



SUMI-KA

Sake

* Shochikubai Classic Junmai (15%) - Hyogo

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

* Shochikubai Gokai Karakuchi (15%) - Hyogo

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

* Gekkeikan Traditional Sake (14.6%) - Hyogo

月桂冠 / Junmai

Herbaceous with hints of grapefruit and a light earthiness. Good acidity, mineral driven, well-balanced with a clean, medium finish

* Hakushika Ginjo Namajozo (13.5%) - Hyogo

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Light, mild and fruity, this sake is matured for six months before bottling

* Choryo Yoshuno Sugi Taru Sake (15%) - Nara

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Barrel-matured sake with fresh cedar flavour

* Gassan No Yuki Junmai Ginjo (15%) - Yamagata

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Pure and clear, made with natural spring water from Mt Gassan

* Otoko Yama Junmai (16%) - Hokkaido

〇〇 〇〇 / Junmai

Very solid in the sense that it has a clean viscosity wrapped in a mouthful of dried fruit flavors and subtle earthiness

* Kudoki Jozu Junmai Ginjo (16.5%) - Yamagata

〇〇〇 / Junmai Ginjo

Super smooth, Sweetness like fruit flavours including melon and green apple. Superb Rich taste

* Dassai 50 Junmai Daiginjo (15%) - Yamaguchi

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Food matching

bottle

(250ml)

shrimp tempura

£ 5.90

sushi dish

chicken yakitori

(250ml)

£ 10.00

Tempura, shell-fish

(250ml)

£ 10.00

beef tataki

(300ml)

£ 13.00

baby chicken

(300ml)

£ 16.50

garlic sauce

(300ml)

seabass capachio

£ 18.00

Oily and grilled

(300ml)

food, chicken yakitori

£ 19.00

(300ml)

(720ml)

Oily and grilled

£ 21.00

food, sushi,

shellfish

£ 55.00

(720ml)

softshell crab

£ 65.00

salad with mango

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

Sparkling Sake

Ozeki Hana Awaka (7%) - Junmai - Hyogo

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sparkling sake that has delicate and soft popping bubbles

(250ml)
any stater £ 17.50

Yuzu Sake

Nihonsakari Yuzu Liqueur (8-9%) - Hyogo

ゆず酒 - □□□□

Plenty of whole natural yuzu (Japanese citrus) has been squeezed into this sake, bringing out the distinctive yuzu flavour with its well balanced acidity and a subtle sweetness.

glass

(90ml)

£ 7.50

Plum Sake

Nambu Bijin No Sugar Added (9%) - Junmai

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Naturally sweetened from the Koji rice with no sugar added / Sugar Free Umeshu Plum Sake boasts clean, refreshing flavour with an elegant blush of plum

glass bottle
lamb cutlet (90ml) (720ml)
With kimuchi sauce £ 8.50 £ 58.00

Beer

Kirin Ichibanshibori (4.5%)

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Asahi Super Dry (5%)

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Sapporo Premium (5%)

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(330ml)

£ 4.00

£ 3.80

£ 4.50

Soft Drink

Still Water (330ml) £ 2.50

Sparkling Water (330ml) £ 2.50

Orange Juice (250ml) £ 2.00

Green Tea Sencha (Pot) £ 2.00

Still Water (750ml) £ 4.50

Sparkling Water (330ml) £ 4.50

Coke, Diet Coke, 7up (Can) £ 2.50

Dessert Menu

Cocoa Vanilla/Green Tea/Yuzu Mochi ice cream 2 pcs £ 4.00

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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
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chicken gyoza	£ 4.50	£ 19.00
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(750ml)

softshell crab		£ 22.00
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with mango sauce

(175ml) (750ml)

chicken no	£ 6.00	£ 26.00
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chilli garlic sauce

(750ml)

black cod		£ 29.00
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with miso

(750ml)

hotate		£ 39.00
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butter yaki

(175ml) (750ml)

spicy tuna maki	£ 4.50	£ 19.00
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(175ml) (750ml)

chicken yakitori	£ 6.00	£ 22.00
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(750ml)

beef sirloin teppan		£ 28.00
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(750ml)

tuna tartar		£ 37.00
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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	£ 5.50	£ 22.00

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		£ 27.00

La Marca Prosecco, Mini 20cl Bottle

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

Italy

	(200ml)	
crab meat & shrimp	£ 8.00	
shumai		

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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