

# 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

MUSHROOM SALAD (VEGAN) 9

TUNA TATAKI 16

## SASHIMI CHEF'S SELECTION

3 TYPES 23

5 TYPES 30

## NIGIRI 2 pieces

AKAMI  
lean red tuna 10

CHUTORO\*  
medium fatty tuna 12

OTORO\*  
fatty tuna 16

SAKE\*  
salmon 8

HAMACHI  
yellowtail 8

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 8

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

## ROBATA

SALMON TERIYAKI 16

ROBATA FISH OF THE DAY Market price

JAPANESE A4 WAGYU 100G  
STRIPLOIN 65

KOMBU AGED RIBEYE 32

IBERICO SECRETO 29

## 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) 24

SEAFOOD GOHAN 38

## DESSERTS

MATCHA MILLE CREPE 10

SUMI ICE CREAM 8