

Opening Hours
Tuesday to Saturday
12:00 to 14:30 & 17:30 to 22:00
Sunday
12:00-17:00

 SUMILONDON
WWW.SUSHISUMI.COM

CAVIAR (available with all menu items)

ROYAL OSCIETRA (10G) 25

STARTERS & SALADS

EDAMAME (V) 4

MUSHROOM MISO SOUP (V) 5

AGEDASHI TOFU (VEGAN) 6.5

SESAME SEAWEED SALAD (V) 8

MUSHROOM SALAD (V) 8

TUNA TATAKI 14

SASHIMI (CHEF'S SELECTION)

3 TYPES OF TUNA 23

5 TYPES OF SASHIMI 25

NIGIRI

AKAMI
lean red tuna 8

CHUTORO*
medium fatty tuna 12

OTORO*
fatty tuna 16

SAKE*
salmon 8

HAMACHI
yellowtail 8

SUZUKI
seabass 8

HOTATE*
scallop 9

IKURA
salmon roe 11

**We will be happy to offer these dishes as Aburi upon request. Aburi' style uses a naked flame before serving. The fattiness of this fish creates a richly grilled surface and a creamy center for every bite.*

TEMAKI

'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 8

TORU-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, soy and
salt 9

HAMACHI
chopped yellowtail, topped with
mioga-shiso, white sesame and soy 8

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

MAIN DISHES

SALMON TERIYAKI
served with Crème fraîche, shitake
teriyaki and pickled kohlrabi 16

ROBATA FISH OF THE DAY
served with Sumi's seaweed
and ponzu sauce 22

JAPANESE A4 WAGYU
100G STRIPLON
served with charred brassica and a yuzu
onion sauce 55

BEEF GOHAN 40

MUSHROOM GOHAN (V) 21

DESSERTS

MATCHA MILLE 8

SUMI ICE CREAM 8

