

SUMI

SUMI COCKTAILS

Lychee Martini <i>Haku Vodka, Lychee, Dolin Dry Vermouth, Lime</i>	13
Myoga Daiquiri <i>Diplomatico Planas Rum, Nikka Coffey Gin, Myoga Tarragon Cordial, Lime</i>	13
Little Wasabi <i>Haku Vodka, Lime, Shiso, Wasabi</i>	13
Sumi Gimlet <i>Roku Gin, Yellow Chartreuse, Lime Mint Sancho Cordial</i>	13
Dream Valley <i>El Sueno Tequila Reposado, Italicus, Cucumber, Lime Mint Sancho Cordial</i>	13
Rhubarb Collins <i>Haku Vodka, Rhubarb Liqueur, Strawberry Cordial, Soda</i>	13
Pickle me Up <i>Toki Whisky, Italicus, Chartreuse, Absinthe, Olive Brine, Soda</i>	13
Banana Old Fashioned <i>Diplomatico Mantuano Rum, Sake, Elder flower, Banana, Tonka</i>	13

MOCKTAILS

Sumi Garden <i>Seedlip Garden 108, Cucumber, Shiso, Lemonade</i>	9.5
Japanese Lemonade <i>Seedlip Spice 94, Lemon, Yuzu, Shiso, Soda</i>	9.5
Strawberry Pie <i>Rhubarb & Strawberry cordial, Vanilla, Soda</i>	9.5

Please advise us of any allergies. VAT included. A discretionary service charge of 12.5% will be added to your bill.

CLASSIC COCKTAILS

Margarita <i>El Sueno Tequila Reposado, Cointreau, Lime</i>	13
Paloma <i>El Sueno Tequila Reposado, Lavander, Lime, Pink Grapefruit</i>	14
Negroni <i>Roku Gin, Campari, Antica Formula</i>	13
Old Cuban <i>Diplomatico Mantuano Rum, Billecart-Salmon Champagne, Mint, Lime</i>	15
Classic Martini <i>Tanqueray N10 or Nikka Vodka, Dolin Dry Vermouth, Bitters</i>	15
Aperol Spritz <i>Aperol, Prosecco, Soda</i>	13

JAPANESE BEER

Sapporo Premium Beer ABV 4.7 % <i>Refreshing lager with a crisp, refined flavour and a clean finish. Brewed to match a malt taste, this beer is refined with Japan's careful yeast fermenting process to produce a naturally sweet lager.</i>	6
Hitachino Amber Ale ABV6% <i>Crafted by a family-owned brewery in Japan, this is a classic US-style Amber Ale from Japan's Hitachino Nest. With a recipe balancing light and dark malts, and some strong new-world hopping, it's a characterful and full-bodied beer.</i>	7
Lucky Saint - low alcohol ABV 0.5% <i>A crisp taste of pale malts, dry with a slight grassy hop edge. A light body with strong carbonation and a soft dry finish.</i>	5.5

