

## ALL DAY SUNSET DINING

Served from Noon to 8pm

## SNACKS AND SMALL PLATES

## $O\;Y\;S\;T\;E\;R\;S$

Mixed plate of oysters - natural, nam jin and soy mirin 1 piece 2.50 3 pieces 7.50 6 pieces 15.00

EDAMAME BEANS (Ve)
Steamed edamame beans tossed in soy and sesame oil
450

TUNA YUM YUM SQUARES
Fried rice squares with spicy tuna and avocado

#### OYSTERS

With lemon crème fraîche, cured cucumber and Avruga caviar 1 piece 2.50 3 pieces 7.50 6 pieces 15.00

> YUM YUM SQUARES (Ve) Fried rice squares with avocado 7 00

SWEET POTATO TEMPURA (Ve) Sweet potato tempura with chilli and soy sauce 6.00 POPCORN TEMPURA (Ve)
Tempura battered fresh sweetcorn dusted with chilli salt
5.00

TUNA TARTARE
Finely diced tuna with tempura nori crisps
8 00

GRILLED ASPARAGUS (Ve)
Asparagus with spring onion and sweet sesame glaze
6.50

#### SUSHI AND ROBATA

# NIGIRI 2 PIECES

Yellowfin tuna 4.00 Prawn 4.25 Seared teriyaki beef 4.50 Loch Duart salmon 4.00 Octopus 5.00 Vegetable (Ve) 3.75 Smoked eel 5.25

#### CALIFORNIA ROLLS 2 PIECES

Salt & pepper prawn with spring onion and pickled daikon 4.00 Spicy tuna with avocado and lotus crisp 4.25 Peking duck with hoisin, cucumber and spring onion 4.00 Salmon, cream cheese, chilli and cucumber 4.00 Asparagus, pressed watermelon, mango and red pepper (Ve) 3.50

# TEMPURA ROLLS 4 PIECES

Served with tentsuyu dipping sauce and daikon Korean chicken 8.00 Soft shell crab 9.00

## FROM THE ROBATA GRILL

Yakitori chicken skewers 6.00
Seared teriyaki beef rump with sweet soy and spring onion 9.00
Asparagus and spring onion with sweet sesame glaze (Ve) 6.50
Korean BBQ beef fillet skewers with Thai basil 7.50
Garlic spiced prawns with mango and lime salt 7.25
Mongolian lamb cutlets with Asian slaw 10.00

## SHARING DISHES

Minimum for 2 persons to share. Served with a bowl of miso soup to begin

## MIXED TEMPURA AND ROBATA

Squid tempura, prawn tempura, Korean BBQ beef fillet skewers and Yakitori chicken skewers served with Japanese curried korokke 14.00 per person

## SUSHI AND SASHIMI SELECTION

A mixed selection of nigiri, sashimi, and California rolls 14 pieces 13.75 per person

## VEGAN SUSHI (Ve)

A selection of vegan sushi favourites, including asparagus, pressed watermelon, mango and red pepper California rolls and vegetable nigiri 9.00 per person

# SUNSET BENTO BOXES

Served from Noon to 5pm only

Served with a bowl of miso soup to begin 9 piece lunch box or 15 piece for the larger appetite or enough for two to share

## SIGNATURE MIXED

A little taste of Australasia, a selection of meat, fish and salad dishes served in Sunset's signature Bento box 17.50/27.00

## VEGAN (Ve) 100% vegan Bento box a selection of salads, silken tofu

and exotic vegetable dishes 15.00 / 22.50

## PREMIUM MIXED

An exceptional choice of premium dishes featuring black cod, BBQ beef fillet, seared scallops and tuna tartare 25.00 / 45.00

## SHABU SHABU

Served from Noon to 5pm only

Hot granite bowl filled with finely sliced vegetables, udon noodles and aromatic broth served to cook at your table

THINLY SLICED BEEF or TUNA & SALMON SASHIMI or SILKEN TOFU (Ve)

13.00

## SWEETS

# DESSERT BENTO SELECTION

Chocolate & peanut dome, coconut friande, pistachio & passion fruit macarons, lychee & strawberry cheesecake, kaffir lime crème brûlée. Minimum for 2 persons to share 8.00 per person