

# SUMI

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## STARTERS & SALADS

EDAMAME (VEGAN)	5
MUSHROOM MISO SOUP (VEGAN)	5
AGEDASHI TOFU (VEGAN)	7
NASU DENGAKU (VEGAN)	8
SESAME SEAWEEED 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	15
SAKE chopped salmon with soy and black sesame	9
IKURA soy marinated wild king salmon roe	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	11
YASAI (VEGAN) pickled carrot and mooli radish with chives, avocado and sesame yuzu sauce	8

## ROBATA

SALMON TERIYAKI	22
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