



*With Italian and Japanese Flavours as a muse
our menu is an exciting assembly of all the finest
aspects of both these culinary institutions.
We invite you to traverse the world from shore to
shore and explore our curated selection of
elegant dishes. Consider it an ode to the
heritage of two cuisines that moved us and shaped
the dining ritual that rule Sumosan Twiga today.*

CAVIAR SPECIALS

BELUGA 30g	320
OSCIETRA 50g	280

Served with Blinis & Sour Cream

V: Vegetarian - VG: Vegan

*Due to sourcing some items are subject to availability. All dishes may contain traces of nuts. Please let your waiter or waitress know if you have any allergies or intolerances.
All prices include 20% vat at the current rate. A 15% discretionary service charge will be added to the final bill.*

SUSHI & SASHIMI

NIGIRI <i>(Per piece)</i>		SASHIMI <i>(3 pieces)</i>	
<i>Chu-Toro</i>	8	<i>Chu-Toro</i>	19
<i>O-Toro</i>	8	<i>O-Toro</i>	19
<i>Crab</i>	14	<i>Crab</i>	35
<i>Prawn</i>	5	<i>Prawn</i>	8
<i>Salmon</i>	8	<i>Salmon</i>	14
<i>Salmon roe</i>	7	<i>Salmon roe</i>	12
<i>Scallops</i>	5	<i>Scallops</i>	8
<i>Seabass</i>	5	<i>Seabass</i>	9
<i>Smoked Eel</i>	7	<i>Smoked Eel</i>	13
<i>Spicy Scallops</i>	7	<i>Spicy Scallops</i>	13
<i>Tuna</i>	7	<i>Tuna</i>	17
<i>Yellowtail</i>	6	<i>Yellowtail</i>	14

MAKI ROLLS

ALBEMARLE	19
<i>Salmon, avocado, orange tobiko</i>	
BUBA ROLL	15
<i>Seabass with jalapeño, cucumber, wasabi tobiko</i>	
CALIFORNIA	37
<i>King Crab, avocado, orange tobiko</i>	
ISOBE MAKI	37
<i>King Crab, avocado, sweet soy salmon</i>	
PRAWN TEMPURA	16
<i>Prawn tempura, lollo Biondo, unagi sauce</i>	
SALMON & AVOCADO	16
<i>Salmon, avocado, white sesame seeds</i>	
SCALLOPS	20
<i>Spicy Scallops and orange tobiko</i>	
SPICY TUNA	23
<i>Spicy mayonnaise, wasabi tobiko</i>	
T & T	25
<i>Tuna tartare, creamy truffle, fried leek</i>	
TUNA & AVOCADO	20
<i>Tuna, avocado, white sesame seeds</i>	
VEGGIE ROLL VG	9
<i>Oshinko, cucumber, avocado, Sriracha sauce</i>	
SEARED SALMON ROLL	20
<i>Salmon, asparagus, prawn tempura, unagi sauce, sesame seeds</i>	
SOFT SHELL CRAB ROLL	23
<i>Cucumber, avocado, orange tobiko, ponzu sauce , spring onions, mayonaise</i>	
EEL ROLL	18
<i>Smoked eel, cucumber, cream cheese, eel sauce and sesame seeds</i>	

ITALIAN STARTERS

BREAD BASKET	7
<i>Carasau bread, grissini, white sourdough, and rye bloomer</i>	
GUACAMOLE V	16
<i>Avocado, chillies, lime juice with home-made corn crisps</i>	
BURRATA V	25
<i>Datterini tomatoes, Taggiasche olives, basil</i>	
KOBE SLIDERS 3pcs	29
<i>Mini buns, Kobe beef, tomato and spicy mayonnaise</i>	
MONTE CARLO SALAD	23
<i>Prawns, Datterini tomatoes, avocado, basil</i>	
BEEF CARPACCIO	29
<i>Crunchy tuille, wild rocket and Grana Padano shavings</i>	
CRISPY CALAMARI	21
<i>Deep-fried baby squid, green chillies and spicy mayonnaise</i>	
FISH TACOS 3pcs	17
<i>Avocado, yuzu kosho mayo</i>	
SPICY TUNA CEVICHE	19
<i>Tuna in garlic ponzu, sesame oil, chili</i>	
SEABASS CEVICHE	18
<i>Seabass, Aji Limo, lime, cancha</i>	
PRAWN CARPACCIO	28
<i>Red King Prawns, citrus zest, olive oil</i>	

