

# す港 SUMINATO

## Food Menu

At SUMINATO Japanese Restaurant, we aim to bring you the very best in fine, contemporary Japanese dining for a unique experience.

Our Head chef and his team seek for the best, freshest and most seasonal ingredients and use them to create masterpiece dishes. With fresh oysters served with our six special sauces, charcoal grilled lamb cutlets, and incredible desserts, SUMINATO brings a distinct, unique spin to tried and tested Japanese flavours that will satisfy your experience

Choose to order a range of your preferred individual dishes, or leave your meal in the hands of our Head chef with a banquet menu. SUMINATO can also cater to vegetarian, gluten free and 'no raw' Japanese food as requested.

\*90% of dishes can be made gluten-free

\*100% homemade sauces

 = vegetarian

## **Chef's Recommended Banquet Course**

58 per person (minimum of 2 people)

Miso soup 味噌汁

Edamame 枝豆

Sashimi Chef's selection おさしみの盛り合わせ

Tofu and seaweed salad とうふとわかめサラダ

Beef tataki 牛たたき

Chicken karaage 鶏の唐揚げ

Charcoal grilled lamb cutlets 骨付きラムの炭火焼き

Chef's selection of sushi roll 本日のすしロール

Chef's choice of desert 本日のデザート

## **Chef's Recommended Banquet Course**

78 per person (minimum of 4 people)

Miso soup 味噌汁

Edamame 枝豆

Sashimi Chef's selection おさしみの盛り合わせ

King fish carpaccio はまちカルパッチョ

Tofu and seaweed salad とうふとわかめサラダ

Chicken karaage 鶏の唐揚げ

Charcoal grilled squid いかのしょうゆ焼き

Charcoal grilled scallop 焼きホタテ貝

Charcoal grilled lamb cutlets 骨付きラムの炭火焼き

Chef's selection of sushi roll 本日のすしロール

Chef's choice of desert 本日のデザート

## Sashimi さしみ

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| Sashimi Chef's selection<br>おさしみの盛り合わせ | A variety of sliced fresh pieces of raw fishes: salmon, tuna, king fish, scallops and caviar (16pcs) | 29 |
| Salmon sashimi<br>サーモンさしみ              | Sliced fresh pieces of salmon (8pcs)   | 17 |
| Tuna sashimi<br>まぐろさしみ                 | Sliced fresh pieces of tuna (8pcs)   | 18 |
| Hamachi sashimi<br>はまちさしみ              | Sliced fresh pieces of king fish (8pcs)  | 19 |

## Sushi Rolls すしロール

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| SUMINATO roll<br>すみなとロール             | Tuna, salmon, cucumber, tobiko, mayo, chilli sauce, spring onion (8pcs)                                | 19 |
| Soft shell crab roll<br>ソフトシェルクラブロール | Crispy soft-shell crab, cucumber, tobiko, wasabi mayo, spring onion (8pcs)                             | 19 |
| Aburi salmon roll<br>炙りサーモンロール       | Salmon, cucumber, avocado rolled, seared salmon, spicy mayo, spring onion (8pcs)                       | 19 |
| Misoyaki salmon roll<br>サーモンの味噌焼きロール | Pan fried egg, cucumber, avocado rolled, seared salmon, Chef's special miso sauce, spring onion (8pcs) | 19 |
| Teriyaki chicken roll<br>照り焼きチキンロール  | Teriyaki chicken, cucumber, avocado, mayo, mozzarella and baby cos lettuce (8pcs)                      | 19 |
| ✔ Vegetable tempura roll<br>野菜天ぷらロール | Tempura asparagus, avocado, cucumber, pickled vegetables, ten gatsu and spring onion (8pcs)            | 15 |
| Salmon hosomaki<br>サーモンほそまき          | Salmon thin rolls (8pcs)   | 10 |
| ✔ Avocado hosomaki<br>アボカドほそまき       | Avocado thin rolls (8pcs)  | 8  |

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| ✓ Cucumber hosomaki<br>かっぱまき | Cucumber thin rolls (8pcs) | 8 |
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### Tapas タパス (Small Dishes)

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| Misoyaki oysters<br>みそ焼きオイスター                    | Grilled oyster served with Chef's special miso sauce (6pcs)  | 24 |
| Oysters with six flavours<br>of sauce<br>生カキ六点盛り | Natural oyster served with chilly jam, lemon chilli sauce, ponzu, yuzu mayo, tataki sauce and caviar, and lemon (6pcs) | 24 |
| Original oysters<br>生カキ                          | Natural oysters served with lemon (6pcs)   | 20 |
| Salmon Cream Croquette<br>サーモンクリームコロ<br>ック       | Deep fried bread crumbed Salmon and white sauce patties (2pcs)   | 10 |
| ✓ Nasu and tofu agedashi<br>なすととうふの揚げ出<br>し      | Deep-fried tofu and eggplant served with light soy sauce and bonito flake, grated radish on top                        | 16 |
| Chicken karaage<br>鶏の唐揚げ                         | Deep-fried chicken thigh served with special karaage sauce   | 16 |
| Calamari<br>カラマリ                                 | Crunchy calamari served with wasabi mayo sauce   | 16 |
| ✓ Nasu dengaku<br>なす田楽                           | Deep-fried eggplant topped with sweet miso sauce   | 14 |
| ✓ Renkon crisps<br>蓮根チップス                        | Crunchy lotus root crisps served with homemade sauce   | 7  |
| ✓ Potato wedges<br>ポテトフライ                        | Crispy Tassie potato served with garlic parsley mayo, pickled vegetable  | 10 |
| Beef tataki<br>牛たたき                              | Lightly grilled beef in special tataki sauce served with grated radish on top  | 18 |