WINES

WHITE

175ml bottle

2022 Château des Antonins, Bordeaux, France

Sauvignon Blanc, Semillon

9 35

2022 Sentidiño Albariño, Rías Baixas, Spain

Albariño

12 50

2022 Gavi di Gavi 'Lugarara', Piemonte, Italy

Cortese

13 55

2021 Kamptal Riesling, Loimer, Austria

Riesling

15 65

Coravin 125ml bottle

2018 Chablis 'Vieille Voyer', Burgundy, France

Chardonnay

15 85

2020 Saint-Aubin, Philippe le Hardi, Burgundy, France

Chardonnay

21 110

2020 Puligny-Montrachet, 'Le Mix', Burgundy, France

Chardonnay

35 185

CHAMPAGNE

125ml bottle

NV Champagne Billecart-Salmon Brut

France

Chardonnay, Pinot Noir, Pinot Meunier

19 110

NV Champagne Billecart-Salmon Rosé

France

Chardonnay, Pinot Noir, Pinot Meunier

25 130

2018 Blanc de Noir, Rathfinny Wine Estate

England

Pinot Noir, Pinot Meunier

18 100

NV Ruinart Blanc de Blancs

France

Chardonnay

30 180

WINES

RED

175ml bottle

2021 Bardolino, Allegrini, Veneto, Italy

Corvina, Rondinella, Molinara

9 35

2020 Côtes Du Rhône Villages, Famille Perrin, France

Grenache, Syrah, Carignan

12 45

2020 De Loach, 'Heritage Collection', California, USA

Pinot Noir

13 55

2019 Quinta dos Carvalhais, Dão, Portugal

Touriga Nacional

16 65

125ml bottle

2017 Saint-Émilion Grand Cru, Château Fleur de Lisse, Bordeaux, France

Merlot, Cabernet Franc

**Coravin by glass- Allows us to pour fine wines without disturbing the natural aging process or the cork.*

18 110

ROSÉ

175ml bottle

2021 Rosa dei Frati, Ca' dei Frati, Lombardy, Italy

Sangiovese, Barber, Marzemino, Gropello

14 55

2021 Palais Constance, Provence, France

Grenache, Cinsault, Syrah, Tibouren and Rolle

16 65

2022 Domaine Sautereau, Sancerre Rosé, Loire, France

Pinot Noir

17 75

125ml measures available on request. Please advise us of any allergies. VAT included. A discretionary service charge of 12.5% will be added to your bill.

SUMI SAKE SELECTION

Shirakabegura Kimoto Junmai 🍷	100ml	640ml
<i>Brewed using old-fashioned kimoto method. Soft, medium bodied with complex melon nose.</i>	12	70
Dewazakura “Cherry Bouquet” Ginjo 🍷	100ml	720ml
<i>Soft-feeling on the tongue. It is floral rather than fruity, there is a touch of pear, and perhaps melon. This Sake pairs well with Sashimi, Nigiri or Temaki.</i>	16	90
Sohomare Karakuchi Premium Dry Junmai	17	95
<i>Soulfully drinkable with plenty of acidity and ample umami all in perfect harmony. Made with Yamadanishiki, Japan's finest sake-brewing rice. This Sake pairs well with sushi due to its dryness and Wagyu dishes.</i>		
Dewazakura “Green Ridge” Junmai Ginjo	17	95
<i>Elegant and refreshing sake with a light and smooth texture. medium fruity notes of persimmon and peach with a fresh finish. This Sake pairs very well with sea bass, shellfish, and salads.</i>		
Hakurakusei Junmai Ginjo	18	110
<i>Pleasant aroma reminiscent of bananas and melons is immediately followed by a pineapple-like freshness that sweeps across the palate.</i>		
Takashimizu Junmai Daiginjo	22	125
<i>This sake has moderate acidity and elegant flavour that spreads softly in the mouth. The gorgeous, full-bodied aroma is outstanding.</i>		
Koshi no Kanbai “Muku” Junmai Daiginjo	22	125
<i>Classic Niigata sake with subdued aroma, nuanced acidity and perfect balance. Present rich interplay of flavours and satisfying finish.</i>		
Kamoizumi - Summer Snow Nigori Ginjo	500 ml	
<i>This premium unfiltered sake is rich, creamy and brimming with exuberant natural flavour. Mildly sweet, yet surprisingly robust, it is an excellent introduction to the world of sake enjoyment.</i>	75	

FRUITY SAKES

	100ml	720ml
Ume no yado Yuzushu Yuzu <i>Yuzu is a Japanese citrus fruit that taste a bit like a cross between a mandarin orange and a lime. In this case the sake has been infused with yuzu to give it its distinctive style. It has a very lovely floral, fruity aroma, and on the palate it is deliciously crisp and moreish.</i>	14	80
Ume no yado Ringoshu Apple <i>A premium liqueur which utilizes fresh Japanese Fuji apple giving the sake a sweeter and refreshing taste.</i>	14	80
Kamoizumi “Umeshu – Umelicious” <i>Sweetness, acidity and piquant plum flavour distinguish this lovely low-alcohol aperitif. Green plums provide the tartness, artisan rock sugar the sweetness and pure Junmai sake the satisfying.</i>	16	100

PREMIUM SAKES

Koshi No Kanbai Kinmuku Junmai Daiginjo <i>A delicate, refined sake. So light, it's like drinking the purest water, but with a profound flavour that gives you something to chew on. Kinmuku means pure gold, and this is exactly that. Pure, liquid gold.</i>	280
Dewazakura Yukimanman 5years aged Daiginjo <i>Aged for five years, this daiginjo sake defines the Japanese aesthetic of elegant simplicity. Vividly fruity when first bottled, it has deepened with age to reveal muted tones of pomegranate and persimmon</i>	300

 * Can be served warm

JAPANESE WHISKIES

	50ml
Suntory Toki	12
Nikka from the Barrel	17
The Chita Whiskey	16
Taketsuru Pure Malt	17
Nikka Coffey Grain	15
Nikka Coffey Malt	15
Hakushu Distillers Reserve	15
Hibiki Harmony	21
Nikka Miyagikio Single Malt	18
Nikka Yoichi	17
Kaiyo Mizunara	18
Yamazaki 12yo	31
Nikka Tailored	28
Yamazaki 18yo	95
Hibiki 21yo	120

All spirits are served as 50ml measures, 25ml available on request. VAT included.

