

MAIN COURSE

SALMON TERIYAKI Celeriac purée pickled radish teriyaki sauce	36	GRILLED BLACK COD Miso sauce	52
OVEN-BAKED YUZU PRAWNS Yuzu spicy mayo sakura mix	38	BLACK-ANGUS BEEF TENDERLOIN ** Roasted green chilli & red onion miso black peppercorn sauce	59
GRILLED BONELESS CHICKEN THIGHS Shichimi togarashi yakitori sauce spring onion mixed nuts	28	GRILLED WAGYU RIBEYE STEAK ** Spicy teriyaki sauce SILVER GRADED 180G	150
GRILLED FISH OF THE DAY Market selection grilled vegetables PRICED PER 100G — PLEASE ASK YOUR WAITER FOR TODAY'S CATCH	10		

NOODLES, RICE & VEGETABLES

GRILLED CORN RIBS Spicy yuzu kosho butter	14	GLAZED AUBERGINE Miso sesame sauce spring onion	16
BROCCOLINI Yuzu butter almond flakes togarashi	15	YAKI UDON Udon noodles sautéed vegetables sesame oil Add On: Chicken	14 16
VEGETABLE FRIED RICE Vegetable selection spring onion sesame oil	15		
WAGYU BEEF FRIED RICE ** Wagyu Beef vegetable selection spring onion sesame oil	36		

DESSERT

SUMOSAN CHOCOLATE FONDANT Dark chocolate fondant molten white chocolate centre matcha vanilla ice-cream	16	MANGO & PASSION PAVLOVA Meringue dome mango and passion fruit jelly mango sorbet almond crumble	15
WARM CHOCOLATE COOKIE (min 2 people) Milk chocolate salted caramel drizzle salted ice-cream	20	PINEAPPLE WITH MELTED CHOCOLATE White chocolate	15
HOMEMADE ICE CREAM AND SORBET SELECTION ASK YOUR WAITER FOR THE DAILY SELECTION	13	MOCHI SELECTION ASK YOUR WAITER FOR THE DAILY SELECTION	13



We welcome enquiries from guests regarding the ingredients in the dishes.
Please inform your order-taker of any allergy or special dietary requirements.
Municipality Tax and VAT are included in the prices.
** Dishes payable by guests on all dining options

SOUPS & SMALL BITES			
MISO SOUP	11	EDAMAME	10
Miso wakame shiitake mushrooms tofu		Maldon sea salt	
SPICY MISO SOUP	12	SPICY EDAMAME	12
Miso wakame shiitake mushrooms tofu		Chilli garlic sauce	

SALADS			
BABY LEAF SALAD	15	SUMOSAN LOBSTER SALAD **	47
French beans roasted pine nuts sesame dressing		Lollo Biondo lettuce Sumosan secret dressing	
AVOCADO SALAD	18		
Pear kohlrabi seaweed caramelised pecans buckwheat cashew miso sauce			

COLD STARTERS			
NEW STYLE SASHIMI TRIO	29	YUZU SALMON SASHIMI	23
Bluefin tuna salmon seabass truffle & ponzu sauce		Yuzu soy sauce ginger chilli garlic	
SEABASS CARPACCIO	21	TUNA AKAMI CARPACCIO	25
Guacamole shichimi yuzu ponzu sauce basil oil		Bluefin tuna salsa criolla yuzu ponzu sauce chives	
SASHIMI TAQUITOS			
SALMON	20		
Spicy mayo avocado micro herbs			
YELLOWTAIL	23		
Truffle sauce truffle shavings			
TUNA	23		
Spicy mayo chives Jalapeño			

WARM STARTERS			
CHICKEN KARAAGE	19	POPCORN ROCK SHRIMP	28
Gochujang roasted sesame		Rock shrimp tempura spicy mayo	
WAGYU BEEF TACOS	26	SALMON CRISPY RICE	19
Spring onion lime zest guacamole		Furikake ikura	
WASABI PRAWNS **	30	TUNA CRISPY RICE	20
Mango & passion fruit salsa wasabi mayo		Bluefin tuna spicy mayo	
PRAWN GYOZA	20		
Prawn Chinese cabbage ginger spring onion			

SUSHI & SASHIMI		
	SUSHI (per piece)	SASHIMI (3 pcs)
SAKE – SCOTTISH SALMON	6	17
HAMACHI – YELLOWTAIL	7	21
UNAGI – EEL	8	23
SUZUKI – SEABASS	5	15
MAGURO – BLUEFIN TUNA	8	22
CHU TORO – SEMI FATTY TUNA	9	29
HOTATE – SCALLOP	8	23
SPICY SCALLOP	8	23
EBI – PRAWN	7	20

MAKI ROLLS		
ALBEMARLE	Salmon avocado crispy rice	18
BUBA	Seabass cucumber truffle jalapeño crispy rice	18
SPICY TUNA	Bluefin tuna wasabi tobiko spicy mayo	19
SALMON AVOCADO	Salmon avocado sesame seeds	15
T&T	Tuna creamy truffle sauce crispy leek spring onion	19
TUNA & MANGO	Bluefin tuna mango avocado spicy mayo	19
SALMON ABURI	Torched salmon quinoa avocado cream cheese truffle cream	19
CALIFORNIA	Crab avocado orange tobiko	25
PRAWN & SALMON ROYALE	Prawn salmon tartare avocado crispy panko sweet soy	24
MUSHROOM	Japanese mushrooms asparagus spicy teriyaki	14
GUACAMOLE	Avocado sundried tomatoes crunchy quinoa	13