

**STARTERS**

Edamame with Maldon sea salt (v)	9
Spicy edamame with homemade chilly garlic sauce (v)	9.5
Baby spinach salad (v)	15.5
Soft and crispy artichoke salad with Parmesan and truffle lemon topped with roasted pine nuts (v)	32
Homemade corn tacos with piquant Wagyu beef and lime	28
House made Wagyu beef gyoza	15
Crab tacos, salmon roe	35
Fish tacos	21
Crispy sushi rice with spicy salmon tartare	19
Thinly sliced yellowtail with truffle yuzu vinaigrette	35
Classic Sumosan surprise Lobster salad	45
Sumosan tuna avocado tartare with white truffle sauce	32
Seared Wagyu beef tataki with spicy ponzu sauce	49
Tuna Tataki	28
Japanese crispy sushi rice pizza with salmon furikake	24
Wasabi prawns with golden mango and passion fruit salsa	27
Shrimp tempura with a creamy spicy yuzu sauce	35

**MAIN COURSE**

24-hour miso marinated black cod	64
Glazed Nasu Miso (v)	16
Grilled Chicken thighs marinated for 12 hours in yakitori sauce	28
Duck breast teriyaki with truffle risotto	39
Grilled creamy spicy Kamchatka king crab leg	125
Salmon with teriyaki sauce	38
Wagyu sirloin steak with spicy teriyaki (180g)	140
48 hour marinated slow cooked melt in your mouth beef short rib	76
Japanese home made baked milk bread Wagyu fillet sando sandwich with truffle fries	75
Thinly sliced Wagyu with Yakiniku sauce	45

**NOODLES, RICE & SOUPS**

Green Tea soba with vegetables (v)	18
Yaki udon (v)	18
Wagyu beef fried rice	40
Vegetables fried rice (v)	15
Miso soup	11
Spicy miso soup	12

## MAKI ROLLS

T&T (tuna & truffle)	21
California roll	36
Spicy California roll	38
Crispy Hamachi Quinoa roll	34
Albemarle roll	16
Buba roll	18
Seared Salmon roll	27
Salmon avocado roll	14
Spicy Scallop roll	16
Spicy tuna roll	18

## Sushi & Sashimi

	sushi	sashimi
Hamachi	5.8	16
Salmon	5.5	15
Sea bass	3.9	11
Spicy scollop	8	18
Blue fine tuna	7.5	21
Unagi	7.5	21
Chu-Toro	12	30



sumosan  
Contemporary Japanese



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