



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 Hunawehr 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 palate 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) £ 6.00	(750ml) £ 26.00
chicken no chilli garlic sauce		
		(750ml) £ 29.00
black cod with miso		
		(750ml) £ 39.00
hotate butter yaki		
	(175ml) £ 5.50	(750ml) £ 23.00
spicy tuna maki		
	(175ml) £ 5.50	(750ml) £ 23.00
chicken yakitori		
		(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	glass	bottle
salmon tartar	(175ml)	(750ml)
with mango sauce	£ 6.00	£ 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		(750ml)
shumai		£ 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	(200ml)	
shumai	£ 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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