



sumosan twiga

# *Chef's Tasting Menu*

EDAMAME

*Salted & spicy*

WAGYU TACOS

*Wagyu beef with sweet chili soy sauce*

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SALMON & AVOCADO

*Salmon, avocado, white sesame seeds*

PRAWN TEMPURA

*Prawn tempura, lollo Biondo, unagi sauce*

SASHIMI

*Salmon, seabass & Hamachi*

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BURRATA

*Yellow and red Datterino tomatos, olives, basil*

CRISPY CALAMARI

*Deep-fried baby squid, green chillies, spicy mayonnaise*

BEEF CARPACCIO

*Crunchy tuille, wild rocket, Grana Padano shavings*

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MISO BLACK COD

*Alaskan miso marinated black cod, Bok choy*

VEGGIE RICE

*Fried rice with seasonal vegetables*

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TRUFFLE RISOTTO

*Seasonal wild mushrooms,  
parmesan, black truffle*

LAMB CHOPS

*Marinated lamb cutlets with Aji Panka,  
Marjoram, Pico de Gallo*

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CHICKEN YAKITORI

*Grilled chicken thigh with shichimi pepper  
& Bok choy*

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TIRAMISÙ

*Savoardi, Mascarpone cream, Illy coffee and cacao*

FERRERO ROCHER

*Soft hazelnut cream covered by a golden  
crunchy hazelnut glaze*