

SHUMI

PAN-ASIAN RESTAURANT



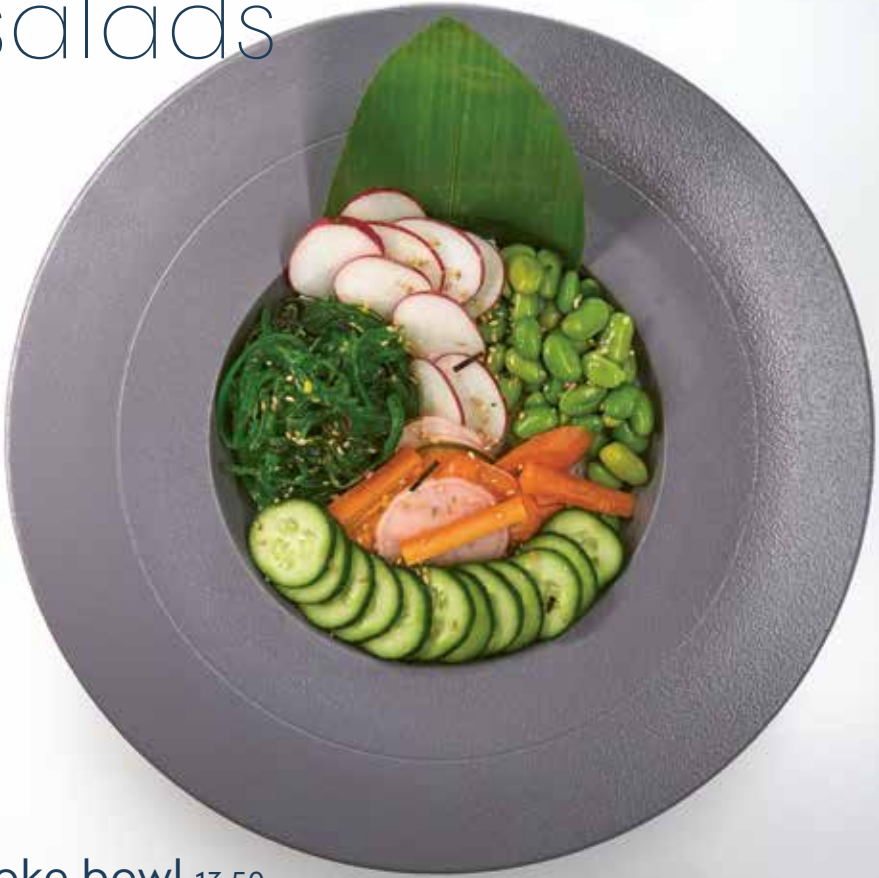
Above prices are in (€) and inclusive of V.A.T and all applicable charges

If you have any concerns regarding food allergies and intolerances, please ask a member of our staff for further assistance

allergens

[G] gluten [L] lupin [C] celery [CR] crustaceans [M] milk [E] egg
[SU] sulphur dioxide [SE] sesame [MO] molluscs [MU] mustard
[N] tree nuts [F] fish [S] soybeans [P] peanuts

salads



poke bowl 13.50

[G, S, SE, SU]

Sticky rice, edamame beans, crunchy carrot and cucumber, radish, coriander, wakame and spicy mayo

saikyu tuna salad 14.00

[G, F, S, N, SE, SU]

Green salad with thin sliced tuna and wasabi miso



creative appetizers



seabass tiradito 14.00

[G, F, S, SE, SU]

Thinly sliced seabass, yuzu, chili, coriander, and olive oil - 8 pieces

hamachi ceviche 15.00

[G, F, S, SE, SU]

With coriander, chili, strawberry, shallot, and yuzu lemon





duck spring roll 11.00

[G, F, S, SE, SU]

Shredded Slow cooked duck with carrots, spring onion, bean sprout sweet chili sauce



tempura prawns 14.00

[G, CR, F, S, SE, SU]

Crispy black tiger prawns with tempura sauce



temari balls 15.00

[CR,F, SU]

Sushi rice balls with salmon, tuna, prawns, sea bass and avocado - 5 pieces



crispy rice 11.00

[G, F, S, SE, SU]

Deep fried sushi rice with spicy salmon and tuna - 6 pieces

edamame 8.00

[S]

Steamed green soya beans sprinkled with sea salt (soybeans)



soups



miso soup 9.50

[G, F, S, SE, SU]

With Japanese tofu, shitake, wakame and spring onion



tom yum soup 10.00

[G, F, S, SE, SU, MO]

With selection of seafoods, lemon grass, coriander and fish stock

nigiri



maguro 10.00

[F, SU]
Tuna - 2pcs



sake 10.00

[F, SU]
Salmon - 2pcs



ebi 10.00

[F, SU]
Prawn - 2pcs



suzuki 10.00

[F, SU]
Seabass - 2pcs



tamago 8.50

[E, S, M, SE, SU]
Japanese omelette - 2pcs

maki



fried spicy california roll 12.00

[CR, F, SU]

