

SUMI

© SUMILONDON
WWW.SUSHISUMI.COM

STARTERS & SALADS

EDAMAME (VEGAN)	5
MUSHROOM MISO SOUP (VEGAN)	5
AGEDASHI TOFU (VEGAN)	7
NASU DENGAKU (VEGAN)	8
SESAME SEAWEED SALAD (VEGAN)	11
SUMI GARDEN SALAD (VEGAN)	10
YELLOWTAIL SASHIMI SALAD	16
AKAMI SALAD	18
TUNA TATAKI	19

CAVIAR

IMPERIAL CAVIAR 20G	60
3g topping available	10

SASHIMI CHEF'S SELECTION

3 TYPES	27
5 TYPES	38

NIGIRI 2 pieces

AKAMI lean red tuna	11
CHUTORO* medium fatty tuna	14
OTORO* fatty tuna	17
SAKE* salmon	9
HAMACHI* yellowtail	9
SUZUKI seabass	9
HOTATE* scallop	13
IKURA wild king salmon roe	13

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 with wasabi and soy	11
TORO-TAKU minced fatty tuna with fermented radish, chives and soy	13
SAKE chopped salmon with soy and black sesame	9
IKURA soy marinated ikura	18
SUZUKI chopped seabass with kizami wasabi, shiso and white sesame	9
HOTATE diced scallop with shiso flowers and soy	14
HAMACHI chopped yellowtail with myoga-shiso, white sesame and soy	9
YASAI (VEGAN) pickled carrot and mooli radish with chives, avocado and sesame yuzu sauce	8

ROBATA

SALMON TERIYAKI	21
ROBATA FISH OF THE DAY	Market price
JAPANESE A4 WAGYU 100G STRIPLOIN	70
RARE BREED PORK LOIN	28

GOHAN

Gohan is a Japanese rice dish in which short-grain rice is cooked with 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	12
SUMI ICE CREAM	8