

SUMI

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CAVIAR (available with all menu items)

ROYAL OSCIETRA (10G) 35

STARTERS & SALADS

EDAMAME (VEGAN) 4

MUSHROOM MISO SOUP (VEGAN) 5

AGEDASHI TOFU (VEGAN) 7

SESAME SEAWEED SALAD (VEGAN) 10

SUMI GARDEN SALAD (VEGAN) 9

YELLOWTAIL SASHIMI SALAD 16

TUNA TATAKI 18

SASHIMI CHEF'S SELECTION

3 TYPES 25

5 TYPES 35

NIGIRI 2 pieces

AKAMI
lean red tuna 11

CHUTORO*
medium fatty tuna 13

OTORO*
fatty tuna 16

SAKE*
salmon 8

HAMACHI
yellowtail 9

SUZUKI
seabass 8

HOTATE*
scallop 11

IKURA
salmon roe 12

TEMAKI 1 piece

'Temaki' is a hand-rolled variety of sushi characterised by its shape. Using a technique developed by the family of Endo Kazutoshi the dish consists of rice, raw fish and vegetables wrapped in a piece of nori seaweed.

AKAMI
diced red tuna, marinated in soy,
served with wasabi 10

TORO-TAKU
minced fatty tuna, with fermented radish,
chives and soy 12

SAKE
chopped salmon, soy and black sesame 8

HOTATE
diced scallop with shiso flowers and soy 12

HAMACHI
chopped yellowtail, topped with
mioga-shiso, white sesame and soy 9

YASAI (VEGAN)
pickled carrot and mooli radish, with
chives, avocado and a sesame yuzu sauce 7

ROBATA

SALMON TERIYAKI 19

ROBATA FISH OF THE DAY Market price

JAPANESE A4 WAGYU 100G
STRIPLOIN 65

IBERICO SECRETO 30

GOHAN

Gohan is a Japanese rice dish in which short-grain rice is cooked with vegetables, mushrooms, seafood or meat. It's usually seasoned with Japanese stock (dashi) and soy sauce.

BEEF GOHAN 40

MUSHROOM GOHAN (VEGAN) 26

SEAFOOD GOHAN 40

DESSERTS

MATCHA MILLE CREPE 10

SUMI ICE CREAM 8