



S U M I B I

元祖牛たん タルタルステーキ

GYUTAN TARTAR STEAK

A New Gyutan Experience — Finely Chopped Beef Tongue Steak with rich tartar-style, prepared fresh daily.

Double	300g	168
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Single	150g	128
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Triple	450g	218
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Smoke Cheese
Topping 12



鉄板

T Teppan

BEEF TONPEIYAKI 85
Osaka style beef omelette

牛すじ
とんぺい焼き



SOBA NIRA CHIJIMI 58
Crispy pan-fried chijimi layered with soba noodles and fresh nira.

チジミ

そばとニラの

帆立



YARIKA MISO BUTTER 98
Grilled squid glazed with savory miso butter.

ヤリイカ
味噌バター



HOTATE BUTTER SHOYU 128
Hokkaido scallops glazed with savory butter shoyu.

バター醤油



TENGGIRI YUZU MISO 90

Tender teppan-grilled tenggiri glazed with fragrant yuzu miso sauce.

サワラ焼き
柚子味噌ソース



MOCHI CARBONARA 80

Golden grilled mochi in rich carbonara sauce.

餅
カルボナーラ



MAGURO STEAK ROASTED GARLIC 108

Seared tuna steak finished with roasted garlic sauce.

ローストガーリック

鮪ステーキ



GYUSUJI YAKI UDON 85

Stir-fried udon with tender beef tendon in savory sauce.

牛すじ
焼きうどん

TEPPAN EDAMAME 35 SALT / SPICY (+5) / TRUFFLE (+15)

枝豆 塩/スパイシー/トリュフ

Sizzling teppan edamame with your choice of salt, spicy, or truffle flavor.

KOEBI TORORO YAKI 88

小エビと長芋とろろ焼き

Tender nagaimo tororo and sweet baby shrimp.

MEKAJIKI LEMON PEPPER YAKI 108

メカジキレモンペッパー焼き

Tender swordfish elevated with fragrant lemon pepper seasoning.

TORI MOMO KOUMI YAKI 90

鶏モモ香味焼き

Perfectly grilled chicken thigh with fragrant herbs and spices.

BEEF PEPPER RICE 118

ビーフペッパーライス

Teppan-style beef rice packed with smoky aroma and umami.

SALMON GARLIC PEPPER RICE 118

サーモンガーリックペッパーライス

A flavorful balance of rich salmon, aromatic garlic, and warm rice.

前菜

Zensai

うなぎ
出汁巻き玉子

DASHIMAKI TAMAGO UNAGI 85

Fluffy Japanese rolled omelette filled with savory grilled eel, lightly sweet and rich in umami.



TOMOROKOSHI PARMESAN CHEESE 58

Corn with parmesan cheese, butter & teriyaki sauce

とうもろこし
パルメザンチーズ焼き

おつまみ

牛たん



ABURI BEEF TONGUE CARPACCIO 158

Lightly seared thin sliced beef tongue

鮪タルタル

海苔カナッパ

MAGURO TARTAR NORI CANAPE 108

Fresh tuna tartare served on crispy nori



YAMITSUKI KYURI 50

Japanese cucumber seasoned with a savory sesame dressing

やみつき
胡瓜

CREAM CHEESE TAKUWAN ROLL 65

クリームチーズたくわんロール

Thinly-sliced Pickled Radish with Cream Cheese & Dried Fish Bonito

SMOKE CHEESE SENBEI 55

スモークチーズせんべい

Smoked cheese crackers.

ABURI MARUGOTO MENTAIKO 88

炙りまるごと明太子

Grilled spicy cod roe

DASHIMAKI TAMAGO 68

出汁巻き玉子

Soft Japanese rolled omelet.

DASHIMAKI TAMAGO MENTAIKO 78

出汁巻き玉子 明太子

Japanese rolled omelet with spicy cod roe.

EIHIRE 90

エイヒレ

Dried Stingray Fins

SHIO EDAMAME 35

塩ゆで枝豆

Salted Green Beans



Agemono

ZURI KARA 68

Golden fried chicken gizzard

ニンニク入り

ずり唐
(砂肝)



MAGURO KATSU SANDWICH 95

Crispy tuna katsu sandwich with savory sauce



SPICY POPCORN 58

sweet corn in our signature spicy seasoning



SMOKE CHICKEN NANBAN 78

Crispy smoked chicken with rich tartar sauce and ikura

スモーク
チキン南蛮

UNAGI HASAMI AGE 138

うなぎの挟み揚げ
Deep-fried unagi rolls.

