

STARTERS	
Miso soup <small>(S)(SF)</small>	30
Spicy Miso soup <small>(S)(SF)</small>	35
Edamame with Maldon Sea salt <small>(V)(S)</small>	30
Spicy edamame with homemade chili garlic sauce <small>(V)(S)</small>	35
Classic Sumosan surprise lobster salad <small>(SF)(GL)(S)</small>	185
Crispy duck salad with young leaves topped with pomegranate <small>(GL)(SM)(N)(S)</small>	105
Mixed baby leaf salad with French beans and Chef Buba secret sesame dressing <small>(V)(N)(GL)(SM)(S)(D)</small>	50
Seared wagyu beef tataki with sesame crème sauce <small>(GL)(S)(SM)(D)(E)(NF)</small>	125
Thinly sliced yellowtail with truffle yuzu vinaigrette and fresh truffle shavings <small>(SF)(R)</small>	125
Seabass carpaccio with a yuzu ponzu sauce, basil oil and shichimi <small>(S)(SF)(GL)(SM)(R)</small>	75
Seabass ceviche with an apple crisp, coriander and a light anchovy dressing <small>(S)(SF)(GL)(R)</small>	75
Crispy sushi rice with spicy salmon tartare (4pcs) <small>(SF)(S)(E)(D)(R)</small>	60
Rock shrimp tempura with a creamy spicy yuzu sauce <small>(SF)(GL)(E)</small>	105
House made gyoza (4 pcs)	
Wagyu <small>(GL)(SM)(S)(SF)</small>	80
Prawn <small>(GL)(SF)(S)(SM)</small>	75
Crispy chicken karaage with gochujang sauce topped with roasted sesame <small>(GL)(D)(SM)(S)</small>	60
Homemade tacos with piquant Wagyu beef and lime (4pcs) <small>(GL)(S)(E)(SM)</small>	105
Crispy sushi rice pizza	
Salmon furikake <small>(SF)(SM)(D)(E)(R)</small>	70
Spicy avocado <small>(V)(GL)(D)</small>	55
Wasabi prawns with golden mango and passion fruit salsa <small>(SF)(D)(SM)(E)</small>	105

MAIN COURSES

24-hour miso marinated black cod <small>(SF)(S)</small>	225
Japanese home-baked milk bread Sando with truffle fries:	
Wagyu fillet <small>(GL)(S)(E)(D)(NF)</small>	250
Chicken fillet <small>(GL)(S)(E)(D)(SM)</small>	105
Grilled boneless chicken thighs with yakitori sauce <small>(S)(N)(GL)(D)(SM)</small>	85
48-hour marinated slow-cooked beef short ribs <small>(GL)(S)</small>	185
Black Angus fillet with yakiniku sauce <small>(S)(SM)(GL)(NF)</small>	205
Wagyu sirloin steak with spicy teriyaki grade 6-7 <small>(GL)(S)(SM)(E)(NF)</small>	425

SIDE DISHES

Broccolini with yuzu butter and almond flakes <small>(D)(N)(S)(GL)(V)</small>	45
Grilled corn with ponzu butter sauce <small>(D)(S)(GL)(SM)(V)</small>	45
Grilled Cauliflower with sesame crème sauce and basil oil <small>(E)(GL)(SM)(S)(V)</small>	50
Aubergine Miso <small>(S)(SM)(V)</small>	55
Vegetable fried rice <small>(V)(GL)(SM)(D)(S)</small>	35
Add on: Chicken	40
Shrimp <small>(SF)</small>	45
Wagyu beef	65

(V) – Vegetarian, (D) – Dairy, (E) – Egg, (GL) – Gluten, (N) – Nuts, (S) – Soy, (SF) – Shellfish/Seafood, (SM) – Sesame, (A) – Alcohol, (R) – Raw, (NF) – Not fully cooked

SUSHI & SASHIMI	1 PC	SASHIMI 3 PCS
Sake – Scottish salmon <small>(SF)(R)</small>	25	65
Hamachi – yellowtail <small>(SF)(R)</small>	30	80
Unagi – eel <small>(SF)(GL)(S)</small>	30	80
Maguro – blue fin tuna <small>(SF)(R)</small>	35	90
Chu toro – semi fatty tuna <small>(SF)(R)</small>	45	120
O toro – fatty tuna <small>(SF)(R)</small>	50	135
Hotate – scallop <small>(SF)(R)</small>	35	90
Spicy scallop <small>(SF)(GL)(E)(R)</small>	35	90
Suzuki – sea bass <small>(SF)(R)</small>	25	65
Ebi – prawn <small>(SF)</small>	25	65

MAKI ROLLS (RAW)

Albemarle – salmon, avocado, tempura flakes <small>(SF)(E)(GL)(SM)(R)</small>	60
Buba – sea bass, truffle jalapeño, tempura flakes <small>(SF)(GL)(E)(S)(R)</small>	75
Salmon avocado <small>(SF)(R)</small>	40
Spicy tuna with wasabi tobiko <small>(SF)(GL)(E)(R)</small>	90
T&T – Tuna & Truffle <small>(SF)(SM)(GL)(E)(S)(R)</small>	95
Spicy Hamachi with crunchy quinoa <small>(SF)(SM)(E)(GL)(N)(S)(R)</small>	80
Isobe – prawn, salmon tartare, unagi yuzu <small>(SF)(GL)(E)(S)(R)</small>	85

MAKI ROLLS (COOKED)

California with Kamchatka crab meat <small>(SF)(E)</small>	130
Spicy California with Kamchatka crab meat <small>(SF)(GL)(E)</small>	130
Prawn tempura <small>(SF)(GL)(SM)(S)</small>	75
Dubai roll – salmon aburi, prawn tempura, asparagus with house dukkah <small>(SF)(N)(GL)(S)(D)</small>	90
Spicy beef and rock shrimp <small>(SF)(SM)(E)(GL)(S)</small>	80
Crunchy salmon cream cheese <small>(D)(GL)(SM)(SF)(S)</small>	60

MAKI ROLLS (VEGETARIAN)

Japanese mushrooms, asparagus with spicy teriyaki <small>(S)(SM)(GL)</small>	60
Guacamole – avocado, sundried tomatoes, crunchy quinoa <small>(SM)</small>	40
Kappa maki <small>(SM)</small>	25

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All prices are in AED and subject to 7% Municipality Fee and 5% VAT

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