

Name	Cost, ₪
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COLD SALADS

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

WARM SALADS

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

Name	Cost, ₪
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COLD STARTERS

Kimchi	450
Beef Tartar with apple and Nashi pear	2200
Tuna Tartar with goat cheese	1550
Tuna Furikaki	1690
Tuna Tartar a la Sumosan	1750
Tuna Tataki – Thinly sliced with Ponzu sauce	1490
Tiradito Hamachi	1450
Edamame-Steamed Soy Beans	350
Edamame-Steamed Soy Beans with spicy sauce	380
Zucchini carpaccio	590
Tuna belly Tartar	1290

WARM STARTERS

Mini burgers Filet of beef	890
Wasabi Prawns	1490
Dumplings with prawns	700
with marble beef	950
Special Crab Sumosan	1800
Japanese Pizza with salmon	690
with Pike Roe	890
Meat tacos corn tacos with beef	630

Name	Cost, ₪
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MAIN DISHES

Buckwheat Risotto with Duck breast Teppanyaki	1190
Grilled Squid	1500
Slow Cooked Beef Ribs with kalbi sauce	1590
Prawns Tempura	1350
Chicken Yakitori	890
Lamb Ribs Furikaki	1750
Beef Medallion with spicy Miso sauce	1980
Mixed Vegetables Tempura	890
Grilled Sea Bream	1790
Black Cod with Miso sauce	2800
Grilled Scallop	950
Tofu Steak	790
Tuna with Foie Gras and Fig sauce	2680
Unaju	1600
Barberie Duck with lingonberry sauce	1550
Chillian Seabass	1890
Salmon Teriyaki	1590

Name	Cost, ₪
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LUNCH MENU

LUNCH COMBINATIONS	1300
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AVAILABLE BETWEEN 12.00 PM & 4.00 PM ONLY

SOUP

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

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 Egg	550
with Marble beef and Garlic	990
with Prawns and Garlic	850
with Unagi	750
with beef tenderloin	690
Rice	250
TEPPANYAKI SELECTION*	
Set Fish	5890
Lobster	
Prawns	
Salmon	
Scallop	
Squid	
Set Meat	
Rack of baby Lamb	
Duck breast	
Goose liver with berries	
Marble Beef	8600
Beef	4600

* 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		
Sushi Set I		2450
7 kinds of Sushi and Rolls		
Sushi Set II De Luxe		3150
9 kinds of Sushi and Rolls		
Sushi Set III		3890
11 kinds of Sushi and Rolls		
Sushi & Sashimi De Luxe		5550
5 kinds of Sashimi, 7 kinds of Sushi and Rolls		
Wasabi		70
Ginger		270

Name	Cost, ₱
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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

SASHIMI SET

Sashimi set I 5 kinds of Sashimi	2550
Sashimi De Luxe 9 kinds of Sashimi	5200

Name	Cost, ₱	
ROLLS	Hand Rolls	
Albemarle		860
Negi Toro Maki / Tuna Belly with Flying fish Roe		1400
Creamy Spicy Scalop	1000	900
California Maki / California	1050	900
Spicy California		950
Saka Kawa Maki / Salmon Skin	850	750
Sake Maki / Salmon	700	600
Peking Duck inside out with Cucumber and Spring Onion		700
Sumosan		900
T&T Tuna and Truffle sauce		1200
Tekka Maki / Tuna	800	700
Karashi Tekka Maki / Spicy Tuna	900	800
Spicy Tuna with Tobiko Wasabi		1050
Unagi Maki / Grilled Eel	800	700
Philadelphia Maki / Philadelphia		850
Furikaki		1350
Futomaki / Futomaki		950
Hokkaido		900
Tatsu		750
Soft shell crab		1300
Yellowtail with quinoa		900
King crab with Salmon Salsa		990
Wasabi Prawn with Mango Salsa		840