EBI YUZU MAYO 110

海老の柚子マヨ
Golden crispy shrimp paired with creamy yuzu mayo

AGEDASHI TOFU 60

揚げ出汁豆腐
Lightly fried tofu served in warm savory dashi

TORI KARAAGE 65
Original, Spicy Mayo

鶏唐揚げ オリジナル / スパイシーマヨ
Chicken karaage, perfectly seasoned and fried.

AONORI EBI TEMPURA 108

青のり海老天ぷら
Crunchy shrimp tempura with a fragrant seaweed finish.

KOEBI KARAAGE 68

小海老唐揚げ
Bite-sized crispy shrimp, perfectly fried.



BEEF KATSU MOZZARELLA CHEESE 98

ビーフカツモッツァレラチーズ
Deep-fried beef katsu roll with mozzarella

CHIKUWA CREAM CHEESE 58

竹輪クリームチーズ
Deep-fried chikuwa fish cake stuffed with cream cheese.

FRENCH FRIES 50

Salt, Nori, Cheese
フレンチフライ 塩、青のり、チーズ
French fries with your choice of Salt, Aonori (Japanese seaweed), or Cheese seasoning.



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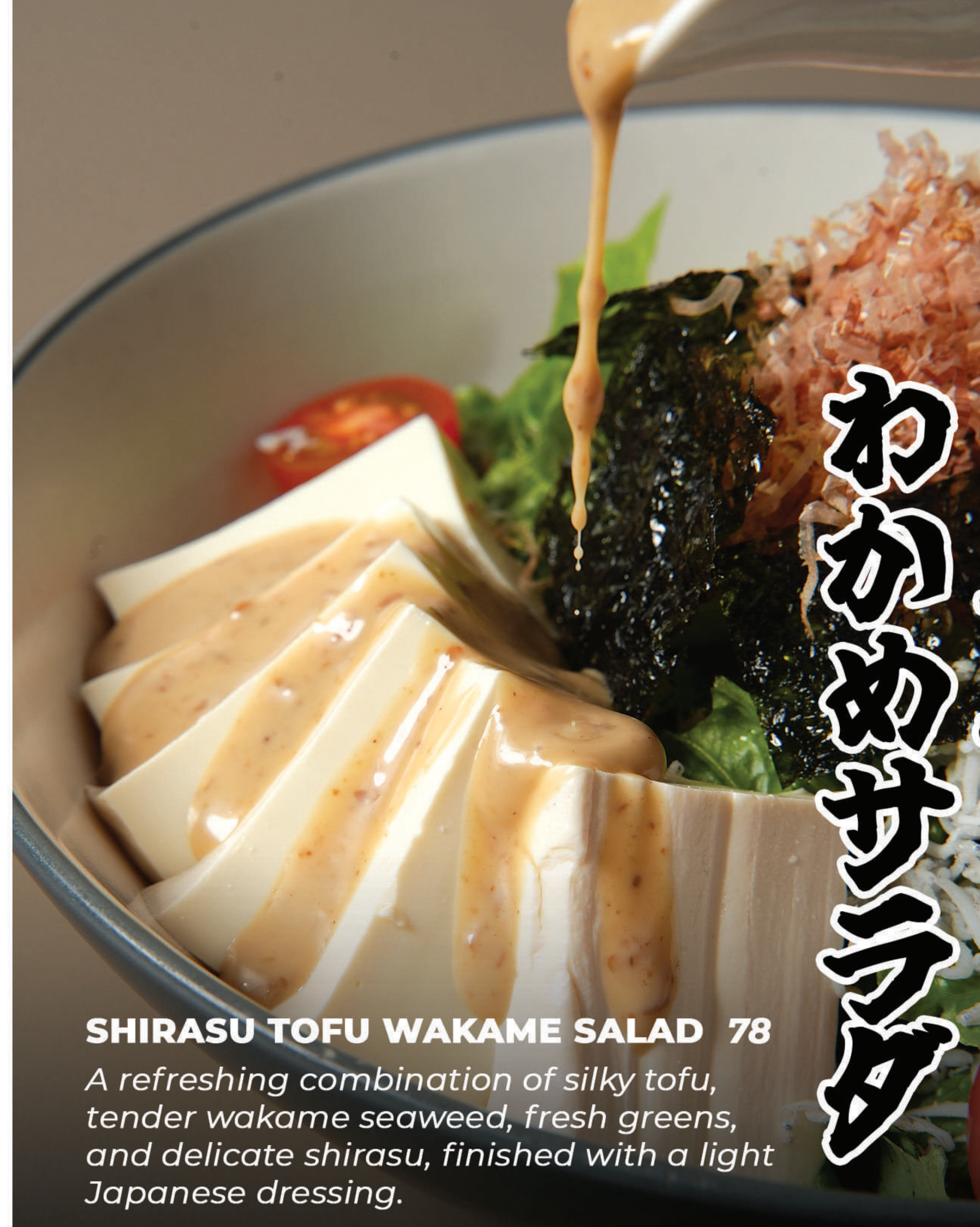
Salad

