

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) 30

## 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 9

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

*\*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 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 9

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 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

## 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 Market  
price

JAPANESE A4 WAGYU  
100G STRIPLON  
served with charred brassica and a yuzu  
onion sauce 65

BEEF GOHAN 40

MUSHROOM GOHAN (VEGAN) 24

## DESSERTS

MATCHA MILLE 10

SUMI ICE CREAM 8