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| Sashimi Salad 21st Century | |
| with salmon | 1 390 ₱ |
| with tuna | 1 990 ₱ |
| Avocado Salad | 1 590 ₱ |
| with prawns and crab meat | |
| Jerusalem Artichoke Salad | 2 100 ₱ |
| Lobster salad | 3 100 ₱ |
| with lolo biondo leaves | |
| Mix Salad | 1 690 ₱ |
| with tuna and mango | |
| Mango salad | 960 ₱ |
| with quinoa | |
| Oshinko | 790 ₱ |
| Seaweed Salad | 990 ₱ |
| Green Salad | 890 ₱ |
| Japanese Salad | 790 ₱ |
| Japanese Rocket Salad with prawns | 1 690 ₱ |
| Fried Salmon with green asparagus | 890 ₱ |
| Harusame Glass noodle salad | |
| with vegetables and meat | 2 500 ₱ |
| with vegetables and seafood | 1 450 ₱ |
| Sesame salad | 1 200 ₱ |
| Salad with tofu | 850 ₱ |
| in citrus sauce | |
| Warm eggplant salad | 750 ₱ |

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| Kimchi | 450 ₪ |
| Beef Tartar with apple and Nashi pear | 2 200 ₪ |
| Tuna Tartar with goat cheese | 1 750 ₪ |
| Tuna Furikaki | 1 900 ₪ |
| Tuna Tartar Sumosan | 2 450 ₪ |
| Tuna Tataki - Thinly sliced with Ponzu sauce | 1 490 ₪ |
| Tiradito Hamachi | 1 500 ₪ |
| Edamame-Steamed Soy Beans | 350 ₪ |
| Edamame-Steamed Soy Beans with spicy sauce | 380 ₪ |
| Zucchini carpaccio | 590 ₪ |
| Tuna belly Tartar | 2 500 ₪ |
| Mini burgers Filet of beef | 1 100 ₪ |
| Wasabi Prawns | 1 490 ₪ |
| Dumplings with prawns | 750 ₪ |
| with marble beef | 1 050 ₪ |
| Special Crab Sumosan | 2 500 ₪ |
| Japanese Pizza with salmon | 690 ₪ |
| with Pike Roe | 890 ₪ |
| Meat tacos corn tacos with beef | 630 ₪ |

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| Buckwheat Risotto with Duck breast Teppanyaki | 1 190 ₺ |
| Grilled Squid | 2 800 ₺ |
| Slow Cooked Beef Ribs with kalbi sauce | 2 300 ₺ |
| Prawns Tempura | 1 350 ₺ |
| Chicken Yakitori | 890 ₺ |
| Lamb Ribs Furikaki | 2 100 ₺ |
| Beef Medallion with spicy Miso sauce | 2 500 ₺ |
| Mixed Vegetables Tempura | 890 ₺ |
| Grilled Sea Bream | 1 790 ₺ |
| Black Cod with Miso sauce | 3 500 ₺ |
| Grilled Scallop | 2 300 ₺ |
| Tofu Steak | 790 ₺ |
| Tuna with Foie Gras and Fig sauce | 2 900 ₺ |
| Unaju | 1 600 ₺ |
| Barberie Duck with lingonberry sauce | 1 650 ₺ |
| Chillian Seabass | 2 700 ₺ |
| Salmon Teriyaki | 1 590 ₺ |

Miso Soup 300 ₪

Spicy Chicken Udon 500 ₪

Nabe Udon 650 ₪

Cream-soup

Lobster 1 500 ₪

Spinach 600 ₪

Sea Food Soup 1 050 ₪

Dobinmushi 400 ₪

Shabu-shabu (or 2 persons)

with Marble beef 8 500 ₪

with beef 4 900 ₪

Sukiyaki (or 2 persons)

with Marble beef 8 500 ₪

with beef 4 900 ₪

Tori Nabe 2 950 ₪

for 2 persons

Teri Nabe 4 200 ₪

for 2 persons

Marble Beef Steak

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| 120 g | 7 500 ₺ |
| 200 g | 9 900 ₺ |

Lamb Ribs 2 350 ₺

Beef Steak

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| 120 g | 2 300 ₺ |
| 200 g | 3 450 ₺ |

Chicken Teppanyaki 1 300 ₺

**Duck Breast
Teppanyaki** 1 500 ₺

**Goose Liver
(Foie Gras)**

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| with Berries | 2 200 ₺ |
| with Red Onion | 1 900 ₺ |

Salmon Teppanyaki 1 700 ₺

Toro Teppanyaki 5 200 ₺

Prawns Teppanyaki 2 200 ₺

Lobster Teppanyaki 4 200 ₺

Scallop Teppanyaki 2 100 ₺

Squid Teppanyaki 2 550 ₺

Dimcrab 2 650 ₺

Beef medallion 2 550 ₺

with a delicate puree
of sweet potato and
celery

Octopus 2 300 ₺

with sauce of capers

Yasai teppanyaki 900 ₺

Scallop 1 500 ₺

in teriyaki sauce on the
bed of courgetti

Fried Rice

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| with Vegetables | 550 ₺ |
| with Egg | 550 ₺ |
| with Marble beef and Garlic | 1 200 ₺ |
| with Prawns and Garlic | 850 ₺ |
| with Unagi | 750 ₺ |
| with beef tenderloin | 690 ₺ |