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JAPANESE

STARTERS

EDAMAME VG <i>Soybeans, Maldon salt</i>	6
SPICED EDAMAME VG <i>Soybeans with chilli garlic, ginger sauce</i>	7
SHRIMPS POPCORN <i>Deep-fried prawns with chilli</i>	19
WAGYU TACOS 3pcs <i>Wagyu beef with creamy sweet soy sauce</i>	21
COD PRAWN GYOZA 3pcs <i>Black cod, prawns, miso, chilli yuzu ponzu</i>	17
DUCK GYOZA 3pcs <i>Duck confit, ponzu</i>	17
LOBSTER SALAD <i>Green lollo Biondo salad with lemon mustard dressing</i>	45
TRIO TIRADITO <i>Tuna, salmon, sea bass, truffle oil, ponzu, spring onion, sesame seeds</i>	33
SUMOSAN TUNA TARTARE <i>Bluefin tuna, avocado, fried leek, creamy truffle sauce</i>	28
SEARED SALMON <i>Lime soy, mustard miso</i>	17
HAMACHI JALAPEÑO <i>Chilli, coriander, sriracha, soy, yuzu sauce</i>	20
WASABI PRAWNS <i>Mango & golden passion fruit salsa</i>	23
KING CRAB <i>Crab leg in creamy wasabi sauce</i>	90
CHICKEN KARAAGE <i>Deep fried chicken bites, chilli sauce, sesame seeds</i>	18
BEEF TARTARE <i>Beef fillet, marrow bones, wasabi soya, mustard</i>	55
AVOCADO & SEAWEED SALAD <i>Avocado, seaweed, pear, kohlrabi, walnuts, miso</i>	25
SEA BASS CARPACCIO <i>Sea bass, shiro miso, avocado, basil oil, ponzu</i>	18
YUZU PRAWNS <i>Argentinian Prawns , yuzu kosho, mayonaise, chilli.</i>	32

SOUPS

MISO, SHITAKE MUSHROOM, TOFU V	8
SPICY MISO SOUP, LOBSTER, WAKAME	17

PASTA & RISOTTO

GNOCCHETTI TOMATO V <i>Home-made gnocchetti, tomato sauce, basil</i>	26	TAGLIOLINI LOBSTER <i>Tagliolini, Canadian lobster, Datterini tomatoes, basil</i>	49
RISOTTO ZAFFERANO V <i>Aquerello rice, saffron</i>	29	PENNE ALL’ARRABBIATA VG <i>Penne with spicy tomato sauce, parsley</i>	27
TAGLIATELLE “ALLA BOLOGNESE” <i>Tagliatelle with traditional beef sauce, parsley</i>	30	TRUFFLE RISOTTO V <i>Seasonal wild mushrooms, Parmesan, black truffle</i>	37
BLACK TRUFFLE RAVIOLI V <i>Home-made burrata and winter black truffle ravioli, butter sauce and sage</i>	30	RED KING PRAWNS GNOCCHETTI <i>Gnocchetti, Red King Prawns, cherry tomatoes, basil, Pecorino</i>	37

ITALIAN

MAINS

SALT CRUSTED BRANZINO <i>Salt-crusted baked seabass</i>	125	LAMB CHOPS <i>Marinated lamb cutlets with Aji Panka, Marjoram, Pico de Gallo</i>	56
SEABASS GUAZZETTO <i>Seabass, Datterini tomatoes, Taggiasche olives, basil</i>	36	RIB-EYE <i>Chargrilled dry aged Rib-Eye, salsa verde</i>	49
GRILLED SALMON <i>Salmon, black beans, ginger</i>	36	VEAL SCALOPPINE <i>Veal, lemon, butter sauce</i>	42

NATIVE LOBSTER
Whole Chargrilled lobster, aromatic butter, avocado leaves, Ancho chilies

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ITALIAN SIDE DISHES

MASHED POTATOES (truffle to be added + 5) v	8
SAUTÉED SPINACH v	8
TRUFFLE FRENCH FRIES, GRATED PARMESAN CHEESE v	13
GRILLED BROCCOLETTI v	14

JAPANESE MAINS

WAGYU SANDO SANDWICH <i>Wagyu fillet, eel mustard sauce</i> 75	BLACK COD <i>Alaskan marinated miso black cod</i> 49
CHICKEN YAKITORI <i>Grilled chicken thigh with shichimi pepper</i> 25	OCTOPUS <i>Grilled octopus with cherry tomatoes</i> 38
ANGUS TENDERLOIN <i>Grilled beef fillet (200gr) with sweet chilli soy</i> 45	TOFU STEAK v <i>Mushrooms, spicy teriyaki sauce</i> 15
WAGYU SIRLOIN <i>A4 Japanese Wagyu beef sirloin (200g) with truffle mayonnaise, peppercorn sauce</i> 150	CHILEAN SEA BASS RISOTTO <i>Chilean sea bass, yuzu, bonito flakes, lemon-soy & rosemary</i> 49

JAPANESE SIDE DISHES

OVEN BAKED AUBERGINE WITH MISO v	13
VEGETABLE FRIED RICE v	8
STEAMED RICE VG	6

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