

THE SHORE CLUB

LONG BAY BEACH

SUI-REN

EDAMAME BOWL 8 CHOCOLATE, AVOCADO BREAD, YUZU MARMELADE 8

MAKIMONO

Specialty Sushi (Eight Pieces per Selection)

Rainbow Crab, Shrimp, Tuna, Salmon, Avocado 25 California Crab, Cucumber, Avocado, Tobiko Caviar 22 Spicy Tuna Spring Onion, Tempura Crisps 24 Green Veggie Grilled Zucchini, Green Pepper and Asparagus 16 Asian Fusion Tuna, Avocado, Crispy Crab Sticks 25 Volcano Spicy Shrimp Tempura 25 'El Chappo' Smoked Eel, Avocado Seaweed Salad 20 Red Rice Maki Roll 'V' Broccolini Tofu Tempura and Honey Wasabi Aioli 18 Samurai Eel, Tuna, Salmon, Avocado, Mango Mayo 24

BOWLS

Miso Soup

Miso and dashi broth with tofu and scallions 15

Spicy Curry Chicken Udon Noodle Broth

With shiitake mushroom 25

Beef Bao Buns

Steamed slow cooked beef, Yuzu chimichurri and scallion 25

Shrimp and Pork Gyoza

Toasted sesame with ponzu sauce 25

Spicy, Crispy Brussels Sprouts

Tempura Brussels Sprouts with Sriracha aioli, ponzu and Shichimi Togarashi 18

YAKI (*)

Simply Grilled Selection

Enhanced with Miso jus, Tokyo butter and lightly grilled asparagus

> **16oz T-Bone Steak** 60 **8oz Filet Steak** 54 **12oz Ribeye Steak** 56

THE LIGHTER SIDE OF LIFE

Sui Ren Caesar

Crunchy Marcona almonds, romaine, kale and smoked bacon in a creamy anchovy dressing 20

Spicy Tuna

Tuna tataki, spicy aioli, mixed greens, cucumber, avocado and shiso Furikake 26

Nikkei V

Mixed greens, avocado, cucumber served with our own Nikkei sauce and shiso Furikake 18

Sashimi (Chef's Daily Special)

Served with jalapeno ponzu sauce 25

CEVICHF

Salmon Passion Tiradito

Passion fruit dressing, Furikake, Togarashi baby greens, crispy corn 25

Tuna Ceviche

Tiger's milk, edamame, red onion, white corn, crunchy corn, radish, crunchy tapioca, cilantro 25











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ENTRÉES

Enjoy our culinary team's interpretation of International influences

Miso Glazed Salmon (*)



Steamed rice 45

Pan Fried Chicken Katsu

Crispy panko organic chicken breast with spicy lemongrass curry sauce and fried rice 42

Chef Raheem's Tofu Curry

Sri Lankan tofu and eggplant spicy black pepper curry 36

Special Pho

Chicken, shrimp and pork with rice noodles, snow peas, garlic, mint and basil 37

Nasi Goreng

(Vegetarian style also available) Wok fried chicken and shrimp rice, fried egg and a fresh cucumber and tomato salad 35

Lamb Shank Rendang

Slow braised lamb shank with Asian spices, truffled pumpkin puree, chimichurri and crunchy sweet potato 45

Pan seared Native Red Snapper

Roasted Aji Amarillo sauce, fried rice 48

Shrimp Tempura Teriyaki 🦟



Sweet peppers, sugar snaps, cherry tomato in a cashew nut teriyaki sauce, saffron rice 46

Skillet Baked Mahi Mahi

Corn, miso butter crust, Asian salad and steamed jasmine rice 49

Peruvian Spiced Crunchy Cauliflower

Asian salad, lime chili yogurt 34

Lamb Chops (*)

Charcoal grilled Colorado lamb with wasabi, Yuzu chimichurri 45











ACCOMPANIMENTS > 10 EACH

Fried Rice with Guacamole (CONTAINS EGG) **Saffron Rice Herb Crushed Potato Mash** Sautéed Vegetables **Steamed Rice Fries**

DESSERTS

18 EACH

Apple Tartin

Yuzu elderflower ice cream and sesame seed ginger tuile

Molten Lava Cake

Burnt chocolate snap and Peruvian matcha crunch ice cream

Mango Passion Dome

Mango passion Bavarian cream, green tea soil, and lemon grass Yuzu sorbet

Sweet Potato Donuts

With Chantilly cream, salted Dulce de Leche and Affogato

Kindly notify one of our service team if you have any allergies or food intolerance.

15% service charge & 12% government tax will be added to your final check. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.







