



sumosan twiga



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*With Italian and Japanese Flavours as a muse
our menu is an exciting assembly of all the finest
aspects of both these culinary institutions.*

*We invite you to traverse the world from shore to
shore and explore our curated selection of
elegant dishes. Consider it an ode to the
heritage of two cuisines that moved us and shaped
the dining ritual that rule Sumosan Twiga today.*

ITALIAN SIDE DISHES

MASHED POTATOES (truffle to be added + 5) v	7.50
SAUTÉED SPINACH v	7.50
TRUFFLE FRENCH FRIES, GRATED PARMESAN CHEESE v	12
GRILLED BROCCOLETTI v	12

JAPANESE MAINS

WAGYU SANDO SANDWICH <i>Wagyu fillet, eel mustard sauce</i> 65	BLACK COD <i>Alaskan marinated miso black cod</i> 48
CHICKEN YAKITORI <i>Grilled chicken thigh with shichimi pepper</i> 22	OCTOPUS <i>Grilled octopus with cherry tomatoes</i> 37.5
ANGUS TENDERLOIN <i>Grilled beef fillet (200gr) with sweet chilli soy</i> 44	TOFU STEAK v <i>Mushrooms, spicy teriyaki sauce</i> 14
WAGYU SIRLOIN <i>A4 Japanese Wagyu beef sirloin (200g) with truffle mayonnaise, peppercorn sauce</i> 140	

JAPANESE SIDE DISHES

OVEN BAKED AUBERGINE WITH MISO v	12.5
VEGETABLE FRIED RICE v	7
STEAMED RICE vg	5.5

V: Vegetarian - VG: Vegan

*Due to sourcing some items are subject to availability. All dishes may contain traces of nuts. Please let your waiter or waitress know if you have any allergies or intolerances.
All prices include 20% vat at the current rate. A 15% discretionary service charge will be added to the final bill.*

ITALIAN

PASTA & RISOTTO

GNOCCHETTI TOMATO v <i>Home-made gnocchetti, tomato sauce, basil</i> 25	TAGLIOLINI LOBSTER <i>Tagliolini, Canadian lobster, Datterini tomatoes, basil</i> 48
RISOTTO ZAFFERANO v <i>Aquerello rice, saffron</i> 28	PENNE ALL'ARRABBIATA vG <i>Penne with spicy tomato sauce, parsley</i> 25
TAGLIATELLE "ALLA BOLOGNESE" <i>Tagliatelle with traditional beef sauce, parsley</i> 28	TRUFFLE RISOTTO v <i>Seasonal wild mushrooms, Parmesan, black truffle</i> 35
BLACK TRUFFLE RAVIOLI v <i>Home-made burrata and winter black truffle ravioli, butter sauce and sage</i> 28	RED KING PRAWNS GNOCCHETTI <i>Gnocchetti, Red King Prawns, cherry tomatoes, basil, Pecorino</i> 35

ITALIAN

MAINS

SALT CRUSTED BRANZINO <i>Salt-crusted baked seabass</i> 120	LAMB CHOPS <i>Marinated lamb cutlets with Aji Panka, Marjoram, Pico de Gallo</i> 56
SEABASS GUAZZETTO <i>Seabass, Datterini tomatoes, Taggiasche olives, basil</i> 35	RIB-EYE <i>Chargrilled dry aged Rib-Eye, salsa verde</i> 48
GRILLED SALMON <i>Salmon, black beans, ginger</i> 30	VEAL SCALOPPINE <i>Veal, lemon, butter sauce</i> 40
NATIVE LOBSTER <i>Whole Chargrilled lobster, aromatic butter, avocado leaves, Ancho chilies</i> 130	

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SUSHI & SASHIMI

NIGIRI (Per piece)	SASHIMI (3 pieces)
<i>Chu-Toro</i> 7	<i>Chu-Toro</i> 18
<i>O-Toro</i> 7	<i>O-Toro</i> 18
<i>Crab</i> 13	<i>Crab</i> 35
<i>Prawn</i> 4.5	<i>Prawn</i> 7
<i>Salmon</i> 7	<i>Salmon</i> 13
<i>Salmon roe</i> 6.5	<i>Salmon roe</i> 11.5
<i>Scallops</i> 4.5	<i>Scallops</i> 7
<i>Seabass</i> 4	<i>Seabass</i> 8
<i>Smoked Eel</i> 6.5	<i>Smoked Eel</i> 12
<i>Spicy Scallops</i> 6.5	<i>Spicy Scallops</i> 12
<i>Tuna</i> 6.5	<i>Tuna</i> 16
<i>Yellowtail</i> 5.5	<i>Yellowtail</i> 13

