

ITALIAN

STARTERS & SALADS

Smashed avocado, chilly and homemade corn crisps	£ 15.00
Octopus, potatoes, extra virgin olive oil	£ 32.00
Montecarlo Twiga salad with avocado, cherry tomatoes, green beans & shrimps	£ 18.00
Burrata with "datterino" tomatoes	£ 25.00
Sea bass carpaccio, tomato, thyme and virgin olive oil	£ 23.00
Veal "tonnato" with capers	£ 24.00
Beef carpaccio, crunchy tuille, rocket salad and shaved parmesan	£ 25.00
Deep-fried calamari, chilli-mayo sauce	£ 20.00
Kobe mini sliders 3pcs	£ 25.00
Tartar trio, Salmon with salmon roe, seabass with avocado, tuna with crispy quinoa	£ 32.00

PASTA, RISOTTO & SOUP

Paccheri with lobster	£ 34.00
Penne "all 'Arrabbiata"	£ 25.00
Spaghetti with Sea bass, cherry tomatoes and basil	£ 27.00
Home-made gnocchetti with tomato sauce	£ 25.00
Home-made burrata and winter black truffle ravioli, butter sauce and sage	£ 28.00
Home-made strozzapreti with lamb ragout	£ 27.00
Tagliatelle "alla Bolognese"	£ 28.00
Seasonal wild mushrooms risotto with black truffle (please allow 20 minutes)	£ 35.00

MAINS

Veal "Milanese" served with rocket and cherry tomatoes salad	£ 55.00
Lemon Veal "Scaloppine" served with rice pilaf	£ 32.00

JOSPER GRILL

Whole Sea bass served with roasted artichokes	£ 32.00
Angus rib eye steak served with spinach and beef jus (300g)	£ 55.00
A4 Japanese Wagyu beef sirloin (200g) truffle mayo and peppercorn sauce	£130.00

SIDES

Mashed potatoes	£ 7.50
Grilled seasonal vegetables	£ 7.50
Sautéed spinach	£ 7.50
Truffle French fries, grated Parmesan cheese	£ 12.00

JAPANESE

SMALL DISHES

Salted edamame, Maldon salt (v)	£ 4.50
Spiced edamame, chilli garlic and ginger sauce (v)	£ 5.50
Wagyu beef tacos, creamy sweet soy sauce 3pcs	£ 20.00
Assorted raw fish tacos, garlic soy 3pcs	£ 14.00
King crab tacos, chilli yuzu mayo 3ps	£ 22.00
Gyoza miso cod and prawn, chilli yuzu ponzu 3pcs	£ 16.50
Gyoza duck confit, ponzu 3pcs	£ 16.50
Crispy rice with tuna tartare 4pcs	£ 16.00
Crispy rice with salmon tartare 4pcs	£ 16.00
Salmon & Furikake spices rice pizza with cucumber, chilli garlic salsa	£ 12.50
J' Secret mixed, ponzu and truffle oil	£ 16.50
Shrimps tempura, creamy chilli dip	£ 20.50
Wasabi prawns with mango & golden passion fruit salsa	£ 23.00
Dynamite Jumbo prawn	£ 22.00

SOUP AND SALADS

Miso soup, mushrooms and tofu (v)	£ 7.00
Spicy miso soup, lobster and wakame	£ 9.00
Hijiki seaweed salad, sweet tofu, citrus-scented mushrooms, goma dressing (v)	£ 15.50
Baby spinach and fine beans salad, honey sesame dressing(v)	£ 9.50
Lobster, green lollo biondo salad with lemon mustard dressing	£ 34.00
Baby artichokes salad, dry miso and parmesan shaved	£ 23.00

RAW

Sumosan tuna tartare with avocado, fried leek and creamy truffle sauce	£ 14.00
Toro tiradito, green Jalapeno sauce	£ 19.50
Seared salmon, lime soy and mustard miso	£ 16.50
Hamachi tiradito, julienne ginger and fresh sliced truffle	£ 19.50

HOT KITCHEN

Japanese rice hot pot grilled Angus beef, Onsen egg and sesame chili	£ 65.00
Grilled Angus tenderloin, sweet chilli soy (200g)	£ 42.00
Alaskan marinated miso black cod	£ 45.00
Grilled chicken yakitori, shichimi pepper	£ 22.00
Barley miso glazed chicken	£ 22.00
Angus beef short ribs	£ 27.00
Yakiniku grilled beef fillet skewers	£ 22.00

VEGETARIAN

Pan-roasted tofu, spicy miso, mushrooms, asparagus	£ 12.00
Oven baked Aubergine with miso	£ 12.50
Vegetables fried rice	£ 5.50
Steamed rice	£ 5.50

Due to sourcing some items are subject to availability.

All dishes may contain traces of nuts. Please let your waiter or waitress know if you have any allergies or intolerances.
All prices include 20% vat at the current rate. A 13.5% discretionary service charge will be added to the final bill.

JAPANESE

SUSHI & SASHIMI

	Nigiri (per piece)	Sashimi (3 pcs)
Chu-Toro	£ 7.00	£ 14.00
Crab	£ 8.00	£ 16.00
Octopus	£ 4.50	£ 7.00
Omelette	£ 3.50	£ 5.00
Prawn	£ 4.50	£ 7.00
Salmon	£ 4.50	£ 7.00
Salmon roe	£ 6.50	£ 11.50
Scallops	£ 4.50	£ 7.00
Seabass	£ 4.00	£ 6.00
Smoked Eel	£ 4.50	£ 7.00
Spicy Scallops	£ 5.00	£ 8.00
Sweet Shrimps	£ 4.00	£ 6.00
Tuna	£ 6.50	£ 11.50
Yellowtail	£ 5.50	£ 11.00

MAKI ROLLS

Albemarle , salmon, avocado, orange tobiko	£ 10.50
Billionaire , Sliced raw wagyu, asparagus and mushrooms, fresh truffle	£ 29.00
California , king crab and avocado, orange tobiko	£ 21.00
Prawn tempura , green lollo biondo salad, sweet soy	£ 10.50
Smoked eel , philadelphia cheese with cucumber and salmon	£ 12.50
Salmon & avocado , Sesame seed	£ 10.00
Negi toro , toro, oshinko, crispy, sesame oil, spring onion, tobiko	£ 18.50
Buba , seabass with jalapeno and cucumber, wasabi tobiko	£ 12.50
T&T , tuna tartar and creamy truffle, fried leek	£ 19.50
Temptation , king crab and cooked prawn, tuna tartar	£ 17.00
Spicy tuna , spicy mayo with wasabi tobiko	£ 19.50
Veggie , oshinko with cucumber and avocado, sriracha (v)	£ 8.50
Yasai , cucumber, avocado and gari (v)	£ 8.00
Crispy Quinoa , bell pepper tempura with creamy tofu (v)	£ 12.00
Riceless , salmon and cooked prawn, crispy yukari	£ 14.00
Rock shrimps , Avocado and arugula salad, creamy chili sauce	£ 16.00
Soft shell Crab , cucumber and avocado, orange tobiko mayo	£ 16.00
Tuna tartar , parmesan crisp and soy paper	£ 14.00
Isobe maki , king crab, avocado, sweet soy salmon	£ 25.00



sumosan twiga

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