local restaurant in 1931 to introduce western food to its masses.
\$16.80

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Hiroshima

広島県

Home to two UNESCO World Heritage Sites, and the biggest lemon producer, this region features beautiful landscapes from the Seto Inland Sea to the Chūgoku Mountains.



LEMON TART
レモンタルト(甘味)
Two bite-sized lemon tarts with meringue and dusted with icing sugar.
\$6.80



PORK & CHICKEN LEMON NABE
ポークとチキンのレモン鍋
Sliced pork, chicken, lemon and vegetable hotpot in chicken soup. Remove the lemon after boiling to reduce bitterness.
\$17.80



MOMIJI MANJYU TEMPURA
もみじ饅頭天ぷら(甘味)
Japanese maple leaf-shaped pastry made with a castella-like batter and filled with red bean paste. Served with vanilla ice cream.
\$7.50



KAKI & BUTA OKONOMI YAKI
牡蠣と豚のお好み焼き
Sliced pork, oysters and vegetable Japanese-style pancake, topped with mayonnaise sauce and bonito flakes.
\$17.80

AKAEBI COCKTAIL WITH 3 KIND SAUCE

赤海老カクテル3種のソース
Red shrimp cocktail with three types of sauce - wasabi mayo, tartar, and house blend tomato dip.
\$15.80



Yamaguchi

高知県

Located at the westernmost tip of Honshu, Japan, Yamaguchi is often called "Kyoto of the West" and is renowned for its stunning natural landscapes, including the Seto Inland Sea and the Sea of Japan coast.



CHICKEN SANZOKU-YAKI
鶏もも肉の山賊焼き
A Yamaguchi specialty, chicken thighs marinated in soy sauce, sake, honey, and garlic, then grilled to perfection.
\$13.80



KAWARA SOBA STYLE TEPPAN YAKI CHA-SOBA
瓦そば風鉄血焼き茶そば
Green tea soba noodles are fried with sliced beef, eggs, green onions, seaweed, and served with a soy-based sauce. Traditionally cooked and served on roof tile for its heat retention properties.
\$18.80

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Dinner Set

ディナーセット



HARU NO OMOTENASHI BENTO
comes with

MOMIJI MANJU TEMPURA

HARU NO OMOTENASHI BENTO

春のおもてなし弁当

Spring bento with grilled sanzoku chicken, oyster and conger eel tempura, aburi katsuo sushi roll, mini steamed egg with seaweed, 3 kind sashimi, jyako, avocado and prawn salad, and served with choice of mini tokushima ramen or mini yuzu buta don with miso soup. Set includes momiji manju tempura dessert.

\$57.00

CHOOSE BETWEEN



Mini
Tokushima
Ramen



Mini Yuzu Miso
Buta Don with
Miso Soup



COMES WITH
LEMON TART

TOKUSHIMA RAMEN & TOSA ROLL SUSHI SET

徳島ラーメンと土佐ロール寿司セット

Ramen in rich brown pork bone broth topped with pan-fried sliced pork belly, soft boiled egg, and bamboo shoots. Served with seared bonito sushi roll wrapped with cucumber, perilla leaf, pickled ginger and layered with fine bonito flakes. Set also includes mini lemon tarts.

\$38.80



COMES WITH
LEMON TART

PORK & CHICKEN LEMON NABE & SEN ZANGI SET

ポークとチキンのレモン鍋&せんざんぎセット

Sliced pork, chicken, lemon and vegetable hotpot in chicken soup served with bone-in chicken marinated in soy sauce, ginger, garlic, and deep-fried for a crispy, flavourful bite. Remove the lemon after boiling to reduce bitterness. Set also includes mini lemon tarts.

\$37.80



COMES WITH
LEMON TART

TAKO & KAKI SHOGA NI KAMAMESHI & CHICKEN SANZOKU-YAKI SET

タコと牡蠣の生姜煮釜飯と鶏もも肉山賊焼きセット

Sliced octopus and stewed ginger oysters topped on our signature seasoned rice served in metal pot. Served with grilled chicken thighs marinated in soy sauce, sake, honey, and garlic. Set also includes mini lemon tarts.

\$39.80

Promotion Drinks

プロモーションドリンク



KISEKI NO SAKE

木村式 奇跡のお酒

Beyond organic! 'Kiseki no Sake' is made from 100% natural, organic rice without any fertilizers or pesticides. It won Grand Gold at the Fine Sake Award 2018.
\$48.00 (300ml)



ORANGE RASPBERRY FIZZ

Fresh orange juice, raspberry, lemon lime syrup and 7 Up.

\$6.80



Nutri-Grade is based on default preparation



For nutritional information of drinks, please visit sunwithmoon.com.sg.

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