

3 course menu \$58

🍷 Sake pairing \$18 (30ml x 3)
\$35 (60ml x 3)

oyster w citrus jelly
chawan mushi
dengaku daikon red miso

🍷 *Daichi*

swordfish namban
big eye tuna
octopus karashi sumiso

🍷 *Mahoto*

choice of mains with rice

rice koji spanish mackerel
tofu shiraae

🍷 *Koikawa*

or

black angus sirloin
shitake sundried daikon spinach
miso butter

🍷 *Suiryu*



O P E N K I T C H E N

BYO wine corkage is \$10 per guest

📷 📱 📺 #sumiopenkitchen



web



Instagram

4 course menu \$70

🍶 Sake pairing \$25 (30ml x 4)
\$45 (60ml x 4)

oyster w citrus jelly
chawan mushi
dengaku daikon red miso
🍶 *Daichi*

swordfish namban
big eye tuna
octopus karashi sumiso
🍶 *Mahoto*

choice of mains with rice

rice koji spanish mackerel
tofu shiraae
🍶 *Koikawa*

or

black angus sirloin
shitake sundried daikon spinach
miso butter
🍶 *Suiryu*

black sesame & matcha mochi
🍶 *Umeshu*

6 course menu \$95

🍶 Sake pairing \$35 (30ml x 6)
\$60 (60ml x 6)

oyster w citrus jelly
chawan mushi
dengaku daikon red miso
🍶 *Daichi*

swordfish namban
big eye tuna
octopus karashi sumiso
🍶 *Mahoto*

duck tonyu nabe
🍶 *Taketsuru*

prawn kale tempura
dashi tentsuyu
🍶 *Chikusen*

choice of mains with rice

rice koji spanish mackerel
tofu shiraae
🍶 *Koikawa*

or

black angus sirloin
shitake sundried daikon spinach
miso butter
🍶 *Suiryu*

black sesame & matcha mochi
🍶 *Umeshu*