### Sashimi & Sushi



Entree Sashimi Salmon & Tuna \$32.00



Main Sashimi Salmon & Tuna \$42.00



Salmon Carpaccio \$19.00

Salmon Sashimi	\$20.00 \$35.00	
Tuna Sashimi	\$28.00 \$48.00	



Assorted Sushi \$37.00



Sushi & Sashimi \$37.00

Nigiri and	Inari (al	1 2pcs)

Salmon	\$6.00	Aburi Prawn	\$7.00	Seaweed Salad	\$5.00
Prawn	\$5.00	Aburi Salmon	\$6.50	Inari	
Scallop	\$7.00	Aburi Scallop	\$8.00	Prawn Mayo	\$5.00
Eel	\$7.00	Aburi Scallop	\$8.50	Inari	
Egg	\$5.00	with Yuzukosho		Stamina Scallop	\$5.00
Surf Clam	\$6.00	Aburi Wagyu	\$8.50	Inari .	

### Salad



Suminoya Salad with Aioli Dressing

Sliced wagyu beef, mixed leaves, half boiled egg, corn, edamame, fried onion chips and chilli

\$15.00



Tofu Salad with Spicy Miso Dressing

Tofu, mixed leaves, seaweed and nori

\$10.00



#### Mixed Salad with French Dressing

Mixed leaves, edamame, corn, fried onion chips and chilli

\$10.00



#### Seafood Salad

with Wasabi Mayo Dressing

Imitation crab, mixed leaves, tobiko, boiled prawn, corn and tenkasu

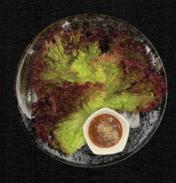
\$12.00



#### Potato Salad with Aioli Dressing

Potato salad, mixed leaves, tobiko, edamame, corn and lotus root chips

\$7.50



Lettuce with Spicy Miso Dip \$6.00

## Side Dish

Wagyu Yukke	\$9.00	Edamame	\$6.50	Kimchi	\$5.00
Wagyu Yukke with Half Boiled Egg	\$9.00	Fried Onion Rings	\$7.00	Menchi Katsu (1pc)	\$4.50
Nagoya Style Fried Chicken Wing (240g)	\$14.00	Lotus Root Chips	\$7.00	Okonomiyaki Stick (2pcs)	\$8.00
Karaage (3pcs)	\$9.00	Takoyaki (5pcs)	\$7.50		

## BBQ-Platter

Suminoya Platter \$100 Serves 2-3 people

> Special Beef Tongue Wagyu Karubi Plate Wagyu Yaki Shabu Wagyu Beef Rib Finger Today's Wagyu





Special Platter

\$80

Serves 2-3 people

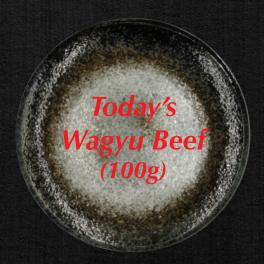
Special Beef Tongue
Wagyu Beef Rib Finger
Black Angus Flap Meat
Black Angus Outside Skirt
Beef Rib with Bone

BBQ Platter Serves 2 people \$60

Wagyu Beef Rib Finger
Beef Rib with Bone
Free Range Pork Rib
Pork Sausage
Chicken with Skin



# BBQ-Wagyu



Please ask staff for info (price will vary)



Today's Wagyu Negi Shio (160g) \$40.00



Wagyu Karubi Plate (100g) \$22.00



Wagyu Yaki Shabu (100g) \$20.00



Wagyu Rib Finger (150g) \$20.00



Wagyu Rib Cap (100g) \$22.00

## BBQ-Beef



Special Beef Tongue (100g) \$20.00



Special Thick Beef Tongue (100g) \$28.00



Black Angus Outside Skirt (100g) \$16.00



Black Angus Flap Meat (100g) \$16.00



Black Angus Hanging Tender (100g) \$16.00



Beef Rib with Bone (150g) \$18.00

# BBQ-Pork & Poultry



Pork Neck (100g) \$13.00



Free Range Pork Rib (100g) \$13.00



Pork Sausage (3pcs) \$9.00



Duck (100g) \$15.00



Chicken with Skin (100g) \$9.00



Basil Chicken (100g) \$11.00

## BBQ-Seafood

U10 King Prawns (2pcs) Squid (100g)

Eel

\$14.00

\$8.00

\$25.00



Garlic Prawns \$8.00



Garlic Scallops \$8.00



Gourmet Assorted Seafood \$35.00

# BBQ-Vegetable



Zucchini (3pcs) \$3.50



Pumpkin (3pcs) \$3.50



Okra (3pcs) \$5.00



Onion (2pcs) \$3.50



Shiitake Mushrooms (3pcs) \$5.00



Mushroom (3pcs) \$3.50



Corn Butter \$5.00



Garlic Butter \$6.00



Garlic in Sesame Oil \$6.00



Mushroom Butter \$4.50

### Condiments

Chilli Paste \_\_\_\_\$2.00

Wasabi Mayonnaise \$2.00 Fresh Wasabi \$2.00

Homemade Miso Dip \$2.00 Mayonnaise \$2.00

# Rice & Soup

Rice	\$4.00
Curry Rice	\$7.50
Grilled Eel Rice Bowl	\$9.50
Spicy Takana and Salmon Flake Rice Bowl	\$7.50
Salmon Kuppa	\$7.50
Seaweed and Egg Soup	\$5.50
Miso Soup	\$3.00
Salmon Ochazuke	\$9.50
Eel Ochazuke	\$9.50

## Dessert

Soft Serve in Cup (Matcha, Black Sesame or Hokkaido Vanilla)	\$3.50
Pudding	\$3.50
Chocolate Mousse	\$3.50
Coffee Jelly	\$3.50
Strawberry Cheese Mousse with Oreos	\$3.50