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SEAFOOD COBB SALAD 118

A vibrant mix of fresh greens topped with assorted seafood, egg, tomatoes, and crisp vegetables, finished with a light, flavorful dressing.



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SHIRASU TOFU WAKAME SALAD 78

A refreshing combination of silky tofu, tender wakame seaweed, fresh greens, and delicate shirasu, finished with a light Japanese dressing.

ONTAMA HORENSO SALAD 88

温玉ほうれん草サラダ

Fresh spinach, mushrooms, and mixed vegetables topped with a soft-boiled egg and parmesan cheese.

SMOKE SALMON CAESAR SALAD 98

スモークサーモンシーザーサラダ

Crisp fresh greens topped with premium smoked salmon, parmesan cheese, crunchy croutons, and creamy Caesar dressing.

CHOREGI SALAD 78

チョレギサラダ

A refreshing Japanese-style green salad tossed in a savory sesame dressing, topped with roasted sesame seeds and crispy nori.

刺身 Sashimi

鮪赤身 からし味噌

MAGURO KARASHI MISO 98

Fresh tuna with spicy Japanese mustard miso sauce

サーモン タタキ 柚子トリュフ

SALMON TATAKI YUZU TRUFFLE 98

Lightly seared salmon with citrusy yuzu and aromatic truffle sauce

SASHIMI SANTEN MORI 185

刺身三点盛り

3-Kinds assorted sashimi

SASHIMI GOTEN MORI 285

刺身五点盛り

5-Kinds assorted sashimi

GOMA MAGURO 75

胡麻鮪

Fresh tuna with sesame sauce

GOMA SALMON 75

胡麻サーモン

Fresh salmon with sesame sauce

HAKATA GOMA SHIME SABA 88

博多胡麻×鯖

Cured mackerel finished with rich sesame flavor, Hakata style.

HOKKAIDO HOTATE CARPACCIO 128

北海道帆立カルパッチョ

Fresh Hokkaido scallops served as a delicate carpaccio with a light, refreshing touch.

ABURI SHIMESABA 98

炙りしめ鯖

Flame-seared cured mackerel in a refreshing citrus soy sauce, topped with fresh herbs

TSUKUNE 33
EGG YOLK / CHEESE

鶏つくね タレ/チーズ

Grilled Japanese chicken meat-ball glazed with yakitori sauce served with your choice of egg yolk or cheese

HIRE STEAK
DEMI GLACE SAUCE 228

牛ヒレステーキ デミグラスソース

Tender beef fillet steak grilled to perfection, served with a rich and savory demi-glace sauce.

TORI HONEY
MUSTARD YAKI 88

鶏ハニーマスタード焼き

Grilled chicken glazed with a sweet and tangy honey mustard sauce



HARAMI TARE YAKI 198

Grilled beef skirt steak with savory tare sauce

ハラミ
たれ焼き



NEGISHIO KARBI YAKI 158

Juicy grilled beef short ribs topped with negi-shio sauce.

葱塩
カルビ焼き



Tボーン
ステーキ

T-BONE STEAK 500g 538

500g of premium T-Bone Steak, grilled to perfection and served with our signature sauce.