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| Ebi mayo<br>えびマヨ                 | Battered prawn tossed in special mayo sauce                 | 18 |
| King fish carpaccio<br>はまちカルパッチョ | Sliced king fish, ponzu sauce, daikon, sliced chilli, herbs | 19 |
| ✓ Gyoza<br>餃子                    | Pork / vegetable gyoza (6pcs)                               | 12 |
| ✓ Edamame<br>枝豆                  | Boiled whole soy beans seasoned with sea salt               | 6  |
| Miso soup<br>味噌汁                 | Homemade miso soup with tofu, seaweed, and spring onion     | 5  |

### Salad サラダ

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| ✓ Tofu salad<br>豆腐サラダ         | Tofu, seaweed and mixed vegetable served with creamy sesame soy dressing   | 13 |
| ✓ Beetroot salad<br>ビートルートサラダ | Blanched beetroot and mixed green leaves served with soy dressing and mayo | 15 |

### Tempura 天ぷら

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| Assorted tempura<br>天ぷらの盛り合わせ               | Tempura prawns and vegetables                                      | 19 |
| Soft shell crab tempura<br>ソフトシェルクラブ天<br>ぷら | Tempura soft crab served with our tempura sauce, pickled vegetable | 16 |
| ✓ Vegetable tempura<br>野菜天ぷら                | Mixed tempura vegetables served with tempura sauce                 | 16 |

## Sukiyaki (Hot Pot Dish)

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| Sukiyaki<br>すきやきなべ | Wagyu beef slices, udon noodle, tofu, assorted mushroom and vegetables in homemade Sukiyaki broth | 29 |
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## Meshi 飯 (Rice Dish)

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| Sake ikura don<br>鮭いくら丼 | Grilled salmon, tsukemon (pickled vegetable), caviar, dry seaweed on a bed of rice | 19 |
| ✓ Yasai don<br>野菜丼      | Sautéed seasonal vegetables, tofu with miso sauce, pickles on a bed of rice        | 16 |
| Yakitori don<br>焼き鳥丼    | Grilled chicken and spring onion with yakitori sauce, pickles on a bed of rice     | 16 |

## Grills グリル

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| Teriyaki chicken<br>照り焼きチキン   | Grilled chicken thigh fillet served with caramelised Teriyaki sauce, julienned leeks   | 23 |
| Beef steak<br>牛ステーキ           | Eye fillet steak served with crispy locally grown potatoes, green vegetable, cocktail onion, radish, Yakiniku sauce                                | 28 |
| Wagyu beef steak<br>和牛ステーキ    | Wagyu striploin steak (a marble score of 7) served with fried vegetables and three flavours of sauce (sesame miso, ginger soy, and seeded mustard) | 42 |
| Kaiseniyaki (hot pan)<br>海鮮焼き | Mixed seafood in garlic butter, basil, sake-soy sauce served with vegetables on hot plate  | 26 |
| Buta shogayaki<br>豚生姜焼き       | Charcoal grilled slow-cooked pork belly in soy ginger sauce served with apple pureé, pickled Daikon, cocktail onion, vegetables                    | 24 |
| Misoyaki salmon<br>サーモンの味噌焼き  | Grilled Salmon with chef's special miso sauce, together with some homemade pickles   | 25 |

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| Saikyoyaki fish<br>白身魚の西京焼き                    | Grilled seasonal white fish with miso and yuzu, together with some homemade pickles | 24 |
| Charcoal grilled lamb cutlets<br>骨付きラムの味噌からし焼き | Charcoal grilled lamb cutlets, seeded mustard miso sauce, green vegetables (3pcs)   | 29 |
| Charcoal grilled scallop<br>焼きホタテ貝             | Charcoal grilled scallop served with chilli mayo (3pcs)                             | 15 |
| Charcoal grilled squid<br>いかのしょうゆ焼き            | Charcoal grilled squid served with soy-sake sauce, lemon                            | 19 |

## Dessert デザート

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| ✓ Vanilla Cheesecake<br>バニラチーズケーキ |  | 11 |
| ✓ Tiramisu<br>ティラミス               |  | 11 |