Crab, avocado, cucumber and spicy salmon - 8pcs

spicy aburi tuna 14.00

[SU, F]

Light charred tuna with spicy aburi sauce and teriyaki glaze - 8pcs



aburi salmon 14.00

[SU, F]

Lightly charred salmon with spicy aburi sauce - 8pcs

softshell crab maki 15.00

[G, CR, E, F, S, SE, SU]

With lettuce, wakame, cucumber, avocado and volcano sauce - 8pcs



futomaki 15.00

[CR, E, SU]

Tamago, prawn, crabstick, cucumber, avocado and furikake - 5 pcs

crunchy maki 14.00

[G, CR, E, M, SU]

Prawn, avocado and cream cheese - 8pcs



rocket maki 14.00

[F, M, SU]

Tobiko, rocket, cream cheese, cucumber and smoke salmon - 8pcs

caterpillar maki 15.00

[G, F, S, SU]

Grilled eel, avocado, cucumber, and teriyaki glaze - 8pcs



spicy prawn maki 15.50

[G, CR, S, SE, SU]

Marinade steamed prawn, chili and crispy tempura - 8pcs



sushi platters to share

omakase platter 30.00

- Sashimi salmon and tuna - 4 pcs
- Nigiri salmon and tuna - 4 pcs
- Spicy California roll -4 pcs
- Crunchy maki - 4 pcs



sashimi platter 30.00

- Sashimi salmon - 3 pcs
- Sashimi tuna - 3 pcs
- Ebi sashimi - 3 pcs
- Hamachi sashimi - 3 pcs



maki platters 38.00

- Crispy rice spicy salmon - 4 pcs
- Spicy California roll - 4 pcs
- Soft shell crab maki - 4 pcs
- Crunchy maki - 4 pcs
- Rocket maki - 4 pcs



hot creations

miso black cod [G, F, S, SU] 19.50
Marinated black cod with saikyu miso sauce

vietnamese steamed seabass [G, F, S, SE, SU] 19.00
Steamed seabass fillets with ginger, garlic and chili

thai green curry prawns [G, CR, P, MO] 17.00
Sauté prawns with carrots, bell peppers, onions and green curry sauce.

mushrooms mapu tofu [G, C, S, SE, SU] 16.00
Deep fried Japanese tofu with shitake and wild mushrooms

yakitori chicken [G, S, SE, SU] 16.00
Marinated Chicken skewer with sesame seeds and teriyaki sauce

gyuzeteki beef [G, S, M, SE, SU] 19.00
Stir fried beef tenderloin with garlic, soy emulsion, pickle cucumber and parsnip puree.

korean fried chicken [G, E, C, SE, SU] 16.50
With marinated pickle vegetables and mild Korean chili sauce

vietnamese pork meatballs [G, S, C, SE, SU] 16.50
Sweet and sour pork meat balls with bell pepper and pineapple

chow mein noodles [G, CR, S, SE, SU] 12.50
Egg noodles with stir fried vegetable, prawns and chow mein sauce

yaki udon [G, S, SE, SU] 13.50
Stir fried thick udon noodles, vegetable and tonkatsu sauce

bok choy [M, CR, F, P] 6.50
Sautéed with oyster sauce

steamed sticky rice 5.00

steamed vegetables 5.00

dessert

etnao [G, E, M, N, SU] 11.00
Warm Tonga chocolate cake, served with blood orange sorbet

passion and coconut tart [G, E, M, N, SU] 10.00
Almond sable flavored with lemon, passion fruit cream,
crispy fillo pastry, served with forest fruit sorbet

mochi balls [G, E, M, N, SU] 11.00
3 pieces of sweet Japanese pounded rice with ice cream

flavoured tea's

ginger breeze - herbal infusion

4.50

This ayurvedic herbal blend of citrus peel, lemongrass as well as the slight tang of ginger and pepper has an energizing and refreshing effect

chamomile meadow - herbal infusion

4.50

This smooth, fragrant and soothing tea is made of high-grade chamomile flowers. It has a characteristic spicy and pleasant taste

ginseng flight of dragon - flavored green tea

4.50

This blend of finest green and white teas and complex fruity aromas first develops a subtle sweetness before the tang of ginseng hits the palate

essence of fruit - flavored fruit infusion

4.50

Super fruits like blueberry, pomegranate and açai contain a high amount of antioxidants and have a soothing effect on body and mind

darjeeling puttabong - black tea

4.50

This exquisite first flush Darjeeling is picked in the Himalaya mountains. It features the harmonious aroma of flowers and a slight sweetness

alcoholic flavours

	glass 5cl	glass 17cl	vase 20cl	bottle 72cl
choya original, umeshu Ume fruit liquor	-	7.50	-	32.00
choya extra years, umeshu Ume fruit liquor	-	8.50	-	36.00
choya sake Yucho brewery, Nara region	4.00	-	12.00	32.00

* Served warm or cold

MEDITERRANEAN