春Syun

CONTEMPORARY
JAPANESE RESTAURANT

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馔，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

Tai Nanbanzuke | Aburi Chutoro Nori Tsukudani | Obsiblue Prawn Kimizu
鲷鱼南蛮渍 | 炙烤金枪鱼腩海藻鲜酱 | 碧蓝虾黄身酢

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

Robatayaki Satsuma A5 Wagyu | Ribeye Rakkyo Zuke | Nama Shichimi
炉端烧薩摩A5 和牛肋眼 | 腌渍藠头 | 生七味

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

Pork 含有猪肉 | Gluten 麸质 | Shellfish 含有壳类 | Nuts 含有花生 | Sustainably Sourced 可持续采购的农产品 | 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 Sashimi | Tamagoyaki | Cucumber
日本精选鱼生 | 玉子烧 | 胡瓜

SEAFOOD NABE 日式海鲜锅
Tiger Prawn | Scallop | Cuttlefish | Seasonal Vegetables
鲜虎虾 | 带子 | 乌贼 | 时令蔬菜

ROBATAYAKI TORI 炉端烧鸡肉串
Grilled Chicken | Pickled Fennel | Butter Teriyaki
鸡肉 | 醃渍茴香头 | 黄油照烧酱

BUTADON 伊比利亚豚肉盖饭
Koji Iberico Pork Jowl | Yuzu Kosho Chimichurri | Ito Togarashi
麹香伊比利亚豬颈肉 | 日式胡椒柚子奇米酱 | 糸切唐辛子

SALISBURY STEAK CURRY 索尔兹伯里牛肉咖喱 *(+$10)*
Australian Wagyu Burger | Fukujinzuke | Fried Egg
澳洲和牛汉堡 | 福神渍 | 目玉烧

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, Cucumber Goma, Oshinko, Japanese Mochi.

所有午餐套餐均配有茶碗蒸、羊栖菜、味噌汤、胡瓜芝麻拌菜、日式腌菜和日式麻糬。

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