



LUNCH MENU
午餐菜单

Our 'New Japanese Cuisine' embodies a fusion of traditional Japanese culinary techniques passed down through generations, enhanced with modern cooking methods and the finest ingredients of our time. We have dedicated ourselves to mastering this path.

In Japan, there exists a spirit of hospitality, 'Omotenashi,' where we prepare the highest quality ingredients to delight our guests and create wonderful moments.

Enjoying the finest dishes in the most exquisite setting with impeccable service is the pinnacle of hospitality.

Our New Japanese Cuisine originated about 30 years ago in Kobe, a city rich in foreign influences and cultural exchange, historically frequented by foreign ships.

It is in this vibrant area, known as the legendary 'Country of Feasts' that supplied ingredients to the emperor, where our New Japanese Cuisine was born.

Please savor our interpretation to your heart's content.

我们的“新派日式料理”融合了世代传承的日本传统烹饪技艺，并辅以现代烹调手法与当代顶级食材。我们全心投入并精研此道。

在日本，有一种被称为“Omotenashi（以心传心）”的款待精神——我们甄选最优质的食材款待宾客，缔造美妙时刻。

在极致优雅的环境中，以无可挑剔的服务享受至臻美饌，方为待客之道的至高境界。我们的新派日式料理约于三十年前发源于神户——这座自古便深受异域文化浸润的历史名城，作为昔日外国船舶频繁往来的国际港埠，更是天皇御膳食材的供应地，素有传奇“御食之国”美誉。

正是在这片充满活力的土地上，孕育出了我们的新派日式料理。

敬请品味我们匠心诠释的料理精髓。

PREMIUM CHUUSHOKU

精致午餐套餐

\$98

Zensai 开胃菜

Atlantic Crab Dashi Jelly | Hosenso Goma | Ikura Chawanmushi
大西洋蟹佐柴鱼高汤啫喱 | 菠菜芝麻拌菜 | 三文鱼子茶碗蒸蛋



Ebi | Seasonal Vegetable Tempura
虎虾与蔬菜天妇罗



Robatayaki Satsuma A5 Wagyu Ribeye
炉端烧萨摩 A5 和牛肋眼



Steamed Rice, Miso Soup
日本米饭, 味噌汤



Japanese Wasabon Cheesecake
日式和三盆芝士蛋糕

OR 或

PREMIUM SUSHI LUNCH SET

精致寿司套餐

Starting at \$108 起



Gluten-free
不含麸质



Lactose-free
不含乳糖



Shellfish
含有壳类



Nuts
含有花生



Raw
含有生的



Vegetarian
素食

所有价格均需加收10%服务费和现行商品及服务税。如果您有任何饮食要求或过敏，请告知我们。

All prices are subject to 10% service charge and prevailing goods and services tax.

Please inform us should you have any dietary requirements or allergies.

OHIRUGOHAN

午餐定食

\$45

BARA CHIRASHI 七彩鱼生盖饭

Assorted Japanese Fish | Tamago | Kyuri

日本精选鱼生 | 玉子烧 | 胡瓜

SEAFOOD NABE 日式海鲜锅

Prawn | Scallop | Cuttlefish

虎虾 | 帆立贝 | 乌贼

ROBATAYAKI TORI 炉端烧鸡肉串

Grilled Chicken | Fennel | Teriyaki

鸡肉 | 茴香 | 照烧酱

BUTADON 伊比利亚豚肉盖饭

Koji Iberico Pork Jowl | Yuzu Kosho | Naga Negi

盐曲伊比利亚面颊豚肉 | 日式胡椒柚子酱 | 日本长白葱

AWABI KAMAMESHI 鲍鱼釜饭(+ \$20)

Abalone | Sekihan | Sansho Pepper

鲍鱼 | 赤饭 | 日本山胡椒

GYUDON 日式和牛盖饭 (+\$25)

Japanese A5 Wagyu | Sweet Onion | Garlic Chips

日本 A5 和牛 | 甜葱 | 黄金蒜片

All lunch sets are served with Chawanmushi, Hijiki, Miso Soup, Horenso Goma, Oshinko, Japanese Cheesecake.

所有午餐套餐均配有茶碗蒸蛋、羊栖菜、味噌汤、菠菜芝麻拌菜、日式腌菜和日式芝士蛋糕。



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