

ITALIAN

SALADS

Octopus, potatoes, extra virgin olive oil	£ 32.00
Fresh artichoke with shaved parmesan	£ 20.00
Mix salad, King crab, prawns, avocado	£ 24.00
Montecarlo Twiga salad with avocado, cherry tomatoes, french beans & shrimps	£ 18.00

STARTERS

Burrata with "datterino" tomatoes	£ 25.00
Sea bass carpaccio, tomato, thyme and extra virgin olive oil	£ 23.00
Veal "tonnato" with capers	£ 24.00
Veal carpaccio, baby rocket, parmesan crumble	£ 25.00
Deep-fried calamari, chilli-mayo sauce	£ 20.00
Kobe mini sliders 3pcs	£ 25.00
Tartar trio, salmon with salmon roe, seabass with Avocado, tuna with crispy quinoa	£ 32.00

SOUP, PASTA & RISOTTO

Soup of the day	£ 12.00
Paccheri with lobster	£ 32.00
Penne "all 'Arrabbiata"	£ 23.00
Spaghetti with Seabass, cherry tomatoes and Basil	£ 25.00
Home-made gnocchetti with tomato sauce	£ 26.00
Home-made burrata and winter black truffle Ravioli, butter sauce and sage	£ 25.00
Home-made strozzapreti with Lamb ragout	£ 27.00
Tagliatelle "alla Bolognese"	£ 28.00
Bettelmatt cheese Risotto, gremolata and winter black Truffle (please allow 20 minutes)	£ 45.00

MAINS

Veal chop "alla Milanese"	£ 55.00
Lemon veal scaloppine	£ 32.00

JOSPER GRILL

Seabass	£ 32.00
Sicilian Red Prawn, Bergamot salsa verde	£ 50.00
Wild Turbot "al Guazzetto" Sicilian Prawns and Artichokes	£ 60.00
Angus rib eye steak, beef jus (300g)	£ 55.00
A5 Japanese Wagyu beef sirloin (200g)	£120.00

SIDES

Mashed potato	£ 7.50
Grilled seasonal vegetables	£ 7.50
Sautéed spinach	£ 7.50
Truffle French fries, grated Parmesan cheese	£ 12.00

JAPANESE

SMALL DISHES

Salted edamame, Maldon salt (v)	£ 4.50
Spiced edamame, chilli garlic and ginger sauce (v)	£ 5.50
Wagyu beef tacos, creamy sweet soy sauce 3pcs	£ 17.00
Assorted raw fish tacos, garlic soy 3pcs	£ 14.00
King crab tacos, chilli yuzu mayo 3ps	£ 19.00
Gyoza miso cod and prawn, chilli yuzu ponzu 3pcs	£ 14.50
Gyoza duck confit, ponzu 3pcs	£ 14.50
Crispy rice with tuna tartare 4pcs	£ 15.00
Crispy rice with salmon tartare 4pcs	£ 15.00
Salmon & furikake spices rice pizza with cucumber, chilli garlic salsa	£ 12.50
J' Secret Mixed, ponzu and truffle oil	£ 16.50
Shrimps tempura, creamy chilli dip	£ 19.50
Wasabi prawns with mango & golden passion fruit salsa	£ 22.00

SOUP AND SALADS

Miso soup, mushrooms and tofu (v)	£ 5.00
Spicy miso soup, lobster and wakame	£ 9.00
Hijiki seaweed salad, sweet tofu, citrus-scented mushrooms, goma dressing (v)	£ 15.50
Baby spinach and fine beans salad, honey sesame dressing(v)	£ 8.50
Lobster, green lollo biondo salad with lemon mustard dressing	£ 32.00

RAW

Sumosan tuna tartare with avocado, fried leek and creamy truffle sauce	£ 14.00
Toro tiradito, green Jalapeno sauce	£ 19.50
Seared salmon, lime soy and mustard miso	£ 16.50
Hamachi tiradito, julienne ginger and fresh sliced truffle	£ 19.50

HOT KITCHEN

Japanese Rice Hot Pot oven baked Chilean seabass with King Crab	£ 52.00
Japanese Rice Hot Pot grilled Angus beef, Onsen egg and sesame chili	£ 65.00
Grilled Angus tenderloin, sweet chilli soy (200g)	£ 42.00
Alaskan marinated miso black cod	£ 45.00
Grilled chicken yakitori, shichimi pepper	£ 18.00
Barley miso glazed chicken	£ 22.00
Angus beef short ribs	£ 27.00
Yakiniku grilled beef fillet skewers	£ 22.00

VEGETARIAN

Pan-roasted tofu, spicy miso, mushrooms, asparagus	£ 12.00
Oven baked aubergine with miso	£ 12.50
Vegetables fried rice	£ 5.50
Steam rice	£ 5.50

Our food can now be ordered and delivered to you from



JAPANESE

SUSHI & SASHIMI

	Nigiri (per piece)	Sashimi (3 pcs)
Chu-Toro	£ 7.00	£ 14.00
Crab	£ 8.00	£ 16.00
Octopus	£ 4.50	£ 7.00
Omelette	£ 3.50	£ 5.00
O-Toro	£ 9.00	£ 18.00
Prawn	£ 4.50	£ 7.00
Salmon	£ 4.50	£ 7.00
Salmon roe	£ 6.50	£ 11.50
Scallops	£ 4.50	£ 7.00
Seabass	£ 4.00	£ 6.00
Smoked Eel	£ 4.50	£ 7.00
Spicy Scallops	£ 5.00	£ 8.00
Sweet Shrimps	£ 4.00	£ 6.00
Tuna	£ 6.50	£ 11.50
Yellowtail	£ 5.50	£ 11.00
Sea Urchin (1 piece)	£12.00	£12.00

MAKI ROLLS

Albemarle , salmon, avocado, orange tobiko	£ 10.50
Billionaire , Sliced raw wagyu, asparagus and mushrooms, fresh truffle	£ 29.00
California , king crab and avocado, orange tobiko	£ 21.00
Prawn tempura , green lollo biondo salad, sweet soy	£ 10.50
Smoked eel , philadelphia cheese with cucumber and salmon	£ 12.50
Salmon & avocado , Sesame seed	£ 10.00
Negi toro , toro, oshinko, crispy, sesame oil, spring onion, tobiko	£ 18.50
Buba , seabass with jalapeno and cucumber, wasabi tobiko	£ 12.50
T&T , tuna tartar and creamy truffle, fried leek	£ 19.50
Temptation , king crab and cooked prawn, tuna tartar	£ 17.00
Spicy tuna , spicy mayo with wasabi tobiko	£ 19.50
Veggie , oshinko with cucumber and avocado, sriracha (v)	£ 8.50
Yasai , cucumber, avocado and gari (v)	£ 8.00
Crispy Quinoa , bell pepper tempura with creamy tofu (v)	£ 12.00
Riceless , salmon and cooked prawn, crispy yukari	£ 14.00
Rock shrimps , Avocado and arugula salad, creamy chili sauce	£ 16.00
Soft shell Crab , cucumber and avocado, orange tobiko mayo	£ 16.00
Tuna tartar , parmesan crisp and soy paper	£ 14.00



sumosan twiga

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 13.5% discretionary service charge will be added to the final bill.