

<b>Sashimi Salad 21st Century</b>	
with salmon	1 390 ₪
with tuna	1 590 ₪
<b>Avocado Salad</b>	1 390 ₪
with prawns and crab meat	
<b>Jerusalem Artichoke Salad</b>	1 290 ₪
<b>Lobster salad</b>	1 990 ₪
with lolo biondo leaves	
<b>Mix Salad</b>	1 250 ₪
with tuna and mango	
<b>Mango salad</b>	960 ₪
with quinoa	
<b>Oshinko</b>	590 ₪
<b>Seaweed Salad</b>	990 ₪
<b>Green Salad</b>	890 ₪
<b>Japanese Salad</b>	790 ₪
<b>Japanese Rocket Salad with prawns</b>	1 690 ₪
<b>Fried Salmon with green asparagus</b>	890 ₪
<b>Harusame Glass noodle salad</b>	
with vegetables and meat	1290 ₪
with vegetables and seafood	890 ₪
<b>Sesame salad</b>	1 200 ₪
<b>Salad with tofu</b>	790 ₪
in citrus sauce	
<b>Warm eggplant salad</b>	750 ₪

<b>Kimchi</b>	450 ₱
<b>Beef Tartar</b> with apple and Nashi pear	2 200 ₱
<b>Tuna Tartar</b> with goat cheese	1 550 ₱
<b>Tuna Furikaki</b>	1 690 ₱
<b>Tuna Tartar Sumosan</b>	1750 ₱
<b>Tuna Tataki - Thinly sliced</b> with Ponzu sauce	1 490 ₱
<b>Tiradito Hamachi</b>	1 450 ₱
<b>Edamame-Steamed Soy Beans</b>	350 ₱
<b>Edamame-Steamed Soy Beans</b> with spicy sauce	380 ₱
<b>Zucchini carpaccio</b>	590 ₱
<b>Tuna belly Tartar</b>	1 290 ₱
<b>Mini burgers</b> Filet of beef	890 ₱
<b>Wasabi Prawns</b>	1490 ₱
<b>Dumplings</b> with prawns	700 ₱
with marble beef	950 ₱
<b>Special Crab Sumosan</b>	1800 ₱
<b>Japanese Pizza</b> with salmon	690 ₱
with Pike Roe	890 ₱
<b>Meat tacos</b> corn tacos with beef	630 ₱
<b>Golden oyster</b>	2 100 ₱

<b>Buckwheat Risotto</b> with Duck breast Teppanyaki	1 190 ₪
<b>Grilled Squid</b>	1 500 ₪
<b>Slow Cooked Beef Ribs</b> with kalbi sauce	1 590 ₪
<b>Prawns Tempura</b>	1 350 ₪
<b>Chicken Yakitori</b>	890 ₪
<b>Lamb Ribs Furikaki</b>	1 750 ₪
<b>Beef Medallion</b> with spicy Miso sauce	1 980 ₪
<b>Mixed Vegetables Tempura</b>	890 ₪
<b>Grilled Sea Bream</b>	1 790 ₪
<b>Black Cod</b> with Miso sauce	2 800 ₪
<b>Grilled Scallop</b>	950 ₪
<b>Tofu Steak</b>	790 ₪
<b>Tuna with Foie Gras and Fig sauce</b>	2 680 ₪
<b>Unaju</b>	1 600 ₪
<b>Barberie Duck</b> with lingonberry sauce	1 550 ₪
<b>Chillian Seabass</b>	1 890 ₪
<b>Salmon Teriyaki</b>	1 590 ₪

<b>Miso Soup</b>	300 ₪
<b>Spicy Chicken Udon</b>	400 ₪
<b>Nabe Udon</b>	550 ₪
<b>Cream-soup</b>	
Lobster	950 ₪
Spinach	600 ₪
<b>Sea Food Soup</b>	950 ₪
<b>Dobinmushi</b>	400 ₪
<b>Shabu-shabu (or 2 persons)</b>	
with Marble beef	5 800 ₪
with beef	4 900 ₪
<b>Sukiyaki (or 2 persons)</b>	
with Marble beef	5 800 ₪
with beef	4 900 ₪
<b>Tori Nabe</b>	2 950 ₪
for 2 persons	
<b>Teri Nabe</b>	3 200 ₪
for 2 persons	

**Marble Beef Steak**

120 g 5 250 ₺

200 g 7 200 ₺

**Lamb Ribs** 1 800 ₺**Beef Steak**

120 g 2 300 ₺

200 g 3 450 ₺

**Chicken Teppanyaki** 1 300 ₺**Duck Breast  
Teppanyaki** 1 300 ₺**Goose Liver  
(Foie Gras)**

with Berries 2200 ₺

with Red Onion 1 900 ₺

**Salmon Teppanyaki** 1 700 ₺**Toro Teppanyaki** 3 500 ₺**Prawns Teppanyaki** 2 200 ₺**Lobster Teppanyaki** 3 590 ₺**Scallop Teppanyaki** 2 100 ₺**Squid Teppanyaki** 1 900 ₺**Dimcrab** 1 950 ₺**Beef medallion** 2 190 ₺with a delicate puree  
of sweet potato and  
celery**Octopus** 2 300 ₺

with sauce of capers

**Yasai teppanyaki** 900 ₺**Scallop** 960 ₺in teriyaki sauce on the  
bed of courgetti**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 ₺**Vegetable mix  
cooked on teppan** 1 100 ₺**Yaki Udon** 790 ₺**Set Fish** 5 890 ₺

