



sumosan
restaurants

Sashimi Salad 21st Century	
with salmon	1 390 ₱
with tuna	4 700 ₱
Avocado Salad	3 100 ₱
with prawns and crab meat	
Jerusalem Artichoke Salad	4 300 ₱
Lobster salad	7 600 ₱
with lolo biondo leaves	
Mix Salad	3 600 ₱
with tuna and mango	
Mango salad	1 300 ₱
with quinoa	
Oshinko	950 ₱
Seaweed Salad	990 ₱
Green Salad	890 ₱
Japanese Salad	790 ₱
Japanese Rocket Salad with prawns	1 690 ₱
Fried Salmon with green asparagus	1 500 ₱
Harusame Glass noodle salad	
with vegetables and meat	2 800 ₱
with vegetables and seafood	1 990 ₱
Sesame salad	1 200 ₱
Salad with tofu	850 ₱
in citrus sauce	
Warm eggplant salad	750 ₱

Kimchi	450 ₪
Beef Tartar with apple and Nashi pear	2 500 ₪
Tuna Tartar with goat cheese	4 300 ₪
Tuna Furikaki	4 900 ₪
Tuna Tartar Sumosan	4 600 ₪
Tuna Tataki - Thinly sliced with Ponzu sauce	2 750 ₪
Tiradito Hamachi	2 100 ₪
Edamame-Steamed Soy Beans	400 ₪
Edamame-Steamed Soy Beans with spicy sauce	450 ₪
Zucchini carpaccio	700 ₪
Tuna belly Tartar	5 900 ₪
Mini burgers Filet of beef	1 100 ₪
Wasabi Prawns	1 490 ₪
Dumplings with prawns	750 ₪
with marble beef	1 050 ₪
Special Crab Sumosan	3 800 ₪
Japanese Pizza with salmon	850 ₪
with Pike Roe	990 ₪
Meat tacos corn tacos with beef	750 ₪

Buckwheat Risotto with Duck breast Teppanyaki	1 190 ₪
Grilled Squid	4 900 ₪
Slow Cooked Beef Ribs with kalbi sauce	4 900 ₪
Prawns Tempura	1 500 ₪
Chicken Yakitori	890 ₪
Lamb Ribs Furikaki	3 200 ₪
Beef Medallion with spicy Miso sauce	3 100 ₪
Mixed Vegetables Tempura	890 ₪
Grilled Sea Bream	2 650 ₪
Black Cod with Miso sauce	6 500 ₪
Grilled Scallop	2 950 ₪
Tofu Steak	790 ₪
Tuna with Foie Gras and Fig sauce	5 200 ₪
Unaju	2 100 ₪
Barberie Duck with lingonberry sauce	1 650 ₪
Chillian Seabass	5 200 ₪
Salmon Teriyaki	2 350 ₪

Miso Soup	300 ₪
Spicy Chicken Udon	550 ₪
Nabe Udon	1 250 ₪
Ramen with beef	1 450 ₪
Cream-soup	
Lobster	3 200 ₪
Spinach	850 ₪
Sea Food Soup	1 750 ₪
Dobinmushi	400 ₪
Shabu-shabu (or 2 persons)	
with Marble beef	19 500 ₪
with beef	5 900 ₪
Sukiyaki (or 2 persons)	
with Marble beef	19 500 ₪
with beef	5 900 ₪
Tori Nabe	2 950 ₪
for 2 persons	
Teri Nabe	6 900 ₪
for 2 persons	

Marble Beef Steak		Fried Rice	
120 g	17 500 ₪	with Vegetables	550 ₪
200 g	27 500 ₪	with Egg	550 ₪
Lamb Ribs	3 700 ₪	with Marble beef and Garlic	1 350 ₪
Beef Steak		with Prawns and Garlic	850 ₪
120 g	2 600 ₪	with Unagi	1 250 ₪
200 g	3900 ₪	with beef tenderloin	750 ₪
Chicken Teppanyaki	1 500 ₪	Rice	250 ₪
Duck Breast Teppanyaki	1 700 ₪	Vegetable mix cooked on teppan	1 750 ₪
Goose Liver (Foie Gras)		Yaki Udon	790 ₪
with Berries	3 100 ₪	Set Fish	15 500 ₪
with Red Onion	2 900 ₪	Lobster	
Salmon Teppanyaki	2 350 ₪	Prawns	
Toro Teppanyaki	13 100 ₪	Salmon	
Prawns Teppanyaki	2 200 ₪	Scallop	
Lobster Teppanyaki	6 700 ₪	Squid	
Scallop Teppanyaki	2 500 ₪	Set Meat	
Squid Teppanyaki	4 100 ₪	Rack of baby Lamb	
Dimcrab	4 400 ₪	Duck breast	
Beef medallion	2 550 ₪	Goose liver with berries	
with a delicate puree of sweet potato and celery		Marble Beef	22 500 ₪
Octopus	2 900 ₪	Beef	6 500 ₪
with sauce of capers			
Yasai teppanyaki	900 ₪		
Scallop	2 400 ₪		
in teriyaki sauce on the bed of courgetti			

