

SOUPS & SMALL BITES			
MISO SOUP (GF) (F, SF)	3	EDAMAME (V) (GF) (S)	2.5
Miso wakame shiitake mushrooms tofu		Maldon sea salt	
SPICY MISO SOUP (GF) (F, SS)	3	SPICY EDAMAME (V) (GF) (S,SS, SF)	5
Miso wakame shiitake mushrooms tofu		Chilli garlic sauce	

SALADS			
AVOCADO SALAD (V) (N, S, W)	8	CRISPY DUCK SALAD (N, W, S, SS)	8.5
Pear kohlrabi seaweed caramelised pecans buckwheat cashew miso sauce		Young leaves pomegranate roasted pine nuts plum dressing	
SUMOSAN SALAD (S)		BABY LEAF SALAD (V) (N, S, SS, W)	6
Lollo Biondo lettuce Sumosan secret dressing (V)	4.5	French beans roasted pine nuts sesame dressing	
PRAWN (SF)	7.5		
LOBSTER (SF)	22		

COLD STARTERS			
FLAMED SALMON TATAKI (F, S, SS, W)	5.5	YELLOWTAIL TIRADITO (GF) (F, MU)	15
Cucumber chilli sesame oil ginger sauce		Truffle yuzu vinaigrette truffle shavings	
SEABASS CARPACCIO (F, S, SS, W)	9	SPICY TUNA CEVICHE (F, S, SS, W)	8
Guacamole shichimi yuzu ponzu sauce basil oil		Spring onion garlic ponzu roasted sesame	
SEARED WAGYU BEEF TATAKI (S, SS, W)	11	TORO TARTARE (F, S, W)	25.5
Crispy garlic chips chilli goma dressing		Oscietra caviar tapioca crackers	
SASHIMI TAQUITOS (3pcs) (E, F, SS, W)		SALMON TARTARE  <i>Festive Special</i> (E, F, SS, W)	11
SALMON Spicy mayo avocado micro herbs	6.5	Cucumber salmon roe wild rice sesame shiso mayo	
YELLOWTAIL Truffle sauce truffle shavings (MU)	12.5		
TUNA Spicy mayo chives jalapeño	9.5	BONE MARROW BEEF TARTARE  <i>Festive Special</i> (E, D, M, S, SS, W)	12
		Steamed buns pickled cucumber umeboshi sauce	

WARM STARTERS			
CHICKEN KARAAGE (S, SS, W)	5.5	SALT & PEPPER FRIED SQUID (SF, W, E, SS)	5.5
Gochujang roasted sesame		Green chilli lime spicy mayo	
WAGYU BEEF TACOS (E, S, SS, W)	8	POPCORN ROCK SHRIMP (SF, W, E, SS)	9
Spring onion lime zest guacamole		Rock shrimp tempura spicy mayo	
SALMON CRISPY RICE PIZZA (E, F, SS, W)	7	CRISPY RICE	
Furikake cucumber chilli tomato salsa		AVOCADO (W)	5
		SPICY SALMON (E, F, ,W, SS) Furikake ikura	8
GYOZA			
PRAWN (SF, W, S, SS)	5		
WAGYU BEEF (S, W, SS, SF, E)	10		
BLACK COD (S, F, SS, W)	4.5		
LAMB  <i>Festive Special</i> (F, S, SS, W)	6		

SUSHI & SASHIMI

	SUSHI (per piece)	SASHIMI (GF) (3 pcs)
SAKE – SCOTTISH SALMON ^(F)	3	5.5
HAMACHI – YELLOWTAIL ^(F)	3.5	6.5
UNAGI – EEL ^(S)	3.5	6.5
SUZUKI – SEABASS ^(F)	2.5	5
MAGURO – BLUEFIN TUNA ^(F)	5	9
CHU TORO – SEMI FATTY TUNA ^(F)	6.5	12
HOTATE – SCALLOP ^(SF)	3	7
SPICY SCALLOP ^(SF, E, W, F)	4	8
EBI – PRAWN ^(SF)	2.5	5
TAMAGO – JAPANESE OMELETTE ^(V) ^(E, S)	2.5	5
IKURA – SALMON ROE ^{} ^(F)	7	9