Lobster

Prawns

Salmon

Scallop

Squid

**Set Meat**

Rack of baby Lamb

Duck breast

Goose liver with  
berries

Marble Beef 8 600 ₺

Beef 4 600 ₺

	<i>Spicy</i>				<i>Spicy</i>
<b>Maguro / Tuna</b>	540 ₱	490 ₱	<b>Unagi / Grilled Eel</b>	420 ₱	370 ₱
<b>Toro / Tuna Belly</b>	650 ₱	600 ₱	<b>Tamagoyaki / Japanese Omelette</b>		230 ₱
<b>Negi Toro</b>		590 ₱	<b>Peking Duck</b>		320 ₱
<b>Goose Liver Foie Gras</b>		500 ₱	<b>Sushi Set I</b>		2 450 ₱
<b>Blow Torched Tuna Belly</b> with Ponzu sauce		550 ₱	7 kinds of Sushi and Rolls		
<b>Roe</b>			<b>Sushi Set III</b>		3 890 ₱
Ikura/Salmon		350 ₱	11 kinds of Sushi and Rolls		
Tobiko/Flying fish		350 ₱	<b>Wasabi</b>		70 ₱
Tarako/Spicy Cod		350 ₱	<b>Ginger</b>		270 ₱
Uni/Sea Urchin		950 ₱			
<b>Ika / Squid</b>	400 ₱	350 ₱			
<b>Kani / Crab Meat</b>	440 ₱	390 ₱			
<b>Amaebi / Sweet Shrimp</b>	370 ₱	320 ₱			
<b>Ebi / Prawn</b>	370 ₱	320 ₱			
<b>Hamachi / Yellowtail</b>	480 ₱	430 ₱			
<b>Sake / Salmon</b>	370 ₱	320 ₱			
<b>Hotategai / Scallop</b>		320 ₱			
<b>Spicy Scallop Duncan / Scallop Creamy Spicy</b>		370 ₱			
<b>Sumosan Special Sushi with Marble Beef</b>		590 ₱			
<b>Tai / Sea Bream</b>	370 ₱	320 ₱			
<b>Tako / Octopus</b>	370 ₱	320 ₱			

<b>Toro / Tuna Belly</b>	3 100 ₪
<b>Maguro / Tuna</b>	2 500 ₪
<b>Uni / Sea Urchin Roe</b>	3 200 ₪
<b>Ika / Squid</b>	1 250 ₪
<b>Kani / Crab meat</b>	2 100 ₪
<b>Amaebi / Sweet Shrimp</b>	1 250 ₪
<b>Ebi / Prawns</b>	1 150 ₪
<b>Hamachi / Yellowtail</b>	2 300 ₪
<b>Tobiko / Flying Fish Roe</b>	1 350 ₪
<b>Sake / Salmon</b>	1 250 ₪
<b>Salmon Tempura</b>	1 350 ₪
<b>Hotategai / Scallop</b>	1250 ₪
<b>Hotategai / Scallop</b> with Spicy sauce	1 500 ₪
<b>Sumosan with Marble beef</b>	2 790 ₪
<b>Tai / Sea Bream</b>	1 300 ₪
<b>Tako / Octopus</b>	1 150 ₪
<b>Unagi / Grilled Eel</b>	1 250 ₪
<b>Tamagoyaki / Japanese Omelette</b>	750 ₪
<b>Sashimi set</b> 5 kinds of Sashimi	2 550 ₪

	<i>Hand Rolls</i>		<i>Hand Rolls</i>
<b>Albemarle</b>		860 ₱	
<b>California Maki / California</b>	1 050 ₱	900 ₱	<b>Yellowtail</b> with quinoa 900 ₱
<b>Spicy California</b>		950 ₱	<b>Soft shell crab</b> 1300 ₱
<b>Negi Toro Maki / Tuna Belly</b>		1 400 ₱	<b>King crab</b> 990 ₱ with Salmon Salsa
<b>Saka Kawa Maki / Salmon Skin</b>	850 ₱	750 ₱	<b>Futomaki / Futomaki</b> 950 ₱
<b>Sake Maki / Salmon</b>	700 ₱	600 ₱	<b>Wasabi Prawn</b> 950 ₱ with Mango Salsa
<b>Creamy Spicy Scalop</b>	1 000 ₱	900 ₱	<b>Tuna roll with asparagus</b> 950 ₱ and spicy sauce
<b>Peking Duck inside out</b> with Cucumber and Spring Onion		700 ₱	<b>Seabass Roll from the Chef</b> 750 ₱
<b>Tekka Maki / Tuna</b>	800 ₱	700 ₱	
<b>Karashi Tekka Maki / Spicy Tuna</b>	900 ₱	800 ₱	
<b>Spicy Tuna</b> with Tobiko Wasabi		1 050 ₱	
<b>Unagi Maki / Grilled Eel</b>	800 ₱	700 ₱	
<b>Sumosan</b>		900 ₱	
<b>T/T</b> Tuna and Truffle sauce		1 200 ₱	
<b>Philadelphia Maki / Philadelphia</b>		850 ₱	
<b>Furikaki</b>		1350 ₱	
<b>Hokkaido</b>		900 ₱	
<b>Tatsu</b>		750 ₱	