Meat 炭焼き

炭
焼
き

Seafood

帆立
スモーク
マヨ焼
き

**HOTATE SMOKE
MAYO YAKI 128**

scallops grilled with a rich smoked
mayonnaise topping until golden
and lightly caramelized.



UNAGI KABAYAKI 180

Premium freshwater eel grilled to
perfection and glazed with a rich,
sweet-savory kabayaki sauce.

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SALMON 128

TERIYAKI / SPICY MAYOYAKI

サーモン照り焼き
サーモンスパイシーマヨ焼き

Perfectly grilled salmon
served with your choice of
savory teriyaki glaze or
creamy spicy mayo.

SABA 108

SHIOYAKI / TERIYAKI

鯖塩焼き/鯖照り焼き

Tender, flavorful mackerel
prepared your way—
simply grilled with sea salt for
a clean, natural taste, or
glazed with savory teriyaki
sauce.



IKA MARUYAKI 98

Grilled whole squid with shichimi mayo

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**SALMON HARASU
YAKI 128**

サーモンハラス焼き

Grilled salmon belly

SHISHAMO YAKI 65

ししゃも焼き

Grilled Japanese smelt

寿司

Sushi

牛肉

すき焼き ロール

BEEF SUKIYAKI ROLL 95

Tender beef sukiyaki wrapped into a flavorful roll, finished with a rich savory glaze.

TEPPAN SALMON CHEESE ROLL 135

鉄板 サーモンチーズロール

A delicious roll with teppan-grilled salmon and melted cheese

CRISPY SALMON ROLL 95

クリスピーサーモンロール

A crispy and flavorful salmon roll with the perfect balance of crunch and savory goodness.

SALMON MENTAICO ROLL 95

サーモン明太子ロール

Fresh salmon roll with creamy mentaiko.

SPICY TUNA ROLL 95

スパイシーツナロール

Fresh tuna roll with a spicy kick and rich savory flavor in every bite.

EBITEN ROLL 78

海老天ロール

Golden crispy shrimp tempura roll

UNAGI OSHI SUSHI 228

うなぎ押し寿司

Sushi with tender grilled eel, finished with rich savory flavor.

ABURI TORO SHIMESABA SUSHI 128

炙りトロしめ鯖押し寿司

Seared fatty shimesaba sushi with rich umami flavor and a delicate smoky touch.

ABURI NIGIRI SUSHI 98

炙りにぎり寿司 3貫

Lightly seared nigiri sushi



NEGI TORO SALMON ROLL 95

Salmon roll filled with chopped fatty tuna (negi toro) and fresh scallions.

ねぎとろ

サーモンロール

小鍋 Nabe

(2-3人前)

WAGYU SUKIYAKI NABE 188

和牛すき焼き鍋

Premium Wagyu simmered in a rich, savory sukiyaki broth.

HOKKAIDO SALMON UNI NABE 188

北海道サーモンうにクリーム鍋

Rich and creamy hot pot featuring premium Hokkaido salmon and luxurious sea urchin (uni) in a velvety cream broth.

SALMON MALA NABE 188

Tender salmon simmered in a bold, aromatic mala broth infused with Sichuan peppercorns and chili. A perfect balance of numbing spice, rich flavor, and comforting warmth.



サーモン
麻辣鍋

麺 NOODLES



HOKKAIDO MISO RAMEN 85

Ramen with chicken chasu, egg, in thick miso soup



TAN TAN MAZE SOBA 90

Dry ramen with minched beef, beansprouts, peanuts, egg yolk in original sesame sauce. Add vinegar, mala oil & mix well!!

KAMO PAITAN RAMEN 98

濃厚鴨白湯ラーメン

Silky duck paitan broth with rich umami depth, paired with tender duck slices

YUZU SHIO RAMEN 85

柚子塩ラーメン

Ramen with chicken chashu and egg in a light umami-rich yuzu broth.

TAN TAN MEN 88

坦々麺

Ramen with minched beef in spicy sesame soup

SALMON MENTAICO CREAM UDON 118

サーモン明太子クリームうどん

udon noodles tossed in a rich and creamy mentaiko sauce, topped with tender salmon.

飯 RICE



YAKITORI DON 88

Juicy grilled chicken glazed with savory yakitori sauce, served over steamed rice for a comforting and satisfying Japanese rice bowl.

