

Name	Cost, ₱
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COLD SALADS

Green Salad	890
Seaweed Salad	990
Lobster salad with lolo biondo leaves	1990
Japanese Salad	790
Jerusalem Artichoke Salad	1290
Sashimi Salad 21st Century	
with salmon	1390
with tuna	1590
Oshinko	590
Avocado Salad with prawns and crab meat	1390
Spinach salad with sea bream	1050
Mix Salad with tuna and mango	1250
Mango salad with avocado and quinoa	960
Avocado salad with quinoa	650

WARM SALADS

Japanese Rocket Salad with prawns	1690
Harusame Glass noodle salad	
with vegetables and meat	1290
with vegetables and seafood	890
New Style Salad with prawn and scallop	1690
Sesame salad	1200
Fried Salmon with green asparagus	890

Name	Cost, ₱
COLD AND WARM STARTERS	
Kimchi	450
Tuna Tataki – Thinly sliced with Ponzu sauce	1490
Tuna Tartar a la Sumosan	1750
Tuna Tartar with goat cheese	1550
Tuna Furikaki	1690
Beef Tartar with apple and Nashi pear	2200
Beef Tataki - Thinly sliced seared beef with Ponzu sauce	1100
Tiradito	
Tuna, yellowtail, sea bream and salmon with dressings	1300
Dorado	1200
Yellowtail with truffle oil	1450
Edamame-Steamed Soy Beans	350
Edamame-Steamed Soy Beans with spicy sauce	380
Beef Carpaccio	1350
Marble Beef Rolls	3950
Wasabi Prawns	1490
Japanese Pizza	
with Salmon	690
with Pike Roe	890
Dumplings	
Prawns	700
Marble beef	950
Special Crab Sumosan	1800
Mini burgers	
Filet of beef	890
Tuna	890
Tuna Furikaki with Mustard sauce	1490
Salmon Furikaki with Mustard sauce	950
Meat tacos corn tacos with beef	630
Tuna Belly in tomato creamy sauce	2100

Name	Cost, ₪
MAIN DISHES	
Prawns Tempura	1350
Grilled Sea Bream	1790
Mixed Vegetables Tempura	890
Grilled Scallop	950
Salmon Teriyaki	1590
Unaju	1600
Tofu Steak	790
Chicken Yakitori	890
Barberie Duck with lingonberry sauce	1550
Spare Ribs in Castel sauce	1750
Slow Cooked Beef Ribs with kalbi sauce	1590
Black Cod with Miso sauce	2800
Aubergine in Miso sauce / Naso miso	650
Grilled Squid	1500
Beef Medallion with spicy Miso sauce	1980
Yakiniku Grill Filet of beef with Yakiniku sauce	1150
Lamb Ribs Furikaki	1750
Chillian Seabass	1890
Risotto with Sea Urchin Roe	1600
Buckwheat Risotto with Duck breast Teppanyaki	1190
Tuna with Foie Gras and Fig sauce	2680
Fried tofu	790
Kani oven grilled	1390

LUNCH MENU

LUNCH COMBINATIONS	1300
AVAILABLE BETWEEN 12.00 PM & 4.00 PM ONLY	

NABEMONO

Miso Soup	300
Spicy Chicken Udon	400
Nabe Udon	550
Sea Food Soup	950
Cream-soup	
Lobster	950
Spinach	600
Dobinmushi	400
Tori Nabe	2950
for 2 persons	
Oyster Nabe	3500
for 2 persons	
Teri Nabe	3200
for 2 persons	
Shabu-Shabu	
with Marble beef / for 2 persons	5800
with American beef / for 2 persons	4900
Sukiyaki	
with Marble beef / for 2 persons	5800
with American beef / for 2 persons	4900

Name	Cost, ₪
TEPPANYAKI A LA CARTE	
Marble Beef Steak	
120g	5250
200g	7200
Lamb Ribs	1800
Beef Steak	
120g	2300
200g	3450
Chicken Teppanyaki	1300
Duck Breast Teppanyaki	1300
Goose Liver (Foie Gras)	
with Berries	2200
with Red Onion	1900
Salmon Teppanyaki	1700
Toro Teppanyaki	3500
Prawns Teppanyaki	2200
Lobster Teppanyaki	3590
Scallop Teppanyaki	2100
Squid Teppanyaki	1900
Dimcrab	1950
SIDE DISHES	
Yasai Teppanyaki / Fried Vegetables	1100
Yaki Udon	790
Fried Rice	
with Vegetables	550
with Garlic	550
with Egg	550
with Marble beef	990
with Marble beef and Garlic	990
with Prawns and Garlic	850
with Unagi	750
with beef tenderloin	690
Rice	250
TEPPANYAKI SELECTION*	
Set I Meat	
Rack of baby Lamb	
Duck breast	
Goose liver (Foie Gras) with berries	
Marble Beef	
for 1 person	8600
for 2 persons	11790
Beef	
for 1 person	4600
for 2 persons	6490
Set II Fish	
Spiny Lobster	
King Prawns	
Salmon	
Scallop	
Squid	
for 1 person	5890
for 2 persons	8790
Set III Meat-Fish	
Rack of baby Lamb	
Duck breast	
Spiny Lobster	
King Prawns	
Salmon	
Scallop	
Squid	
Goose Liver (Foie Gras) with berries	
Marble Beef	
for 1 person	9390
for 2 persons	12990
Beef	
for 1 person	6190
for 2 persons	8790

