



## S T A R T E R S

Edamame with Maldon sea salt (v)	32
Spicy Edamame with homemade chilly garlic sauce (v)	35
French bean tempura (v)	45
Classic Sumosan surprise lobster salad	248
Mixed baby leave salad with french beans dressed in chef Buba secret sweet seed dressing (v)	68
Soft and crispy artichoke salad with Parmesan and truffle lemon topped with roasted pine nuts (v)	140
Crispy duck salad with young leaves and herbs topped with pomegranate and hoisin sauce	148
Sumosan's crunchy quinoa superfood salad with grilled mango, chickpeas and beans (v)	115
Thinly sliced yellowtail with truffle yuzu vinaigrette	130
Toro tartare with crunchy black tapioca, avocado, ikura	170
Sumosan tuna avocado tartare with a cured quail egg yolk and a white truffle sauce	155
<i>Add on 10 g black caviar</i>	120
Seared wagyu beef tataki with spicy ponzu sauce	168
Homemade corn tacos with piquant Wagyu beef and lime 4pcs	118
Crispy sushi rice with spicy salmon tartare 4pcs	85
Shrimp tempura with a creamy spicy yuzu sauce	95
Wasabi prawns with golden mango and passion fruit salsa	105
House made gyoza 4pcs	
Wagyu	120
Prawn	78
Crispy sushi rice pizza	
Salmon furikake	90
Black caviar 50g	690
King crab	235



## M A I N C O U R S E

24-hour miso marinated black cod	210
Glazed nasu miso (v)	60
Salmon with teriyaki sauce and celeriac purée	130
Grilled creamy spicy Kamchatka king crab leg	350
Half grilled lobster with creamy spicy sauce	360
Grilled chicken thighs marinated for 12 hours in yakitori sauce	128
Miso baby chicken	148
Japanese home baked milk bread sando sandwich with truffle cheese fries	
Wagyu fillet	315
Chicken fillet	130
48 hour marinated slow cooked melt in your mouth beef short rib	245
Wagyu sirloin steak with spicy teriyaki	
Grade 5	390
Grade 7	580
Tomahawk with yuzu kosho butter 900gr	900
Furikake crusted rack of lamb with mustard sauce	338
Grilled lamb kimchi	295

## S O U P

Miso soup	35
Spicy miso soup	35

## N O O D L E S & R I C E

Buckwheat soba with vegetables (v)	55
Yaki udon (v)	55
Pan-fried green tea soba (v)	55
Fried vegetable rice (v)	50
Fried rice with wagyu beef	98



### M A K I ( R A W )

Albemarle roll – salmon, avocado, tempura flakes	65
Buba roll - sea bass, tempura flakes, truffle jalapeño	78
Salmon avocado roll	60
Spicy scallop roll	68
Spicy tuna with wasabi tobiko	115
T&T roll	110
Spicy hamachi with crunchy quinoa	78
Isobe maki roll with salmon tartare, unagi yuzu sauce	80
Unagi salmon cream cheese	95

### M A K I ( C O O K E D )

California roll with Kamchatka crab meat	130
Spicy California with wasabi tobiko	110
Prawn tempura roll	80
Vegetarian roll (v)	40
Sumosan Doha roll salmon aburi with prawn tempura and asparagus topped with house dukkah	110
Spicy beef and rock shrimp roll	110
Soft shell crab roll	110

### N I G I R I & S A S H I M I

	NIGIRI 1pcs	SASHIMI 3pcs
King crab	50	120
Scottish salmon	25	55
Yellowtail	30	70
Eel	35	95
Blue fin tuna	35	75
Fatty tuna	60	98
Hokkaido scallop	30	80
Spicy scallop	38	95
Seabass	28	55
Japanese omelette		25
Prawn	20	50



## D E S S E R T

Sumosan chocolate fondant	68
Black and white sesame crumble with black sesame ice cream	55
Matcha tiramisu	45
Miso cheesecake	50
Deconstructed lemon meringue pie	48
Exotic fresh fruit platter	128
Homemade ice cream selection one scoop Choices: vanilla, chocolate, matcha green tea, pistachio, black sesame, strawberry, mango	18
Mochi selection 3 pcs Choices: Mango, matcha green tea or coconut	95
Pineapple white chocolate	58
Sharing dessert and fruits platter	250



## MOCKTAILS

Sumocolada	50
Fresh pineapple juice, guava juice, Coco lopez, coconut syrup	
Yuzu nashi	55
Fresh lemon mint juice, pear puree, vanilla syrup, yuzu juice	
Akai fuji	48
Fresh orange juice, passion fruit puree, strawberry puree, homemade Thai syrup	
Elixir	60
Fresh pomegranate juice, strawberry puree, yuzu juice, basil syrup	
Spicy margarita	48
Fresh apple juice, ginger, jalapeno, thyme, lime	
Fizzy saketini	65
Fresh raspberry, blueberry, lemon mint juice, non-alcoholic sake, soda	
Espresso noun	55
Espresso shot, vanilla ice cream, vanilla syrup	
Sumosan iced tea	45
Hibiscus and blackcurrant tea, homemade Vanilla syrup	

## WATER & SOFT DRINK

Acqua Panna 500ml/1000ml	32/42
San Pellegrino 500ml/1000ml	32/42
Coca Cola   Diet Cola   Fanta	32
Sprite   Ginger Ale	32
Redbull   Redbull Sugar Free	40
Gekkeikan Special Free <i>non-alcoholic sake</i>	120
Asahi Zero Alcohol <i>non-alcoholic beer</i>	58

## TEA

Sumosan blends	28
Rounded & well balanced, Japanese matcha infused with Roasted brown rice flavour of genmaicha	
Fresh mint tea	35
Fresh mint leaves petals infused tea served with honey, ginger and lemon	
Japanese sencha	60
Mellow, sappy & full of spring leaf freshness of classic Japanese green tea with satisfying thick texture	
Chamomile	35
Handpicked whole chamomile flowers with summery, floral & fragrant taste	
Black currant & hibiscus	40
Amazingly bold, sweet berry & floral aroma	
De-caffeinated ceylon	48
Tangy & malty with sweet, dried fruit note	
Earl grey	40
Subtle & light black tea brighten with fresh citrus	
Jasmin silver needle	58
Soothing jasmine & summer fruit with classic white tea flavour of cucumber and melon	

## COFFEE

Espresso single	28
Espresso double	38
Americano	30
Latte	32
Cappuccino	32
Matcha latte	48