焼鳥丼



ABURI SUKIYAKI DON 118

Flame-seared beef glazed in a rich sukiyaki sauce, served over steamed rice with egg yolk and salmon caviar.

すき焼き丼



BARA CHIRASHI DON 138

A colorful rice bowl topped with a generous assortment of fresh sashimi, seafood, and traditional Japanese garnishes.

ばらちらし丼

MAGURO KATSU DON 108

とじないまぐろカツ丼

Golden-fried tuna cutlet on steamed rice, topped with fluffy egg and signature donburi sauce.

JYUKUSEI

CURRY RICE 58 / 88

NAMIMORI / KOMORI

熟成カレーライス 並盛り / ㇼの小盛り

Japanese curry, served over steamed rice. Available in a regular size or a mini portion to finish your meal.

ABURI SALMON DON 125

炙りサーモン丼

Flame-seared salmon served over steamed rice.

UNAGI DON 138

うなぎ丼

Tender grilled freshwater eel glazed with a rich, sweet-savory kabayaki sauce, served over steamed rice.

YAKI ONIGIRI 38

SHOYU, UNI MISO, MENTAICO

焼きおにぎり

うに味噌 醤油、明太子

Japanese grilled rice balls with a crispy golden crust and a soft, fluffy center. Choose from rich Uni Miso, classic Soy Sauce, or savory Mentaiko.

自分好みのハイボール Whiskey Highball

濃いめ +25
STRONG

HOMEMADE

レモネード



LEMONADE
HIGHBALL 70

HOMEMADE

ライム



LIME
HIGHBALL 70

HOMEMADE

ジンジャー



GINGER
HIGHBALL 70

柚子



YUZU
HIGHBALL 85

オロナミンC



ORONAMIN C
HIGHBALL 85

りんご酢



APPLE VINEGAR
HIGHBALL 75

角



SUNTORY
KAKU HIGHBALL 80

自分好みのサワー Vodka Cocktail

濃いめ +25
STRONG

HOMEMADE



LEMONADE
SOUR 70

レモネード

HOMEMADE



LIME SOUR 70

ライム

HOMEMADE



GINGER
SOUR 70

ジンジャー

柚子



YUZU SOUR 80



ORONAMIN C
SOUR 80

オロナミンC



APPLE VINEGAR
SOUR 70

りんご酢



RYOKUCHA
HAI 59

緑茶ハイ



OOLONG
HAI 59

ウーロンハイ



SUPER LEMON
SOUR 70

超レモンサワー

梅酒 Plum Wine



PLUM WINE ON THE ROCK 85

梅酒オンザロック



PLUM WINE SODA 90

梅酒ソーダ



SHIFUKU NO KAORI 720ml / 950

特撰梅酒 至福の香
「スッキリ辛口」

麦酒 Beer



BALI HAI PREMIUM 620ml / 75

バリハイ 大瓶



SAPPORO 330ml / 85

サッポロ 小瓶



BINTANG 330ml / 50

ビンタン 大瓶

焼酎 Sochu



DAIYAME (KAGOSHIMA) 900ml / 1,200

芋焼酎 だいやめ「アロマリッチな香気」



SATSUMA SHIRANAMI (KAGOSHIMA) 900ml / 1,150

芋焼酎 さつま白波「南いも焼き芋の香り」



MOMOSUKE (OITA) 900ml / 1,200

麦焼酎 百助「飲み飽きしない麦の香り」

韓国焼酎 Soju



JINRO CHAMISUL ORIGINAL / GREEN GRAPE 180

ジンロ チャミスル

日本酒 Sake



Japanese Sake Hot / Cold 180ml / 170

Wine & Sake

PLEASE ASK OUR STAFF FOR AVAILABILITY

日本酒メニューご用意しております。

Non Alcohol

JAPANESE TEA (FREE FLOW) 23
お茶 温・冷

LYCHEE ICE TEA 38
ライチ アイスティー

ICE LEMON TEA 30
アイスレモンティー

ICE TEA / OOLONG TEA 30
アイスティー / ウーロン茶

COCA COLA 30
コカコーラ

JUICE 35
ジュース

AQUA REFLECTIONS 380ml 35
ミネラルウォーター

AQUA SPARKLING 380ml 35
ミネラルウォーター

Arigato!

 **sumibi.id**