Rice 250 ₺

**Vegetable mix
cooked on teppan** 1 300 ₺

Yaki Udon 790 ₺

Set Fish 9 200 ₺

Lobster
Prawns
Salmon
Scallop
Squid

Set Meat

Rack of baby Lamb
Duck breast
Goose liver with
berries

Marble Beef 11 300 ₺

Beef 4 800 ₺

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| | <i>Spicy</i> | |
| Maguro / Tuna | 540 ₪ | 490 ₪ |
| Toro / Tuna Belly | 950 ₪ | 900 ₪ |
| Negi Toro | | 900 ₪ |
| Goose Liver Foie Gras | | 500 ₪ |
| Blow Torched Tuna Belly with Ponzu sauce | | 900 ₪ |
| Roe | | |
| Ikura/Salmon | | 350 ₪ |
| Tobiko/Flying fish | | 350 ₪ |
| Tarako/Pollock | | 450 ₪ |
| Uni/Sea Urchin | | 1 450 ₪ |
| Ika / Squid | 450 ₪ | 400 ₪ |
| Kani / Crab Meat | 440 ₪ | 430 ₪ |
| Amaebi / Sweet Shrimp | 370 ₪ | 320 ₪ |
| Ebi / Prawn | 370 ₪ | 320 ₪ |
| Hamachi / Yellowtail | 480 ₪ | 450 ₪ |
| Sake / Salmon | 370 ₪ | 320 ₪ |
| Hotategai / Scallop | | 320 ₪ |
| Spicy Scallop Duncan / Scallop Creamy Spicy | | 370 ₪ |
| Sumosan Special Sushi with Marble Beef | | 1 050 ₪ |
| Tai / Sea Bream | 370 ₪ | 320 ₪ |
| Tako / Octopus | 370 ₪ | 320 ₪ |

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| | <i>Spicy</i> | |
| Unagi / Grilled Eel | 420 ₪ | 370 ₪ |
| Tamagoyaki / Japanese Omelette | | 230 ₪ |
| Peking Duck | | 320 ₪ |
| Sushi Set I 7 kinds of Sushi and Rolls | | 2 450 ₪ |
| Sushi Set III 11 kinds of Sushi and Rolls | | 3 890 ₪ |
| Wasabi | | 70 ₪ |
| Ginger | | 270 ₪ |

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| Toro / Tuna Belly | 3 700 ₪ |
| Maguro / Tuna | 2 500 ₪ |
| Uni / Sea Urchin Roe | 4 300 ₪ |
| Ika / Squid | 1 750 ₪ |
| Kani / Crab meat | 2 100 ₪ |
| Amaebi / Sweet Shrimp | 1 250 ₪ |
| Ebi / Prawns | 1 150 ₪ |
| Hamachi / Yellowtail | 2 500 ₪ |
| Tobiko / Flying Fish Roe | 1 350 ₪ |
| Sake / Salmon | 1 250 ₪ |
| Salmon Tempura | 1 350 ₪ |
| Hotategai / Scallop | 1 250 ₪ |
| Hotategai / Scallop with Spicy sauce | 1 500 ₪ |
| Sumosan with Marble beef | 4 500 ₪ |
| Tai / Sea Bream | 1 300 ₪ |
| Tako / Octopus | 1 250 ₪ |
| Unagi / Grilled Eel | 1 250 ₪ |
| Tamagoyaki / Japanese Omelette | 750 ₪ |
| Sashimi set 5 kinds of Sashimi | 2 550 ₪ |

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| | <i>Hand Rolls</i> | |
| Albemarle | 860 ₺ | |
| California Maki / California | 1 350 ₺ 1 100 ₺ | |
| Spicy California | 1 150 ₺ | |
| Negi Toro Maki / Tuna Belly | 1 850 ₺ | |
| Saka Kawa Maki / Salmon Skin | 850 ₺ 750 ₺ | |
| Sake Maki / Salmon | 700 ₺ 600 ₺ | |
| Creamy Spicy Scallop | 1 000 ₺ 900 ₺ | |
| Peking Duck inside out with Cucumber and Spring Onion | 700 ₺ | |
| Tekka Maki / Tuna | 1 250 ₺ 850 ₺ | |
| Karashi Tekka Maki / Spicy Tuna | 1 350 ₺ 1 050 ₺ | |
| Spicy Tuna with Tobiko Wasabi | 1 450 ₺ | |
| Unagi Maki / Grilled Eel | 960 ₺ 700 ₺ | |
| Sumosan | 1 100 ₺ | |
| T/T Tuna and Truffle sauce | 1 350 ₺ | |
| Philadelphia Maki / Philadelphia | 850 ₺ | |
| Furikaki | 1950 ₺ | |
| Hokkaido | 1 150 ₺ | |
| Tatsu | 850 ₺ | |

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| | <i>Hand Rolls</i> |
| Yellowtail with quinoa | 1 150 ₺ |
| Soft shell crab | 1350 ₺ |
| King crab with Salmon Salsa | 1 350 ₺ |
| Futomaki / Futomaki | 950 ₺ |
| Wasabi Prawn with Mango Salsa | 950 ₺ |
| Tuna roll with asparagus and spicy sauce | 1 250 ₺ |
| Seabass Roll from the Chef | 850 ₺ |