



When we share dishes there is a link built between the guests, we feel comfortable, in a soothing atmosphere and we all follow implicit norms that transmit confidence and guarantee that you can taste all dishes. All in all, in **Sumaila** we are glad to offer you the chance to share dishes since we enjoy seeing you in good company..
Thank you for choosing to share this experience with us!

Starters

Edamame ●

Steamed soybeans with salt flakes.

Miso Soup ●

Dashi broth flavoured with soy paste, wakame seaweed, shiitakes, tofu and spring onions.

Goma wakame salad ●

Served with sesame sauce, cherry tomatoes and sunomono vinaigrette.

Snow crab salad ★

Served with green shoots, avocado, cucumber, cherry tomatoes, mango and a soy and yuzu vinaigrette.

Warm scallop salad ★

Served with quinoa, fennel, corn and shiitakes, with shiso vinaigrette.

Causa limeña ★

A Lima-style crab and avocado stack with black olive sauce, quail's egg and Aonori seaweed flakes.

Sumailla-style yakitori

Free Range chicken and shiitake mushrooms with a sweet soy and sesame sauce.

New style tuna tartare

Bluefin tuna seasoned with spicy soy sauce, sesame and ginger with avocado cream and wasabi tobiko roe, served with crispy seaweed bread.

Salmon tartare

Salmon, avocado, mango and ikura salmon roe, with yuzu vinaigrette and a crispy wonton.

Prawn tempura

Tiger prawns in light tempura served with a tentsuyu sauce.

Sumailla gyozas

Filled with *secreto ibérico* pork and prawns, served with a shiitake and sesame broth.

Mains

Salmon teriyaki

Teriyaki-marinated salmon served with sautéed spätzle noodles and pak choi.

Huancayo-style turbot

Turbot served with spinach and artichokes sautéed with a Huancayo-style spicy cheese sauce made with coconut milk.

Teppanyaki bluefin tuna

Teppanyaki bluefin tuna served with creamed sweet potato spiced with limo chili and katsuobushi foam.

Saikyo miso black cod

48-hour marinated saikyo miso paste with Pacific black cod.

Barbecued sea bass

Sea bass served with lemongrass-infused quinoa risotto, shiitake mushrooms and confit tomatoes.

Duck breast

Duck served with celeriac purée and asparagus tips, with a umeboshi sauce and hoisin emulsion.

Sumailla-style sukiyaki

Slices of beef tenderloin and black truffle, served with rice noodles, vegetables and poached eggs in a sukiyaki sauce.

Home-grown lamb stew

Slow-cooked shoulder of lamb served with creamy potatoes and coriander sauce.

Chargrilled rib-eye steak

Chargrilled rib-eye steak served with shimeji mushrooms and vegetables with a chimichurri sauce.

Grilled octopus

Octopus marinated in *anticucho* kebab sauce, served with panko croquettes, creamed sweetcorn and black olive alioli.

Sushi Bar

Nigiri (2 pieces)

Salmon.....
Tuna.....
Prawns
White fish
Unagi
Flambéed salmon
Flambéed steak.....
Octopus.....

Hosomaki (6 pieces)

Salmon.....
Tuna.....
Cucumber ●
Unagi
Avocado ●
Asparagus ●
Sushi rice

Sashimi

Salmon 5 pcs.....
Tuna 5 pcs.....
Tuna and salmon 6 pcs.....
Moriawase sashimi 20 pcs.

Sushi Moriawase

Uramaki 8 pcs. Nigiri 6 pcs.
Hosomaki 6 pcs. 39

URAMAKI

Vegan roll ●

Avocado, carrot, cucumber, shiitakes and spinach, rolled in toasted sesame and chives soaked in Goma Dare sesame sauce.

Californian special

Snow crab, avocado and cucumber, wrapped in red tobiko roe and Japanese mayonnaise.

Salmon aburi

Salmon, avocado and grilled asparagus, wrapped in toasted sesame and flambéed salmon fillet, dressed with unagi and spicy mayo sauce.

Ebi ten

Tiger prawns in tempura with avocado, wrapped in toasted sesame with unagi sauce and spicy mayonnaise.

Spicy tuna

Bluefin tuna and avocado, wrapped in toasted sesame and spring onions with spicy kimchi sauce and lemon drop pepper mayonnaise.

Foie gras

Foie gras, grilled asparagus and mushrooms, wrapped in toasted sesame and truffled steak flambé.

Sumailla roll

Spicy salmon, carrot and cucumber, rolled in tobiko wasabi and crispy tempura flakes with a teriyaki and rocoto pepper sauce.

Soft shell crab

Soft shell crab tempura with avocado, wrapped in chives, yuzu tobiko and coated in a trio of sauces.

TEMPURA

Hot tuna

Spicy tuna tartare, asparagus and spring onion, wrapped in crispy tempura with miso and yuzu sauce.

Futomaki roll

Tuna, salmon, asparagus, avocado, tobiko roe and fresh coriander, wrapped in crispy tempura with unagi sauce and spicy mayonnaise.

Salmon special

Salmon, kabayaki unagi, avocado and kizami wasabi, rolled in crispy tempura with a smoked chipotle ceviche sauce.

CEVICHE

Seafood ceviche

Red prawns, octopus, white fish and scallops, served with cucumber, red onion and coriander. 21

Acevichado salmon

Slices of salmon served with avocado, red onion and coriander, with a coconut ceviche sauce, sesame, yellow chili pepper and sweet potato chips. 18

House ceviche

Citrus marinated white fish with red prawn ceviche sauce, served with red onion, corn and coriander with creamy sweet potatoes. 19

TATAKI

Tuna tataki

Marinated bluefin tuna in sanbaizu sauce with white garlic cream, black olive powder and spring onion.

Salmon tataki

Salmon rolled in shichimi togarashi, served with guacamole and ikura caviar, coated in a soy vinaigrette.

Beef tataki

Barbecued rib-eye coated in light citrus soy sauce, sesame and tender shoots.

TIRADITOS (A Peruvian fish dish)

Sea bass tiradito

Sea bass served with cucumber, red onion, ikura roe, tender shoots and coriander with a spicy soy and truffle sauce.

Warm salmon tiradito

Salmon served with a soy and ginger paste, with soy sauce, sesame and dried saikyo miso.

Nikkei tuna tiradito

Bluefin tuna with ponzu and lemon drop pepper sauce, served with mango and shiso ragù.

● Vegan

★ Can be made vegan