



SUSHI SUNDAYS

STARTERS

Edamame
Soya beans, sea salt

9

Agedashi Tofu
Deep fry tofu, dashi stock, soya source, mirin

10

Tuna Tartar
Tuna, pine nuts, cucumber, tartar source

22

White Fish
*with ponzu source
Thin sliced white fish,
Japanese citrus source*

18

SUSHI

Sashimi Platter 20 pcs55
Medium fatty tuna (3 pcs), Tuna (3 pcs), Salmon (3 pcs), Pink shrimp (3 pcs), Yellow tail (3 pcs), Sea bass (3 pcs), Scallop (2 pcs)

Sushi Platter 8 pcs45
Medium fatty tuna, Tuna, Salmon, Pink shrimp, Yellow tail, Sea bass, Scallop, Eel

Sushi Rolls Platter 24 pcs35
Salmon avocado roll (6 pcs), Tuna roll (6 pcs), Avocado cucumber roll (6 pcs), Eel cucumber roll (6 pcs)

Assorted Platter 21 pcs55
Rolls: Tuna (6 pcs), Salmon Avocado (6 pcs), Sushi: Medium fatty tuna, Yellow tail, Scallop, Tuna (3 pcs), Salmon (3 pcs), Sea bass (3)

SALADS

Avocado Salad12
Avocado, mix leaf salad, tomato dressing

Seaweed salad10
Tosaka seaweed, wakame seaweed, tomato dressing

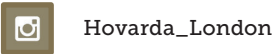
SAKE

COLD SAKE

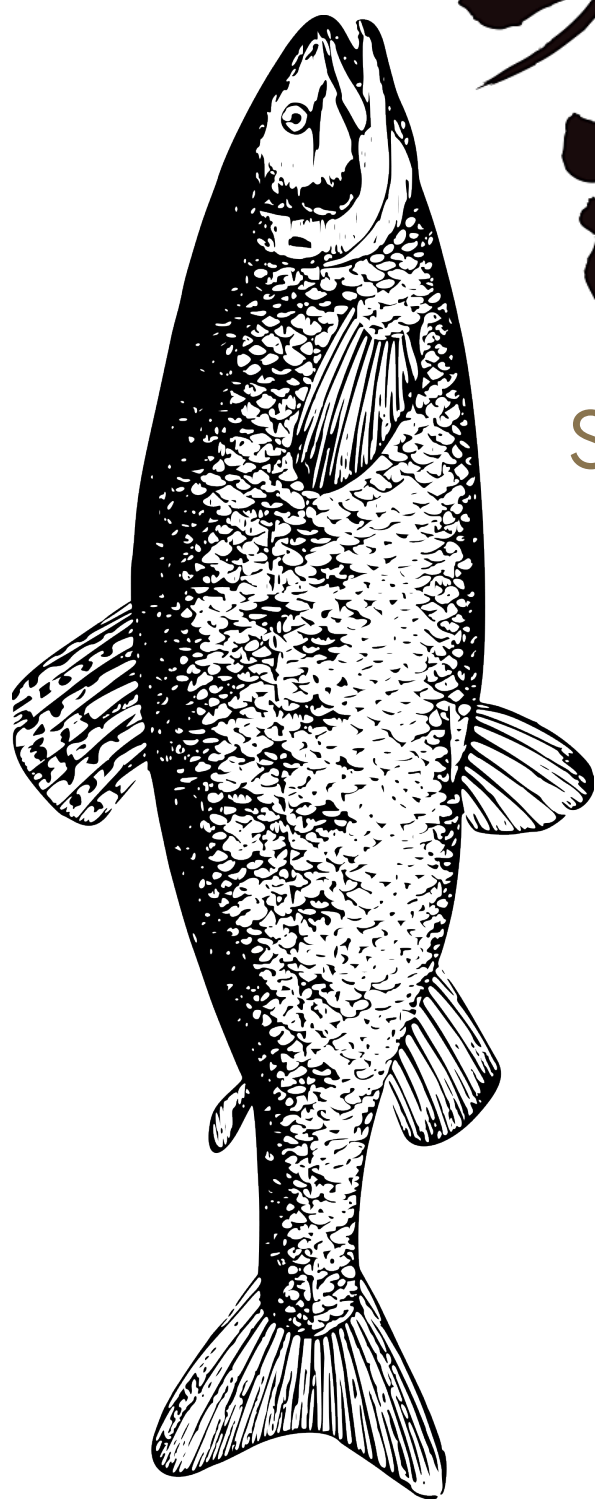
	50 ml	125 ml	Carafe
Tosatsuru Washi Junmai <i>Subtle and elegant dry sake with clean texture. It has light Umami which gives depth to it</i>	7	16	22
Kubota Koju Junmai Ginjo <i>Has a gentle aroma and semi sweet acidity that evolves in your mouth. Notes of grains and flowers, with excellent Umami</i>	9	17	25
Ganji Yunnagi Junmai Daiginjo <i>Velvety and well balanced with a touch of mango and pineapple notes. Such a gentle Junmai Daiginjo with clean and dry finish.</i>	10	22	35

HOT SAKE

Tokusen Sochubai Gokai 7 16 19
Gokai is warm dry-flavoured sake that has rich sake flavour.



Please ask a manager for further allergen information. Our dishes may contain traces of nuts and fish dishes may contain small bones.
Discretionary service charge of 13.5% is added to your bill, which is distributed amongst our team. VAT included at the standard rate.



寿司

SUSHI SUNDAYS

HOVARDA