

Sunset Restaurant & Bar

MENU

APPETIZERS**MISO SOUP (GF)**

yellow miso broth, shimeji mushrooms, tofu, spinach and lime juice

1,700

BEEF TATAKI (S)

red curry marinated beef tenderloin, bell peppers, cilantro and roasted sesame seeds

2,800

HOT & SOUR SOUP (GF) (S)

spicy chicken broth, carrots, eggs, tofu, shimeji mushrooms and diced chicken breast

1,900

TOFU TEMPURA (VE)

deep-fried marinated five-spice tofu, roasted sesame seeds and house-made Teriyaki sauce

2,000

PORK GYOZA

pan-seared pork dumplings, cabbage, ginger, garlic and sesame seeds

2,100

SHRIMP TEMPURA

deep-fried moorea shrimp and house-made ponzu sauce

2,500

CHICKEN SATAY (GF)(S)

marinated chicken breast skewers and house-made peanut sauce

2,500

SIDES**STIR FRIED VEGETABLES (VE)(GF)**

market vegetables, sesame seeds and cilantro

1,400

GOHAN

Japanese steamed rice

1,000

WAKAME

Japanese seaweed salad

1,200

FLAVOURS OF ASIA

STIR-FRIED RICE (VE) (GF) (S)

jasmine rice, bok choy, carrots, red onion, sambal paste and eggs

3,800

ADD CHICKEN OR SHRIMP - 1,500

STIR-FRIED NOODLES (VE)(S)

udon, bok choy, carrots, red onion, sambal paste and eggs

3,800

ADD CHICKEN OR SHRIMP

1,500

CRISPY LEMON CHICKEN (GF)

deep-fried marinated chicken thigh with jasmine rice and lemon honey sauce

4,200

SWEET AND SOUR PRAWN (GF)(S)

crispy tiger prawns, bell peppers, red onion and snow peas with jasmine rice and house-made sweet and sour sauce

4,500

CATCH OF THE DAY

pan-seared local white fish, teriyaki glaze, snow peas, bok choy and shiitake and shimeji mushrooms

4,800

WAGYU BEEF TERIYAKI

grilled wagyu rib-eye, teriyaki glaze, snow peas, bok choy and shiitake and shimeji mushrooms

5,500

ROLLS

DRAGON ROLL

crispy Moorea shrimp, wasabi mayonnaise, unagi, sesame

3,800

LADY IN RED (GF)

crab, wasabi mayonnaise, avocado, cucumber, sesame seed, red tuna

3,200

ALLIGATOR ROLL (S) (GF)

crab, cucumber, avocado, shallots, shishimi

3,200

VIKING ROLL

yellowfin tuna, avocado, cucumber, green asparagus, tobiko

3,600

SPICY VOLCANO ROLL (S) (GF)

spicy salmon tartare, avocado, cucumber, teriyaki glaze, trout roe

3,600

CRISPY SHITAKE ROLL (VE) (GF)

marinated shitake, salad, cucumber, avocado, takuan, sesame

3,400

RAINBOW ROLL (GF)(S)

spicy tuna tartare, cucumber, sea scallops, salmon and swordfish

3,600

MAKI

SPICY TUNA MAKI (GF) (S)

spicy red tuna tartare and cucumber

2,900

FUTOMAKI (VE) (GF)

pickled radish, pickled eggplant, pickled seaweed, Japanese omelette and crispy chopped vegetable tempura

2,900

SASHIMI AND NIGIRI (GF)

6 Pieces of Your Choice

yellowfin tuna, albacore tuna, marlin, octopus, atlantic salmon, ahi tuna tataki, sea scallop or Japanese omelette

2,900

DESSERTS

MATCHA TART

matcha cream, raspberry confit, raspberry sorbet

1,900

CHOCOLATE GINGER

ginger cream, almond crumble, vanilla ice cream and lemon jelly

1,900

SORBET TRIO (GF)

strawberry and Szechuan pepper sorbet, mango yuzu sorbet and lychee sorbet

1,800

GREEN TEA CRÈME BRULÉE (GF)

green tea cream and caramelized brown sugar

2,100

(VE) Vegetarian (GF) Gluten Free (S) Spicy

Certain products may be unavailable because of unseasonal weather patterns or disruptions. All prices are inclusive of a 4% of service charge and applicable local taxes.