SUMI

SUMILONDON
WWW.SUSHISUMI.COM

STARTERS AND SALADS

EDAMAME (VEGAN)	5
MUSHROOM MISO SOUP (VEGAN)	5
AGEDASHI TOFU (VEGAN)	7
NASU DENGAKU (VEGAN)	8
SESAME SEAWEED SALAD (VEGAN)	11
GARDEN SALAD (VEGAN)	10
YELLOWTAIL KANZURI	18
SALMON ZUKE	16
IMPERIAL CAVIAR 20G	60

SASHIMI CHEF'S SELECTION

3 TYPES	28
5 TYPES	38

NIGIRI 2 pieces

AKAMI lean red tuna	12
CHUTORO* medium fatty tuna	15
OTORO* fatty tuna	18
SAKE* salmon	9
HAMACHI* yellowtail	10
SUZUKI seabass	9
HOTATE* scallop	13
IKURA wild king salmon roe	13

* Chef's recommendation for enjoying with caviar

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	10
HOTATE* diced scallop with shiso flowers and soy	14
HAMACHI* chopped yellowtail with myoga-shiso, white sesame and soy	12
YASAI (VEGAN) pickled carrot and mooli radish with chives, avocado and sesame yuzu sauce	8

ROBATA

SALMON TERIYAKI	24
FISH OF THE DAY	Market price
JAPANESE A4 WAGYU 100G STRIPLOIN	70
RARE BREED PORK LOIN	29

GOHAN

Gohan is a Japanese rice dish in which short-grain rice is cooked with vegetables, seafood or meat. It's usually seasoned with Japanese stock (dashi) and soy sauce.

BEEF GOHAN	40
YASAI GOHAN (VEGAN)	26
SEAFOOD GOHAN	40

DESSERTS

MATCHA MILLE CREPE	12
SUMI ICE CREAM	8

If you have any specific allergies or concerns, please let us know and we'll do our best to help.
VAT included. A discretionary 12.5% service charge will be added to your bill.