	<i>Spicy</i>			<i>Spicy</i>	
Toro / Tuna Belly	1 550 ₱	1 500 ₱	Unagi / Grilled Eel	420 ₱	370 ₱
Negi Toro		1 500 ₱	Tamagoyaki / Japanese Omelette		230 ₱
Maguro / Tuna	1 050 ₱	1 000 ₱	Peking Duck		320 ₱
Goose Liver Foie Gras		500 ₱	Sushi Set I		2 550 ₱
Blow Torched Tuna Belly with Ponzu sauce		1 500 ₱	7 kinds of Sushi and Rolls		
Roe			Sushi Set III		4 200 ₱
Ikura/Salmon		350 ₱	11 kinds of Sushi and Rolls		
Tobiko/Flying fish		350 ₱	Wasabi		100 ₱
Tarako/Pollock		550 ₱	Ginger		300 ₱
Uni/Sea Urchin		2 350 ₱			
Ika / Squid	550 ₱	500 ₱			
Kani / Crab Meat	650 ₱	600 ₱			
Amaebi / Sweet Shrimp	370 ₱	320 ₱			
Ebi / Prawn	370 ₱	320 ₱			
Hamachi / Yellowtail	650 ₱	600 ₱			
Sake / Salmon	370 ₱	350 ₱			
Hotategai / Scallop		350 ₱			
Spicy Scallop Duncan / Scallop Creamy Spicy		400 ₱			
Sumosan Special Sushi with Marble Beef		1 900 ₱			
Tai / Sea Bream	370 ₱	320 ₱			
Tako / Octopus	450 ₱	350 ₱			

Toro / Tuna Belly	7 500 ₪
Maguro / Tuna	4 700 ₪
Uni / Sea Urchin Roe	7 000 ₪
Ika / Squid	2 700 ₪
Kani / Crab meat	2 850 ₪
Amaebi / Sweet Shrimp	1 250 ₪
Ebi / Prawns	1 150 ₪
Hamachi / Yellowtail	2 800 ₪
Tobiko / Flying Fish Roe	1 350 ₪
Sake / Salmon	1 250 ₪
Salmon Tempura	1 350 ₪
Hotategai / Scallop	1 550 ₪
Hotategai / Scallop with Spicy sauce	1 650 ₪
Sumosan with Marble beef	9 500 ₪
Tai / Sea Bream	1 300 ₪
Tako / Octopus	1 900 ₪
Unagi / Grilled Eel	1 500 ₪
Tamagoyaki / Japanese Omelette	750 ₪
Sashimi set 5 kinds of Sashimi	2 850 ₪

	<i>Hand Rolls</i>		<i>Hand Rolls</i>	
Albemarle		860 ₱	Yellowtail with quinoa	1 750 ₱
California Maki / California	1 750 ₱	1 550 ₱	King crab with Salmon Salsa	2 100 ₱
Spicy California		1 600 ₱	Futomaki / Futomaki	950 ₱
Negi Toro Maki / Tuna Belly		4 900 ₱	Wasabi Prawn with Mango Salsa	950 ₱
Saka Kawa Maki / Salmon Skin	1 050 ₱	950 ₱	Tuna roll with asparagus and spicy sauce	2 100 ₱
Sake Maki / Salmon	800 ₱	600 ₱	Seabass Roll from the Chef	1 100 ₱
Creamy Spicy Scallop	1 550 ₱	900 ₱		
Peking Duck inside out with Cucumber and Spring Onion		700 ₱		
Tekka Maki / Tuna	3 150 ₱	1 700 ₱		
Karashi Tekka Maki / Spicy Tuna	3 200 ₱	1 750 ₱		
Spicy Tuna with Tobiko Wasabi		2 600 ₱		
Unagi Maki / Grilled Eel	1 200 ₱	700 ₱		
Sumosan		1 550 ₱		
T/T Tuna and Truffle sauce		1 850 ₱		
Philadelphia Maki / Philadelphia		850 ₱		
Furikaki		3 900 ₱		
Hokkaido		1 350 ₱		
Tatsu		1 200 ₱		