# **SUNSET LOUNGE**

# small bites greens

Miso Soup wakame • silken tofu • scallion • shiitake mushro Kobe Sliders		We proudly serve locally farmed lettuces and vegetables from: Green Cuisine (Sandy Ground) and Rainbow Farms (South Hill)	
boursin cheese • truffled mushroom marinated tomato Spicy Shrimp yuzu-chipotle aioli • greens • sesame seed Sunset Wings Asian Style sweet chilli-ginger glaze or Syracuse Style franks red hot sauce Peruvian Ceviche*	18 16 14	Local Greens tomato • carrot • cucumber • onions ginger vinaigrette Roasted Beets arugula • red & yellow beet • goat cheese dried blueberries • sherry-palm sugar dressing Hearts of Romaine asiago-peppercorn dressing• parmesan lavash • cherry tomato	<ul><li>12</li><li>16</li><li>15</li></ul>
shrimp • aji amarillo • cilantro • sweet potato Salmon Poke*	16	add on	
cucumber • sesame oil • chilli • cilantro		Crispy Tofu	7
Pork Belly Chicharrones	16	Marinated Chicken	10
cilantro • lime • red onion • thai fish sauce • rad		Grilled Shrimp	12
Crispy Rice* spicy tuna • serrano pepper • cilantro • avocado	17 O	Skirt Steak	12

### Gekkeikan Sake

Sake is made with the simple ingredients, rice and water, containing no artificial additives, enhancers or sulphites

Gekkeikan Sake traditional • mellow flavour 54/750ml
Gold Sake refined taste • mild aroma 76/750ml
Horin ultra-premium quality 112/750 ml

### maki rolls\*

#### **Spicy Tuna** 13 tuna • scallions • cucumber • spicy mayo 16 tuna • lump crabmeat • mango • carrot • guava The Valley 14 bbq kimchee •pulled pork • scallion • carrot togarashi **Spider** 16 soft shell crab • cream cheese • avocado • carrot kabayaki sauce Vegetable Futomaki 12 carrot • scallion • avocado • asparagus egg omelette • pickled burdock root • mushroom Samurai bbq eel • tuna • salmon • avocado • curry aioli **Sandy Ground** 18 crayfish tempura • avocado • sambal aioli • carrot **Pacifico** teriyaki glazed salmon • tempura asparagus avocado Philadelphia 13 smoked salmon • cream cheese • red onions fried caper sushi and sashimi selection\* 32 tuna • salmon • eel • yellowtail • shrimp

#### **sweets**

Lemongrass Panna Cotta	12
orange reduction • citrus gelee	
Chocolate Brownie	12
semi-sweet chocolate ganache • passion fruit d	coulis
Japanese Tapioca Pearls	12
cream anglaise • soy milk ice cream • mango ta	artar
Ice Cream or Sorbet	12
house-made selection • fresh berries	

## viceroy signature maki rolls\*

Anguilla	14
bbq eel • cucumber • avocado • kabayaki sauce	
Santa Monica	14
lump crabmeat • avocado • cucumber	
Snowmass	16
crab meat • hamachi • avocado • jalapeno	
Maldives	14
shrimp tempura • carrot • toasted coconut	
spicy mayo	
Miami (no rice or seaweed)	16
cucumber wrap • hamachi • tuna • jalapeno	
yuzu ponzu	
Palm Springs	16
charred steak • goats cheese • roasted peppers	
avocado • carrot	
Abu Dhabi	24
tempura caribbean lobster • avocado • sprouts	
black tobikko • crayfish salad	

### mains

Viceroy 'In-N-Out Style 'Double Burger	22
jerk 1000 island dressing • french fries	
or sweet potato fries	
Grilled Mahi Mahi	28
bok choy • lemongrass broth • corn • udon noo	dles
Teriyaki Chicken	25
ginger • carrot • snow peas • steamed rice • sca	llion
Korean "Bulgogi"	28
skirt steak • plantain mash • habanero hollandai	ise
pickled onion	

### nigiri (2 pieces per order)\*

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Salmon ~ Sake	7
Shrimp ~ Ebi	8
Eel ~ Unagi	8
Red Snapper ~ Tai	8
Salmon Roe ~ Ikura	8
Tuna ~ Maguro	9
Scallop ~ Hotate	10
Yellowtail ~ Hamachi	10
Please specify either sashimi (no rice) or nigiri (with ri	ice)