JAPANESE SHOCHU

Okokuma Sherry Cask-Aged 25

WHISKIES

Blended

Johnnie Walker Black Label 9

Monkey Shoulder 9

Single malt

Highland Park 12yr 10

Auchentoshan 11

Ardbeg 10yo 13

Talisker Port Ruighe 15

Macallan 12yrs Sherry Oak 16

Lagavulin 16 yr 18

Dalmore 15yr 20

Caol Ila 18yr 25

Glenfiddich 21yr 45

American

Wild Turkey 101 10

Wild Turkey Rye 10

Eagle Rare 10 Yr 13

Blanton's Original Single Barrel 26

RUM

Brugal Añejo	11
Diplomático Planas	12
Diplomático Mantuano	13
Diplomático Reserva Exclusiva	14
Zacapa 23	17
Plantation Gran Añejo	12

GIN

Suntory Roku	12
Portobello Road	12
An Dulaman	12
Hendrick's	13
Jensen's Old Tom	12
Tanqueray N° Ten	13
Nikka Coffey	13
Monkey 47	16
Ki No Bi	14
Ki No Tea	16

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VODKA

Suntory Haku	12
Belvedere	13
Grey Goose	14
Nikka Coffey	14

TEQUILA/ MEZCAL

Arette Blanco	11
Arette Reposado	12
Organic Verde Memento Mezcal	12
Curado Blue Agave	13
Curado Cupreata	13
Curado Espadin	13
Casamigos Blanco	15
Casamigos Reposado	17
Casamigos Añejo	19
Del Maguey Chichicapa Mezcal	20
Casamigos Mezcal	19
Ilegal Añejo Mezcal	24

WATERS 750ml

Still	4.5
Sparkling	4.5

SOFT DRINKS

London Essence Co. Roasted Pineapple Soda	3.5
Three Cents Pink Grapefruit Soda	3.5
Fever Tree Soda Water	3.5
Fever Tree Lemonade	3.5
Fever Tree Ginger Ale	3.5
Fever Tree Ginger Beer	3.5
Fever Tree Tonic Water	3.5
Fever Tree Light Tonic Water	3.5
Coke	3.5
Diet Coke	3.5

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JAPANESE OCHA / TEA

Moriuchi Koucha – Black Tea 4.5
Shizuoka, Japan
Contains Caffeine

For the optimum infusion, we use 80°C water.

A rare black Japanese tea hand crafted in Shizuoka by the revered master Moriuchi-san. Smooth, soft, buttery mouthfeel with flavours of walnuts and enoki mushrooms. A rare contrast of sweetness and umami. Best enjoyed without milk.

Yamashiro Sobacha (Buckwheat tea) 4.5
Kyoto, Japan
Gluten-free, Caffeine-free

For the optimum infusion, we use 100°C water.

Sobacha/buckwheat tea is made of organic roasted buckwheat. This herbal tea has a dry, nutty, earthy taste and a light scent.

Sencha (Green Tea) 4.5
Shizuoka, Japan
Contains Caffeine.

For the optimum infusion, we use 80°C water.

Crafted by Moriuchi-san - on his 200-year-old tea garden. The tea is grown on this tiny estate by Moriuchi-san with his wife and daughter. This Sencha is remarkably complex and deep. It has a rich mouthfeel with bright buttery notes of asparagus.

Genmaicha (Green Tea) 4.5
Shizuoka, Japan
Contains Caffeine.

For the optimum infusion, we use 80°C water.

Top grade Japanese tea with toasted brown rice. This Genmaicha is rather special and unusual, as we use a superior Sencha and combine it with organic Japanese toasted brown rice. The sencha base is remarkably complex and deep with rich, verdant notes. A deep, comforting finish with the aroma of popcorn.

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SUMI

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