

S T A R T E R S

Edamame with Maldon sea salt ^(V) ^(S)

Spicy edamame with homemade chili garlic sauce ^(V) ^(S)

Classic Sumosan surprise lobster salad ^(SF) ^(GL)

Toro tartare with oscietra caviar and tapioca crackers ^(SF) ^(S)

Raw and crispy baby artichoke salad with parmesan and truffle topped with roasted pine nuts ^(N) ^(D)

Mixed baby leaf salad with French beans and chef Buba secret sesame dressing ^(V) ^(N) ^(GL) ^(SM) ^(S)

Crispy duck salad with young leaves topped with pomegranate ^(GL) ^(SM) ^(N)

Thinly sliced yellowtail with truffle yuzu vinaigrette and fresh truffle shavings ^(SF)

Sumosan tuna avocado tartare with a cured quail egg yolk and truffle sauce ^(SF) ^(E) ^(GL)

Seared wagyu beef tataki with sesame crème sauce ^(GL) ^(SF) ^(SM)

Homemade tacos with piquant Wagyu beef and lime 4pcs ^(GL) ^(S) ^(E) ^(SM)

Crispy sushi rice with spicy salmon tartare 4pcs ^(SF) ^(E) ^(S)

Rock shrimp tempura with a creamy spicy yuzu sauce ^(SF) ^(GL) ^(E)

Crispy chicken karaage with gochujang sauce topped with roasted cashew nuts ^(GL) ^(D) ^(N) ^(SF)

Crispy squid karaage with spicy yuzu sauce ^(GL) ^(D) ^(E) ^(SF)

Wasabi prawns with golden mango and passion fruit salsa ^(SF) ^(D) ^(E) ^(SM)

Shitake Shumai with edamame sauce 4pcs ^(S) ^(GL)

House made gyoza 4pcs

Wagyu ^(GL) ^(SM) ^(SF)

Prawn ^(GL) ^(SF) ^(SM)

Crispy sushi rice pizza

Salmon furikake ^(SF) ^(SM) ^(D) ^(E)

Spicy avocado ^(V)

S O U P

Miso soup ^(S) ^(SF)

Spicy Miso soup ^(S) ^(SF)

M A I N C O U R S E

24-hour miso marinated black cod ^(SF) ^(S)

Grilled sea bass with ponzu sauce ^(SF) ^(S) ^(GL)

Salmon crusted furikake with mustard sauce ^(SF) ^(S) ^(GL) ^(N) ^(SM)

Grilled boneless chicken thighs with yakitori sauce ^(SF) ^(S)

Grilled creamy Kamchatka king crab leg ^(D) ^(SF)

Miso baby chicken ^(GL) ^(N) ^(S) ^(SM)

Japanese home baked milk bread Sando sandwich

Wagyu fillet and fries with truffle sauce ^(GL) ^(S) ^(E) ^(SF)

Chicken fillet and fries with truffle sauce ^(GL) ^(S) ^(E) ^(SF)

48-hour marinated slow cooked beef short ribs ^(GL) ^(S)

Wagyu sirloin steak with spicy teriyaki grade 6-7 ^(GL) ^(S) ^(SM)

Black Angus fillet with yakiniku sauce ^(S) ^(SM)

Black Angus ribeye served with garlic soya sauce ^(S)

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

Yaki udon ^(V) ^(S) ^(SM) ^(SF) ^(GL)

Vegetable fried rice ^(V) ^(GL) ^(SM) ^(D) ^(SF)

Add on: Chicken

Shrimp ^(SF)

Wagyu beef

V E G E T A B L E S

Broccolini with yuzu butter and almond flakes ^(D) ^(N)

Aubergine Miso ^(S) ^(N)

Grilled corn with ponzu butter sauce ^(D)

Sautéed mixed Japanese mushrooms with roasted sesame seeds ^(V) ^(GL) ^(N) ^(S)

MAKI ROLLS (R A W)

Albemarle - salmon, avocado, tempura flakes (SF) (E) (GL) (SM)

Buba - sea bass, tempura flakes, truffle jalapeño (SF) (GL) (E)

Salmon avocado (SF)

Spicy tuna with wasabi tobiko (SF) (GL) (E)

T&T - Tuna & Truffle (SF) (SM) (GL) (E)

Spicy hamachi with crunchy quinoa (SF) (SM) (E) (GL) (N)

Isobe - prawn, salmon tartare, unagi yuzu (SF) (GL) (E)

MAKI ROLLS (C O O K E D)

California with Kamchatka crab meat (SF) (GL) (E)

Spicy California with Kamchatka crab meat (SF) (GL) (E)

Prawn tempura (SF) (GL) (SM)

Dubai roll - salmon aburi, prawn tempura, asparagus with house dukkah (SF) (N) (GL)

Spicy beef and rock shrimp (SF) (SM) (E) (GL)

Crunchy salmon cream cheese (D) (GL) (SM) (SF)

MAKI ROLLS (V E G E T A R I A N)

Japanese mushrooms, asparagus with spicy teriyaki (S) (SM) (GL)

Guacamole - avocado, sundried tomatos, crunchy quinoa, yuzu (V)

Kappa maki

S U S H I & S A S H I M I

Sushi 1pcs

Sashimi 3pcs

Sake - Scottish salmon (SF)

Hamachi - yellowtail (SF)

Unagi - eel (SF)

Maguro - blue fin tuna (SF)

Chu toro - semi fatty tuna (SF)

O toro - fatty tuna (SF)

Hotate - scallop (SF)

Spicy scallop (SF)

King crab (SF)

Suzuki - sea bass (SF)



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