* OUR ALL SETS INCLUDE FRIED RICE ,VEGETABLES AND SOUP OF THE DAY

Name	Cost, ₱	
SUSHI	Spicy	
Maguro / Tuna	540	490
Toro / Tuna Belly	650	600
Negi Toro		590
Goose Liver Foie Gras		500
Blow Torched Tuna Belly with Ponzu sauce		550
Roe		
Ikura/Salmon		350
Tobiko/Flying fish		350
Tarako/Spicy Cod		350
Uni/Sea Urchin		950
Ika / Squid	400	350
Kani / Crab Meat	440	390
Amaebi / Sweet Shrimp	370	320
Ebi / Prawn	370	320
Hamachi / Yellowtail	480	430
Sake / Salmon	370	320
Hotategai / Scallop		320
Spicy Scallop		370
Duncan / Scallop		
Creamy Spicy		
Sumosan Special Sushi with Marble Beef		590
Tai / Sea Bream	370	320
Tako / Octopus	370	320
Unagi / Grilled Eel	420	370
Tamagoyaki / Japanese Omelette		230
Peking Duck		320
SUSHI SET		
Introduction to the Sushi World 6 kinds of Sushi and Rolls		2250
Sushi Set I 7 kinds of Sushi and Rolls		2450
Sushi Set II De Luxe 9 kinds of Sushi and Rolls		3150
Sushi Set III 11 kinds of Sushi and Rolls		3890
Sushi & Sashimi De Luxe 5 kinds of Sashimi, 7 kinds of Sushi and Rolls		5550
Wasabi		70
Ginger		270

Name	Cost, ₱
SASHIMI	
Maguro / Tuna	2500
Toro / Tuna Belly	3100
Ika / Squid	1250
Uni / Sea Urchin Roe	3200
Kani / Crab meat	2100
Amaebi / Sweet Shrimp	1250
Ebi / Prawns	1150
Hamachi / Yellowtail	2300
Tobiko / Flying Fish Roe	1350
Sake / Salmon	1250
Salmon Tempura	1350
Sumosan with Marble beef	2790
Tai / Sea Bream	1300
Tako / Octopus	1150
Unagi / Grilled Eel	1250
Hotategai / Scallop with Spicy sauce	1500
Hotategai / Scallop	1250
Tamagoyaki / Japanese Omelette	750
J secret	1050
Sashimi set I 5 kinds of Sashimi	2550
Sashimi De Luxe 9 kinds of Sashimi	5200

Name	Cost, ₱	
ROLLS	Hand Rolls	
Avocado Maki / Avocado		450
Albemarle		860
Billionaire		1690
Negi Toro Maki / Tuna Belly with Flying fish Roe		1400
Creamy Spicy Scallop	900	900
California Maki / California	1050	900
Spicy California		950
Saka Kawa Maki / Salmon Skin	750	750
Sake Maki / Salmon	700	600
Oshinko Maki / Oshinko		450
Kappa Maki / Cucumber		400
Peking Duck inside out with Cucumber and Spring Onion		700
Sumosan		900
T&T Tuna and Truffle oil		1200
Yasai Tempura		750
Tekka Maki / Tuna	800	700
Karashi Tekka Maki / Spicy Tuna	900	800
Spicy Tuna with Tobiko Wasabi		1050
Unagi Maki / Grilled Eel	700	700
Philadelphia Maki / Philadelphia		850
Furikaki		1350
Futomaki / Futomaki		950
Hokkaido		900
Fried Shrimp		850
Fried yellowtail with spicy sauce		1200
Tatsu		750
Soft shell crab		1300
Yellowtail with quinoa		900
King crab with Salmon Salsa		990

DESSERTS

Ice-Cream Selection	150
Ice-Cream Selection With Berries And Syrup	280
Sorbet Selection	150
Mochi Ice-Cream Selection	250
Fresh Fruit Dessert	2900
Mixed Berries	990
«Muraveinik» Cake	390
Marzipane Cake	500
«Sumosan» Cake	480
Strawberry In Mixed Chocolate	450
Dark And White Chocolate Fondant	750
Mango And Banana Sabayon	780
Green Tea Cheese Cake	490
Cheese-Cake With Hazelnuts	450
Fresh Pineapple With Warm White Chocolate	1250