SUMOSAN

ONE&ONLY AESTHESIS

MENU

MENU

SOUPS & SMALL BITES

MISO SOUP *(GF)(F)(SF)* 13
Miso | wakame | shiitake mushrooms | tofu

EDAMAME *(V)(GF)(SO)* 11
Maldon sea salt

SPICY MISO SOUP *(GF)(F)(SF)* 14
Miso | wakame | shiitake mushrooms | tofu

SPICY EDAMAME *(V)(GF)(SO)* 12
Chilli garlic sauce

SALADS

BABY LEAF SALAD *(V)(N)(SO)(SE)(G)* 20
French beans | roasted pine nuts | sesame dressing

SUMOSAN LOBSTER SALAD *(SF)(SB)(D)(G)* 48
Lollo Biondo lettuce | Sumosan secret dressing

AVOCADO SALAD *(V)(N)(SO)(G)* 25
Pear | kohlrabi | seaweed | caramelised pecans | buckwheat | cashew miso sauce

CRISPY EBI SALAD *(SF)(D)(E)(SE)(G)(SB)(F)* 28
Prawn tempura | baby gem | sundried tomatoes truffle yuzu dressing

CRISPY DUCK SALAD *(N)(E)(G)(SE)(D)* 38
Young leaves | pomegranate | roasted pine nuts | plum dressing

COLD STARTERS

NEW STYLE SASHIMI TRIO *(F)(SO)* 34
Tuna | salmon | seabass | truffle & ponzu sauce

NEW STYLE SALMON SASHIMI *(F)(SE)(G)* 34
Ginger | chilli | roasted garlic | yuzu soy sauce

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(M) Mustard · (N) Nuts · (TN) Tree Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean
(SU) Sulphites · (V) Vegetarian · (VG) Vegan · (S/L) Sustainable/Locally Sourced

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COLD STARTERS · CONTINUED

THINLY SLICED SEABASS 26
Guacamole | shichimi | yuzu ponzu sauce | basil oil

TUNA & CAVIAR *(F)(SO)(G)* 69
Tuna | Oscietra caviar | tapioca crackers

SASHIMI TAQUITOS (G, F, E)

SALMON 24
Spicy mayo | avocado | micro herbs

YELLOWTAIL 26
Truffle sauce | truffle shavings

TUNA 26
Spicy mayo | chives | Jalapeño

SEARED WAGYU BEEF TATAKI *(SO)(SE)(G)* 42
Crispy garlic chips | chilli | goma dressing

THINLY SLICED SEARED TUNA *(GF)(F)* 28
Miso kanzuri | jalapeño oil | lime

WARM STARTERS

CHICKEN KARAAGE *(SO)(SE)(G)* 22
Gochujang | roasted sesame

POPCORN ROCK SHRIMP *(SF)(G)(E)(SE)* 31
Rock shrimp tempura | spicy mayo

WAGYU BEEF TACOS *(E)(SO)(SE)(G)* 34
Spring onion | lime zest | guacamole

SALMON CRISPY RICE *(E)(F)(G)(SE)* 27
Furikake | ikura

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WARM STARTERS · CONTINUED

WAGYU BEEF GYOZA *(SO)(G)(SE)(SF)(E)* 28
Wagyu beef | cabbage | onion | sesame soy

SALMON CRISPY RICE PIZZA *(F)(G)(E)(D)(SE)(D)* 28
Furikake | cucumber | chilli tomato salsa

SUSHI & SASHIMI

SUSHI (PER PIECE) / SASHIMI (3 PCS)

SAKE - SCOTTISH SALMON *(F)* 8 / 19

HAMACHI - YELLOWTAIL *(F)* 9 / 23

UNAGI - EEL *(F)(SO)* 9 / 25

SUZUKI - SEABASS *(F)* 7 / 17

MAGURO - BLUEFIN TUNA *(F)* 9 / 23

CHU TORO - SEMI FATTY TUNA *(F)* 11 / 31

HOTATE - SCALLOP *(SF)* 10 / 25

SPICY SCALLOP *(SF)* 11 / 26

EBI - PRAWN *(SF)* 8 / 22

TAMAGO - JAPANESE OMELETTE *(E)(SB)(G)* 11 / 27

MAKI ROLLS

RAW ROLLS

ALBEMARLE *(E)(F)(G)(SE)* 20
Salmon · avocado · crispy rice

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MAKI ROLLS · CONTINUED

BUBA *(E)(F)(G)* 21
Seabass | cucumber | truffle jalapeño | crispy rice

SPICY TUNA *(E)(F)(G)* 21
Bluefin tuna · wasabi tobiko · spicy mayo

SALMON AVOCADO *(F)(SE)* 18
Salmon | avocado | sesame seeds

T&T *(E)(F)(SE)(G)* 22
Tuna | creamy truffle sauce | crispy leeks | spring onions