MAKI ROLLS

ALBEMARLE <i>Salmon, avocado, orange tobiko</i>	18
BUBA ROLL <i>Seabass with jalapeño, cucumber, wasabi tobiko</i>	12.5
CALIFORNIA <i>King Crab, avocado, orange tobiko</i>	35
ISOBE MAKI <i>King Crab, avocado, sweet soy salmon</i>	35
PRAWN TEMPURA <i>Prawn tempura, avocado</i>	10.5
SALMON & AVOCADO <i>Salmon, avocado, white sesame seeds</i>	15
SCALLOPS <i>Spicy Scallops and orange tobiko</i>	19.5
SPICY TUNA <i>Spicy mayonnaise, wasabi tobiko</i>	20
T & T <i>Tuna tartare, creamy truffle, fried leek</i>	22
TUNA & AVOCADO <i>Tuna, avocado, white sesame seeds</i>	17
VEGGIE ROLL vG <i>Oshinko, cucumber, avocado, Sriracha sauce</i>	8.5

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ITALIAN STARTERS

BREAD BASKET	6
<i>Carasau bread, grissini, white sourdough, and rye bloomer</i>	
GUACAMOLE v	15
<i>Avocado, chillies, lime juice with home-made corn crisps</i>	
BURRATA v	25
<i>Datterini tomatoes, Taggiasche olives, basil</i>	
KOBE SLIDERS 3pcs	27
<i>Mini buns, Kobe beef, tomato and spicy mayonnaise</i>	
MONTE CARLO SALAD	20
<i>Prawns, Datterini tomatoes, avocado, basil</i>	
BEEF CARPACCIO	28
<i>Crunchy tuille, wild rocket and Grana Padano shavings</i>	
CRISPY CALAMARI	20
<i>Deep-fried baby squid, green chillies and spicy mayonnaise</i>	
FISH TACOS 3pcs	17
<i>Avocado, yuzu kosho mayo</i>	
SPICY TUNA CEVICHE	19
<i>Tuna in garlic ponzu, sesame oil, chili</i>	
SEABASS CEVICHE	17
<i>Seabass, Aji Limo, lime, cancha</i>	
PRAWN CARPACCIO	28
<i>Red King Prawns, citrus zest, olive oil</i>	

JAPANESE STARTERS

EDAMAME vg	5
<i>Soybeans, Maldon salt</i>	
SPICED EDAMAME vg	7
<i>Soybeans with chilli garlic, ginger sauce</i>	
SHRIMPS POPCORN	18
<i>Deep-fried prawns with chilli</i>	
WAGYU TACOS 3pcs	20
<i>Wagyu beef with creamy sweet soy sauce</i>	
COD PRAWN GYOZA 3pcs	16.5
<i>Black cod, prawns, miso, chilli yuzu ponzu</i>	
DUCK GYOZA 3pcs	16.5
<i>Duck confit, ponzu</i>	
LOBSTER SALAD	45
<i>Green lollo Biondo salad with lemon mustard dressing</i>	
MANGO QUINOA SALAD v	19.5
<i>Red quinoa, mango, chickpeas, white sesame dressing</i>	
SUMOSAN TUNA TARTARE	23
<i>Bluefin tuna, avocado, fried leek, creamy truffle sauce</i>	
SEARED SALMON	16.5
<i>Lime soy, mustard miso</i>	
HAMACHI JALAPEÑO	19.5
<i>Chilli, coriander, sriracha, soy, yuzu sauce</i>	
WASABI PRAWNS	23
<i>Mango & golden passion fruit salsa</i>	
KING CRAB	80
<i>Crab leg in creamy wasabi sauce</i>	
CHICKEN KARAAGE	18
<i>Deep fried chicken bites, chilli sauce, sesame seeds</i>	

SOUPS

MISO, SHITAKE MUSHROOM, TOFU v	7
SPICY MISO SOUP, LOBSTER, WAKAME	15

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