

Kitchen

STARTERS

EDAMAME 8

Steamed soy beans with salt flakes and virgin olive oil.

MISO SOUP 10

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

AEMONO SALAD 19

Served with mizuna, wakame seaweed, fish and shellfish with a goma dare (sesame) dressing and a red caviar topping.

GOMA WAKAME SALAD 13

Served with a tozasu (soy) dressing, cherry tomatoes and cucumber.

SNOW CRAB SALAD 22

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

COD CARPACCIO 19

With “ramallet” tomato and black olive powder with our majorcan virgin olive oil.

NEW STYLE TUNA TARTARE 22

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

SALMON TARTARE 20

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

SUMAILLA-STYLE YAKITORI 18

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

PRAWN TEMPURA 21

Fintiger prawns in light tempura served with a tentsuyu sauce

SUMAILLA GYOZAS 16

Filled with pork, prawns and vegetables, served with a soy and sesame sauce.

PRINCIPALES

SEA BASS TAMAL 29

Wrapped in a banana leaf with yuzu skin and shichimi togarashi, served with a miso broth infused with red prawn bisque.

TERIYAKI SALMON 27

Salmon marinated in a teriyaki sauce, served with spätzle sautéed with pak choi and fresh tomatoes.

PERUVIAN-STYLE TURBOT 29

Served with sautéed spinach, artichokes and bean sprouts with a Peruvian-style sauce made with coconut milk and yellow chilli pepper.

SAIKYO MISO BLACK COD 34

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

KAMO UDON 28

Crispy duck confit served with udon noodles and Napa cabbage with a dashi soy broth.

RIBEYE STEAK WITH FRESH MUSHROOMS 33

Served with shimeji mushrooms, oyster mushrooms and vegetables, and a chimichurri sauce.

SUMAILLA-STYLE SUKIYAKI 32

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

Sushi Bar

NIGIRI (2 pieces)

Hamachi (Yellowtail tuna)	8	Unagi	9
Salmon	7	Flambéed salmon	8
Tuna	9	Flambéed steak	8
Prawns	9	Octopus	9
White fish	8		

NIGIRIS MORIAWASE (10 pcs.) 35
Variety of fresh fish and shellfish sushi selected by the chef.

MORIAWASE SUSHI 39
Uramakis (8 pcs.), Nigiris (6 pcs.), Hosomakis (6 pcs.)

URAMAKI

CALIFORNIAN SPECIAL 21

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

HAMACHI ACEVICHADO ROLL 19

Cucumber, avocado and carrot wrapped in slices of hamachi (yellowtail tuna) with a yellow chilli pepper acevichada sauce (Peruvian/Japanese fusion).

EBI TEN 21

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

VEGAN ROLL 16

Avocado, carrot, cucumber and shiitake mushrooms, wrapped in chives and goma wakame seaweed, with saikyo miso sauce.

SALMON ABURI 22

Salmon, avocado and asparagus wrapped in toasted sesame seeds and flambéed salmon belly, with spicy mayo and unagi.

SPICY TUNA 23

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

FOIE GRAS 22

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

SOFT SHELL CRAB 22

Tempura-battered crab with avocado, wrapped in yuzu tobiko and served with a trio of sauces.

TEMPURA

FUTOMAKI ROLL 21

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

SUMAILLA FUTO 22

Bluefin tuna marinated in chilli bean sauce and ginger, served with cucumber and wrapped in crispy tempura batter and a teriyaki sauce.

HOSOMAKI (6 pieces)

Salmon	8	Cucumber	7
Tuna	10	Avocado	7
Unagi	10	Asparagus	7

SASHIMI

Salmon 5 pcs.	15	Hamachi (Yellowtail tuna) 5 pcs.	15
Tuna 5 pcs.	16	Tuna & salmon 6 pcs.	17

SASHIMI MORIAWASE (20 pcs.) 34

Variety of fresh fish and shellfish sushi selected by the chef, served with daikon and shiso leaves.

Sushi rice 6

CEVICHE

VEGAN CEVICHE 18

Fresh fruits and vegetables soaked in a lime-yuzu, coriander, ginger and chilli dressing.

SEAFOOD CEVICHE 22

Red prawn, octopus, white fish and scallops served with a sweet potato, coriander, red onion and lemon drop pepper cream.

ACEVICHADO SALMON 20

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

TATAKI

HAMACHI TATAKI 21

Seared hamachi (yellowtail tuna) served with a wakame seaweed and red onion salad, topped with vegetables and toasted kamcha and drizzled with a spicy-citrus sauce.

SALMON TATAKI 19

Seared salmon served with a watercress, mango and daikon salad and drizzled with a balsamic soy vinaigrette.

TIRADITOS (A Peruvian fish dish)

SEA BASS TIRADITO 20

Raw sea bass served with cucumber, red onion, red caviar, orange segments and coriander, with a sweet and spicy dressing.

NIKKEI TUNA TIRADITO 22

Bluefin tuna with a lemon drop pepper ponzu dressing, served with a mango and shiso tartar scented with sesame oil.

Sumailla

by Mauricio Farinola

This establishment freezes all fish products for 48 hours in accordance with the provisions of Royal Decree 1420/2006, Regulation (CE) N 853/2004 concerning the prevention of anisakis. This establishment holds information regarding its products and the content of substances capable of causing food allergies and intolerance. Please ask our staff to provide information. Thank you. VAT INCLUDED

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