CRISPY YELLOWTAIL *(F)(G)(SE)(SO)* 21
Yellowtail | cucumber | spring onion | spicy mayo

NEGITORO HOSOMAKI *(F)(SO)* 23
Thinly cut semi-fatty tuna

SPICY TORO & AVOCADO *(F)(E)(SO)* 24
Semi-fatty tuna | avocado | spicy mayo | chilli | soybean nori

COOKED ROLLS

SALMON ABURI *(D)(E)(F)* 22
Torched salmon · quinoa | avocado · cream cheese · truffle cream

CALIFORNIA *(E)(SF)(G)* 28
Crab | avocado | orange tobiko

ROCK SHRIMP TEMPURA *(SF)(G)(SW)(SB)(E)(F)* 28
Rock shrimp · lettuce · unagi sauce

PRAWN & SALMON ROYALE *(F)(SF)(SW)(G)(E)(SB)* 28
Prawn | salmon tartare | avocado | crispy panko | sweet soy

VEGETARIAN ROLLS

MUSHROOM *(SW)(G)(SB)(M)(SE)* 15
Japanese mushrooms · asparagus · spicy teriyaki

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MAKI ROLLS · CONTINUED

GUACAMOLE *(V)(G)* 15
Avocado · sundried tomatoes · crunchy quinoa

MAIN COURSE

SALMON TERIYAKI *(C)(D)(F)(G)(SO)(SE)* 39
Celeriac purée | pickled radish | teriyaki sauce

WASABI PRAWNS *(D)(E)(SF)(G)(SE)* 32
Mango & passion fruit salsa | wasabi mayo

GRILLED SEABASS FILLET *(F)(SF)(D)* 49
Lobster bisque | grilled shiso corn

GRILLED BLACK COD *(GF)(F)(SO)* 57
Miso sauce

JAPANESE HOME-BAKED MILK BREAD SANDO *(G)(SO)(E)(M)(F)(D)* 39
Chicken fillet | truffle fries

GRILLED BONELESS CHICKEN THIGHS *(N)(SO)(SE)(G)* 38
Yakitori sauce | spring onion | mixed nuts | shichimi togarashi

BLACK-ANGUS BEEF TENDERLOIN *(SO)(SE)(G)* 62
Chimichurri sauce

NOODLES, RICE & VEGETABLES

GRILLED CORN RIBS *(GF)(D)(SE)(G)* 18
Spicy yuzu kosho butter | Parmigiano Reggiano

GLAZED AUBERGINE *(V)(GF)(SO)(SE)* 19
Miso sesame sauce | spring onion

VEGETABLE FRIED RICE *(F)(SO)(SF)(SE)(G)* 16

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NOODLES, RICE & VEGETABLES · CONTINUED

YAKI UDON *(F)(SO)(SF)(SE)(G)* 17
Udon noodles | sautéed vegetables | sesame oil

TRUFFLE FRIES *(V)(E)(F)(M)(SO)(G)* 19

DESSERT

SUMOSAN CHOCOLATE FONDANT *(D)(E)(G)* 19
Dark chocolate fondant | molten white chocolate center | matcha | vanilla ice-cream

MOCHI SELECTION *(GF)(D)* 16
Ask your server for the daily selection

WARM CHOCOLATE COOKIE *(G)(D)* 17
Milk chocolate | salted caramel drizzle | salted ice-cream

PINEAPPLE WITH MELTED CHOCOLATE *(GF)(D)* 18
White & dark chocolate

ICE CREAM SELECTION *(GF)(D)* 9
Ask your server for the daily selection

SORBET SELECTION *(GF)(D)* 8
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