

### **BESPOKE EVENTS** DUBAI

# sumosan

# ABOUT SUMOSAN DUBAI

Founded in 1997, Sumosan is a highly acclaimed contemporary Japanese restaurant group, that has garnered numerous awards and international critical praise for its exceptional standard of cuisine.

Sumosan's commitment to excellence through outstanding food, exceptional service and genuine passion for hospitality has earned a loyal following over the years and positioned the family-owned brand amongst the best within the industry.

Sumosan is a favourite of international celebrities, foodies and those seeking a truly delicious dining experience created by Executive Chef Bubker Belkhit.

# EVENTS & PRIVATE DINING

We offer a range of exceptional services to ensure that your events are nothing short of amazing, regardless of the occasion.

### **VENUE HIRE**

Whether you're looking to book a specific area in the restaurant or the whole venue, we offer a wide range of services for any type of event. With our tailor-made approach, we cater to the needs of your event and collaborate closely with you to ensure every detail is taken care of. From corporate events to birthday parties and product launches, we can do it all - providing you with an unforgettable event experience.

### **CATERING SERVICES**

Our catering services are built on over two decades of exceptional quality, service, and presentation for events of every size and occasion. We are proud to be the go-to catering partner for discerning clients and international brands, seeking the very best. From canapé-style service to bespoke menus of beloved Sumosan signatures, we cater to your unique event requirements in any location.





# **OUR FOOD**

An elegant modernization of traditional Japanese cuisine, combining high quality ingredients with bold, intense flavours. Dishes are authentic yet innovative, designed to be shared at the table.

The brand takes great care in using only the finest ingredients with a focus on sustainability and responsible sourcing. From fresh seafood to premium cuts of meat, every ingredient is selected with great attention to detail to ensure the highest quality.

# OUR MIXOLOGY

Sumosan approaches mixology with a dedication to quality and innovation using expertly sourced premium spirits and ingredients. All cocktail menus showcase a harmonious blend of classic and avant-garde creations, each crafted with precision and care.

Our mixologists work in close collaboration with our chefs to create drinks that harmonize with, and complement the dishes on our food menu.







# THE RESTAURANT

Located within the prestigious Dubai EDITION Hotel, Sumosan awaits you in the bustling heart of downtown on the mezzanine level. Elevate your special occasions to unparalleled heights by reserving our beautiful restaurant exclusively for your premier events.

Warm and earthy hues, brass accents and modern artistry are combined with a generous open space. The expansive and tastefully decorated layout provides ample space for unforgettable experiences and gatherings. The dining room features an open sleek slate sushi bar, offering your guests a culinary theatre, showcasing exquisite contemporary Japanese dishes.

The spacious bar offers an ideal viewpoint overlooking both the dining room and the DJ, boasting a vibrant and energetic atmosphere. Whether it's a corporate function, a milestone celebration, or an intimate gathering, our venue promises the perfect setting for any type of event.

Front Bar & Lounge: : 45







120

# 7EVENTYS

Step into Sumosan's exclusive late-night venue, where intimacy meets elegance in a space perfectly tailored for unforgettable gatherings. With its rich, dark colour palette and vibrant Japanese motifs, this venue sets the stage for intimate moments and meaningful connections. Guests can also enjoy views of the Burj Khalifa through the bar's expansive windows during the evenings.

Whether you're envisioning a chic canapé event, an intimate corporate gathering, presentations, product launch or a birthday party, this space provides the perfect backdrop for your vision. With a dedicated cocktail bar within the room, we curate our service tailored to your event, ensuring specialized offerings crafted to delight your guests.

### **STARTERS**

Toro tartare with oscietra caviar and tapioca crackers

Thinly sliced yellowtail with truffle yuzu vinaigrette and fresh truffle shavings

Sumosan tuna avocado tartare with a cured quail egg yolk and truffle sauce

Wasabi prawns with golden mango and passion fruit salsa

Crispy sushi rice salmon furikake pizza

Tacos with piquant Wagyu beef and lime Crispy chicken karaage with gochujang sauce Sumosan surprise lobster Salad Seared wagyu beef tataki with sesame cream sauce

### MAIN COURSES

24-hour miso marinated black cod Grilled creamy Kamchatka king crab leg 48-hour marinated slow-cooked beef short ribs Black Angus fillet with yakiniku sauce Japanese home-baked milk bread Wagyu Sando Whole grilled sea bass with ponzu sauce Grilled Lamb chops with a sweet soy and ginger glaze Aubergine Miso

Tofu steak with Japanese mushrooms in spicy teriyaki sauce

DESSERT

Sumosan chocolate fondant

Sticky date pudding with vanilla ice cream

Matcha brownie topped with chocolate ice cream

Deconstructed miso cheesecake with green tea ice cream

Mango and Passionfruit Pavlova

Yoghurt soft serve ice cream with honey and pecan nuts Mango and Passion Pavlova

Pineapple with white chocolate

Mochi Selection









### Maki Rolls (Raw)

Albemarle - salmon, avocado, tempura flakes Buba - sea bass, tempura flakes, truffle jalapeño T&T - Tuna & Truffle Isobe - prawn, salmon tartare, unagi yuzu Spicy hamachi with crunchy quinoa Toro & Uni

### Maki Rolls (Vegetarian)

Japanese mushrooms, asparagus with spicy teriyaki

Guacamole - avocado, sundried tomatoes, crunchy quinoa, yuzu



### Maki Rolls (Cooked)

California with Kamchatka crab meat

Salmon aburi, prawn tempura, asparagus with house dukkah

Spicy beef and rock shrimp

Wagyu beef and toro roll topped with truffle

Unagi tempura roll with prawns and avocado

### Sushi & Sashimi

Sake – Salmon	Hamachi – Yellowtail
Maguro – Tuna	Chu Toro – Semi Fatty Tuna
Suzuki – Sea Bass	Uni – Sea Urchin
Ebi - Prawn	Spicy Scallop



# CANAPÉ & COCKTAIL RECEPTION

Sumosan's catering services are built on over two decades of exceptional quality, service, and presentation for events of every size and occasion.

We take pride in offering a sophisticated canapé menu that reflects our culinary expertise and commitment to excellence. With our vast experience, we can tailor every event, regardless of size or occasion, to perfection. Choose from our set menus featuring Sumosan signature dishes, carefully curated to impress your guests with the finest flavours of contemporary Japanese cuisine. Alternatively, opt for a truly personalized menu crafted to fulfil every need and want, ensuring a bespoke dining experience that exceeds expectations.

Our team is equipped to personalize every aspect of the event, from incorporating your logos onto our food or cocktails to special colour coordination that matches your theme as well as dish size to suit the occasion, ensuring every detail is thoughtfully considered and executed flawlessly.







# OUR CONTENT







### BEVERAGE MENU

Our <u>beverage menus</u>are available to view and download

### INTERIORS

High resolution <u>venue</u> <u>images</u> are available to view or download



### ENTERTAINMENT

We have a roster of DJs that work closely with us and can be hired for events in the venue. We work with musicians who are available to perform on request.

### A LA CARTE MENU

Our <u>a la carte food menus</u> are available to view and download SET MENUS

Our <u>set menus</u>are available to view and download

available Our <u>bev</u>



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