

A LA CARTE MENU

ITALIAN

STARTERS & SALADS

Burrata with “datterino” tomatoes	£25.00
Kobe mini sliders 3PCS	£25.00
Monte Carlo Salad	£18.00
Veal “tonnato” with capers	£24.00
Beef carpaccio, crunchy tuille, rocket salad and shaved parmesan	£25.00
Lobster, green lollo biondo salad with lemon mustard dressing	£35.00
Deep-fried calamari, chilli-mayo sauce	£20.00

PASTA, RISOTTO & SOUP

Seasonal soup	£9.00
Home-made gnocchetti with tomato sauce	£25.00
Paccheri with lobster	£35.00
Home-made burrata and winter black truffle ravioli, butter sauce and sage	£28.00
Penne “all ‘Arrabbiata”	£25.00
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
A4 Japanese Wagyu beef sirloin (200g) truffle mayo and peppercorn sauce	£130.00
Whole Branzino served with roasted artichokes	£32.00

SIDES

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

CHEF'S MENU

AVAILABLE TILL 8PM

TASTE OF SUMOSAN
FOR 2 | £90

- Edamame with Maldon salt
- Wasabi prawns with mango salsa
- Black cod miso
- Tofu steak with mushrooms and spicy teriyaki sauce
- Vegetable fried rice
- Albemarle roll
- Tuna Sashimi
- Salmon Sashimi

TASTE OF TWIGA
FOR 2 | £90

- Monte Carlo salad
- Deep fried calamari served with chilli mayo sauce
- Homemade gnocchi with tomato sauce
- Grilled whole sea bass
- Sauteed Spinach
- Sumosan chocolate fondant with vanilla ice cream

BEST OF BOTH
FOR 2 | £120

- Burrata with datterino tomatoes
- Sumosan Tuna tartar
- Tagliatelle alla Bolognese
- Grilled angus tenderloin with sweet chilli soy
- Aubergine miso
- California roll
- Tuna Sashimi
- Salmon Sashimi

A LA CARTE MENU

JAPANESE

STARTERS & SALADS

Salted edamame, Maldon salt (v)	£4.50
Spiced edamame, chilli garlic and ginger sauce (v)	£5.50
Smashed avocado, chilli and homemade corn crisps	£15.00
Wagyu beef tacos, creamy sweet soy sauce 3PCS	£20.00
Gyoza miso cod and prawn, chilli yuzu ponzu 3PCS	£16.50
Gyoza duck confit, ponzu 3PCS	£16.50
Mango quinoa salad (v)	£19.50
Sumosan tuna tartare with avocado, fried leek and creamy truffle sauce	£16.00
Seared salmon, lime soy and mustard miso	£16.50
Hamachi tiradito, julienne ginger and fresh sliced truffle	£19.50
Wasabi prawns with mango & golden passion fruit salsa	£23.00
King Crab leg in creamy wasabi sauce	£65.00

MAINS

Wagyu Sando Sandwich	£65.00
Grilled Angus tenderloin (200g) sweet chilli soy	£42.00
Grilled Chicken yakitori, shichimi pepper	£22.00
Alaskan marinated miso black cod	£45.00
Grilled octopus with cherry tomatoes	£37.50
Sea Bass with aubergine and fried onions	£30.00
Angus on the bone with yuzu and kosho butter (FOR 2)	£80.00
Tofu steak with mushrooms and spicy teriyaki sauce (v)	£12.00

SOUP

Miso soup, mushrooms and tofu (v)	£7.00
Spicy miso soup, lobster and wakame	£9.00

SIDES

Oven baked Aubergine with miso	£12.50
Vegetable fried rice	£5.50
Steamed rice	£5.50

SUSHI & SASHIMI

NIGIRI (PER PIECE) SASHIMI (3 PCS)

Chu-Toro	£7.00	£14.00
Crab	£8.00	£16.00
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
Tuna	£6.50	£11.50
Yellowtail	£5.50	£11.00

MAKI ROLLS

Albemarle, salmon, avocado, orange tobiko	£10.50
Buba, seabass with jalapeno and cucumber, wasabi tobiko	£12.50
California, king crab and avocado, orange tobiko	£21.00
Isobe maki, king crab, avocado, sweet soy salmon	£25.00
Prawn tempura, green lollo biondo salad, sweet soy	£10.50
Salmon & avocado, Sesame seed	£10.00
Spicy Scallops, orange tobiko	£19.50
Spicy tuna, spicy mayo with wasabi tobiko	£19.50
T&T, tuna tartar and creamy truffle, fried leek	£19.50
Tuna & avocado, Sesame seed	£10.00
Veggie, oshinko with cucumber and avocado, sriracha (v)	£8.50

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.

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