

BRUNCH MENU

ITALIAN

STARTERS

Burrata with "datterino" tomatoes	£25.00
Kobe mini sliders 3PCS	£25.00
Artichoke salad	£22.00
Bao with beef short ribs	£20.00
Lobster, green Lollo Biondo salad with lemon mustard dressing	£35.00

PASTA

Tagliatelle with Black Cod	£32.00
Green tea soba with vegetables	£25.00

MAINS

A4 Japanese Wagyu beef sirloin (200g) truffle mayo and peppercorn sauce	£130.00
Salmon fillet with grilled vegetables	£28.00

JAPANESE

STARTERS

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
Gyoza miso cod and prawn, chilli yuzu ponzu 3PCS	£16.50
Gyoza duck confit, ponzu 3PCS	£16.50
Mixed fish tiradito, julienne ginger and fresh sliced truffle	£19.50

MAINS

Alaskan marinated miso black cod	£45.00
Miso baby chicken	£22.00

SIDES

Oven baked Aubergine with miso	£12.50
Vegetable fried 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

	NIGIRI (PER PIECE)	SASHIMI (3 PCS)
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	Spicy tuna, spicy mayo with wasabi tobiko	£19.50
California, king crab and avocado, orange tobiko	£21.00	Veggie, oshinko with cucumber and avocado, sriracha (v)	£8.50

DESSERTS

Assorted seasonal fresh fruit platter	£20.00
Green tea cheesecake	£11.00
Sumosan chocolate fondant with vanilla ice cream	£18.00
(ALLOW 20 MIN TO PREPARE)	



sumosan twiga

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