MAKI ROLLS

RAW ROLLS

ALBEMARLE ^(E, F, W, SS)	Salmon avocado crispy rice	6.5
BUBA ^(E, F, MU, W)	Seabass cucumber truffle jalapeño crispy rice	6.5
SPICY TUNA ^(E, F, W)	Bluefin tuna wasabi tobiko spicy mayo	9
SALMON AVOCADO ^(F, SS)	Salmon avocado sesame seeds	6
SPICY SCALLOP ROLL ^(E, SF, W, F)	Scallop spicy mayo orange tobiko	6.5
T&T ^(E, F, SS, W, MU)	Tuna creamy truffle sauce crispy leeks spring onions	10
SPICY YELLOWTAIL ^(F, W, SS, S)	Yellowtail cucumber spring onion spicy mayo	9

COOKED ROLLS

SALMON ABURI ^(D, E, F, MU)	Torched salmon quinoa avocado cream cheese truffle cream	7.5
CONFIT DUCK ^(SS, W)	Duck confit cucumber leek hoysin sauce	7
CALIFORNIA ^(E, SF, W)	Crab avocado orange tobiko	12.5
ROCK SHRIMP TEMPURA ^(SF, SS, S, W)	Rock shrimps lettuce unagi sauce	7
PRAWN & SALMON ROYALE ^(E, F, SF, SS)	Prawn salmon tartare avocado crispy panko sweet soy	7.5
SPICY BEEF & ROCK SHRIMP ^(E, SF, SS, W, F)	Wagyu beef rock shrimps quinoa spicy mayo chives	12.5

VEGETARIAN ROLLS

MUSHROOM ^(V) ^(SS, S, W)	Japanese mushrooms asparagus spicy teriyaki	6.5
GUACAMOLE ^(V) ^(W)	Avocado sundried tomatoes crunchy quinoa	5

FROM THE SEA

WASABI PRAWNS ^(D, E, SF, W, SS)	9.5	GRILLED CREAMY KING CRAB LEG ^(GF) ^(E, D, W, SF, SS, F)	33.5
Mango & passion fruit salsa wasabi mayo		Spicy mayo orange tobiko	
SALMON TERIYAKI ^(CE, D, F, W, S, SS)	14	GRILLED BLACK COD ^(GF) ^(F, S)	19.5
Celeriac purée pickled radish teriyaki sauce		Miso sauce	

FROM THE LAND

GRILLED BONELESS CHICKEN THIGHS ^(N, S, SS, W)	9.5	GRILLED LAMB CHOPS ^(F, S, SS, W)	16.5
Shichimi togarashi yakitori sauce spring onion mixed nuts		Pickled cucumber lime yakiniku sauce roasted sesame	
SLOW-COOKED BEEF SHORT RIBS ^(S, W, SS)	20.5	BLACK-ANGUS BEEF TENDERLOIN ^(S, SS, W)	25
Pickled daikon soy galbi sauce		Roasted green chilli & red onion miso black peppercorn sauce	
JAPANESE HOME-BAKED MILK BREAD SANDO		GRILLED WAGYU SIRLOIN STEAK ^(MU, S, SS, W)	38
CHICKEN FILLET ^(W, E, D, SS, S)	9.5	Shiitake mushrooms green asparagus spicy teriyaki sauce	
WAGYU BEEF ^(W, S, E, M, F, D)	19.5	SILVER GRADED 260G	
COWBOY STEAK ^{} ^(D, F, M, SS, SF)	15/100g		
Pickled cucumbers kimchi mustard sauce spicy teriyaki sauce			
PRICE PER 100g			

VEGETABLES

BROCCOLINI ^(V) ^(D, W, N, SS)	6	BAKED CAULIFLOWER ^(V) ^(GF) ^(W, D, E, SS)	6
Yuzu butter almond flakes togarashi		Sesame crème sauce basil oil	
GRILLED CORN RIBS ^(V) ^(GF) ^(D, SS, W)	8	GLAZED AUBERGINE ^(V) ^(GF) ^(S, SS)	5
Spicy yuzu kosho butter		Miso sesame sauce spring onion	
TRUFFLE FRIES ^(V) ^(GF) ^(E, F, M, MU, S, W)	5		

NOODLES & RICE

FRIED RICE ^(W, S, SS, SF)		YAKI UDON ^(F, S, SF, SS, W)	7
VEGETABLE ^(V) ^(F, S, SF, SS, W)	4.5	Udon noodles sautéed vegetables sesame oil	
PRAWN ^(SF, F, S, SS, W)	5.5		
WAGYU BEEF ^(W, S, SS, SF, F)	7		
STEAMED RICE	2.5		