



sumosan
Contemporary Japanese

We welcome enquiries from guests regarding the ingredients in the dishes.

Please inform your order-taker of any allergy or special dietary requirements.

Municipality Tax and VAT are included in the prices.

** Frozen items have been selected in order to guarantee the highest possible quality.*

Extra virgin olive oil is used for salads; sunflower oil is used for frying.

Sumosan 2023

STARTERS

Edamame with Maldon sea salt	10,00 €
Spicy edamame with chili garlic sauce	12,00 €
Mixed baby leaf salad with green beans and sesame dressing	14,00 €
New style sashimi selection with truffle ponzu sauce	29,00 €
Homemade tacos with beef	18,00 €
Crispy sushi rice with spicy tuna tartare	17,00 €
Thinly sliced sea bass with truffle yuzu vinaigrette and truffle shavings	22,00 €
Classic Sumosan surprise lobster salad	45,00 €
Crispy sushi rice pizza with salmon furikake	21,00 €
Sumosan tuna avocado tartare with cured egg yolk and truffle sauce	29,00 €
Wasabi prawns with an exotic fruit salsa	25,00 €

SOUP

Miso soup	11,00 €
Spicy miso soup	12,00 €

MAIN COURSE

24-hour miso marinated black cod	52,00 €
Grilled boneless chicken thighs with yakitori sauce	28,00 €
Japanese wagyu sirloin steak (180g)	150,00 €
Black Angus Rib-eye with spicy teriyaki (200gr)	55,00 €
Salmon with teriyaki sauce	35,00 €
Grilled catch of the day (per 100gr)	14,00 €

NOODLES, RICE & VEGETABLES

Wagyu beef fried rice	35,00 €
Vegetable fried rice	14,00 €
Aubergine Miso	16,00 €
Yaki udon with chicken	18,00 €
Yaki udon with vegetables	15,00 €

MAKI ROLLS

T&T - Tuna & Truffle	19,00 €
California with king crab	25,00 €
Unagi with cucumber	18,00 €
Albemarle - salmon, avocado, tempura flakes	18,00 €
Buba - sea bass, tempura flakes, crunchy truffle jalapeño	19,00 €
Spicy tuna with wasabi tobiko	18,00 €
Salmon aburi with prawn tempura and asparagus	19,00 €
Salmon avocado	15,00 €
Chef's vegetable roll	13,00 €

SASHIMI & NIGIRI

	SASHIMI	NIGIRI
Sake - Scottish salmon	15,00 €	6,00 €
Hamachi - Yellowtail	22,00 €	7,00 €
Unagi - Eel	24,00 €	7,50 €
Maguro - Blue fin tuna	20,00 €	7,00 €
Chu toro - Semi fatty tuna	25,00 €	10,00 €
Hotate - Scallop	21,00 €	6,50 €
Spicy scallop	22,00 €	7,50 €
Suzuki - Sea bass	16,00 €	6,00 €

DESSERT

Chocolate fondant	14,00 €
Pavlova	14,00 €
Green tea cheesecake	12,00 €
Pineapple with white chocolate	13,00 €
Ice cream selection	12,00 €