



# SUMI-KA

## Sake

### \* Shochikubai Classic Junmai (15%) - Hyogo

松竹梅 純米 - 兵庫県 宝酒造 / Junmai

*A nose of honey and a full bodied palate sweet with hints of nuts.*

### \* Shochikubai Gokai Karakuchi (15%) - Hyogo

松竹梅 豪快 辛口 / Futsushu

*An extremely dry masculine-flavoured sake that appeals to all those who love a traditional rich sake flavour*

### \* Dassai 50 Junmai Daiginjo (15%) - Yamaguchi

獺祭 50 純米大吟醸 - 山口県 旭酒造 / Dai Ginjo

## Plum Sake

### Takara Plum (10%) - White Wine Base

*Takara Plum is a rich, sweet and aromatic plum wine suitable as an aperitif*

## Beer

### Kirin Ichibanshibori (4.5%)

キリン一番しぼり

### Asahi Super Dry (5%)

スーパードライ

### Sapporo Premium (5%)

サッポロプレミアム

## Soft Drink

Still Water (330ml / 750ml) £ 2.50 / £ 4.50

Sparkling Water (330ml / 750ml) £ 2.50 / £ 4.50

Orange Juice (250ml) £ 2.00

Green Tea Sencha (Pot) £ 2.00

Coke, Diet Coke, 7up, Sprite (Can) £ 2.50

## Dessert Menu

Chocolate Mochi ice cream 2 pcs £ 4.00

Green Tea Mochi ice cream 2 pcs £ 4.00

Sesame Mochi ice cream 2 pcs £ 4.00

Yuzu Mochi ice cream 2 pcs £ 4.00

### food matching

bottle  
(230ml)

shrimp tempura £ 7.50

sushi dish

chicken yakitori Light / Dry (230ml)

£ 11.00

softshell crab (720ml)

salad with mango £ 65.00

### glass

lamb cutlet (90ml)

With kimuchi sauce £ 6.50

Sweet

£ 4.30

£ 4.20

£ 4.00

*If you have a food allergy or any dietary requirement, please inform a member of staff  
12.5% discretionary service charge will be added to your bill*

Sumi-ka Drink Menu v.1.5.2



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## White Wine

### Marques de Calado Macabeo, Vino de la Tierra Castilla 2014

Fresh, floral aromas reminiscent of aromatic herbs / **Spain**

### Bantry Bay Chenin Blanc 2015

Brilliantly refreshing with cascades of pineapple, lemon and golden apple

**South Africa**

### Fathoms Sauvignon Blanc Marlborough 2014

A quintessential Marlborough Sauvignon, offering fresh lychee and flinty minerality

**New Zealand**

### Kuhlmann-Platz Riesling, Cave de Hunawihr 2014

Ripe pear and peach fruit, braced by a steely acidity / **Alsace, France**

### Chablis 'La Maladière', William Fèvre 2013

A classic Chablis with bone-dry finish balanced by fresh lime, lemon and orange fruits

**Bourgogne, France**

## Red Wine

### Tavino Sangiovese, IGT Rubicone 2014

Aromas of cherries, raspberry and plums follow onto the palate with juicy tannins

**Italy**

### Two Ridge Trail Merlot, SE Australia

Aromas of ripe plums and strawberries, with faint notes of tomato leaf and sage.

The plate has a thick and jammy feel, with soft, mature tannins and a rounded,

easy style / **Australia**

### Capilla de Barro Malbec, Mendoza

An intense red-purple colour, with an equally intense nose of plum and bramble.

Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together

by lush tannins / **Argentina**

### Bourgogne Pinot Noir, Louis Latour 2013

Round and elegant, with aromas of blackcurrant and cherry

**Bourgogne, France**

food matching	glass	bottle
chicken gyoza	(175ml) £ 5.00	(750ml) 22.00 (750ml) £ 24.00
softshell crab with mango sauce		
	(175ml)	(750ml)
chicken no chilli garlic sauce	£ 6.00	£ 26.00
		(750ml) £ 29.00
black cod with miso		(750ml) £ 39.00
hotate butter yaki		
	(175ml)	(750ml)
spicy tuna maki	£ 5.50	£ 23.00
	(175ml)	(750ml)
chicken yakitori	£ 5.50	£ 23.00
		(750ml) £ 29.00
beef sirloin teppan		
		(750ml) £ 42.00
tuna tartar		

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## Rosé Wine

### Ormilles Rosé, Côtes de Provence 2014

A beautifully pale pink colour, with a nose of wild strawberry and stone fruit

France

#### food matching

salmon tartar  
with mango sauce

#### glass

(175ml)  
£ 6.00

#### bottle

(750ml)  
£ 25.00

## Sparkling Wine

### Prosecco Corte Alta, DOC

Made from 100% Glera (Prosecco) grape, offering delicate light body and fine bubbles

Italy

crab meat &  
shrimp  
shumai

(750ml)  
£ 29.00

### La Marca Prosecco, Mini 20cl Bottle

Made from 100% Glera (Prosecco) grape, offering delicate light body and fine bubbles

Italy

crab meat &  
shrimp  
shumai

(200ml)  
£ 8.50

### Taittinger Brut Réserve NV

A richer style of Champagne, with hints of biscuit and peach

Champagne, France

rock shrimp  
tempura

(750ml)  
£ 75.00

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