

## COLD APPETIZER

<b>CUCUMBER</b> ..... <i>Salt-cured cucumber finished with togarashi spice</i>	5
<b>GOBO</b> ..... <i>Mirin braised burdock root with sesame seed</i>	5
<b>POTATO</b> ..... <i>Creamy potato salad with crispy potato skin</i>	5
<b>MIZUNA GREENS</b> ..... <i>Japanese mustard greens with carrot-citrus dressing</i>	6
<b>TOFU</b> ..... <i>Chilled served with caviar and crispy ginger</i>	6
<b>MAGURO</b> ..... <i>Bluefin tuna with white soy, yuzu juice, and crispy shallot</i>	14
<b>MADAI USUZUKURI</b> ..... <i>Japanese farmed sea bream with ponzu and ginger</i>	12
<b>SMOKED KAMO</b> ..... <i>Tea smoked duck breast served with Japanese mustard and scallion</i>	12
<b>JIDORI KIMO</b> ..... <i>Velvety chicken liver mousse served with soba bread and hot mustard</i>	8
<b>INANIWA UDON</b> ..... <i>Chilled udon served with soy-dashi broth and ginger salad</i>	10

## HOT APPETIZER

<b>MISO SOUP</b> ..... <i>Wakame and Tofu</i>	6
<b>CHICKEN SOUP</b> ..... <i>Chicken broth served with grilled mochi, shiitake mushroom, and shishito pepper</i>	6
<b>EDAMAME</b> ..... <i>Sea salt</i>	5
<b>ONSEN TAMAGO</b> ..... <i>Soft poached egg marinated with dashi soy</i>	5
<b>SATSUMAIMO</b> ..... <i>Fried Japanese sweet potato tossed with togarashi spice</i>	6
<b>ISHI YAKI</b> ..... <i>Marinated NY strip served on a hot stone</i>	12
<b>WAGYU SUKIYAKI</b> ..... <i>Thinly sliced wagyu beef with sweet soy and soft poached egg</i>	18
<b>SEA BASS</b> ..... <i>Chilean sea bass with soy-butter sauce, steamed over eggplant</i>	14
<b>JIDORI KARAAGE</b> ..... <i>Crispy fried chicken with shishito pepper paste</i>	12
<b>GYOZA (Pork or Chicken)</b> ..... <i>Classic pan fried dumpling with dipping sauce</i>	8
<b>YAKITORI DON</b> ..... <i>Chicken yakitori over rice served with tare, Tokyo negi, soft poached egg, and nori</i>	8
<b>OCHAZUKE</b> ..... <i>Sliced raw sea bream over rice served with wasabi, toasted rice crackers, and tea broth</i>	6

## ROBATA

JAPANESE STYLE BARBECUE

### YASAI (Vegetables)

<b>ROMAINE</b> ..... <i>Garlic</i>	3
<b>ASPARAGUS</b> ..... <i>Salt</i>	4
<b>SHIITAKE</b> ..... <i>Salt</i>	3
<b>ONION</b> ..... <i>Salt</i>	3
<b>SHISHITO</b> ..... <i>Sea salt</i>	3

### GYOKAI-RUI (Seafood)

<b>SALMON</b> ..... <i>Teriyaki</i>	7
<b>SHRIMP (Ebi)</b> ..... <i>Sea salt</i>	6
<b>KING CRAB (Kani)</b> ..... <i>Spicy mayo</i>	22
<b>SCALLOP (Hotate)</b> ..... <i>Ohba butter</i>	15

### ONIKU (Meat)

<b>BEEF TSUKUNE SLIDER</b> ..... <i>Miso mustard</i>	5
<b>GYUTAN (Beef tongue)</b> ..... <i>Sea salt</i>	7
<b>SKIRT (Harami)</b> ..... <i>Sansho pepper</i>	5
<b>WAGYU RIBEYE</b> ..... <i>Wasabi ponzu</i>	15
<b>LAMB (Kohitsuji) Bone-In Chop</b> ..... <i>Spicy miso</i>	9
<b>TONTORO (Pork jowl)</b> ..... <i>Black pepper</i>	5.5
<b>TSUKUNE</b> ..... <i>Ground chicken</i>	3
<b>CHICKEN THIGH (Momo)</b> ..... <i>Ohba marinade</i>	3.5
<b>CHICKEN BREAST (Toriniku)</b> ..... <i>Original tare sauce</i>	3.5
<b>CHICKEN GIZZARD (Sunagimo)</b> ..... <i>(Ask for availability)</i>	3
<b>CHICKEN HEART (Hatsu)</b> ..... <i>(Ask for availability)</i>	3
<b>CHICKEN TAIL (Bonjiri)</b> ..... <i>(Ask for availability)</i>	3
<b>CHICKEN OYSTER (Soriresu)</b> ..... <i>(Ask for availability)</i>	6
<b>DUCK BREAST (Kamo ro-su)</b> ..... <i>Original tare sauce</i>	7

## AMAIMONO

SWEET THINGS

<b>TOFU</b> ..... <i>Soy milk panna cotta and yuzu curd</i>	5
<b>DONATSU</b> ..... <i>Sansho-chocolate filled doughnuts with matcha semifreddo</i>	6
<b>KAKIGORI (Japanese shaved ice)</b> ..... <i>Seasonal flavor</i>	6

Sumi Robata Bar offers Private Dining for groups larger than 5  
Please send your information to [info@sumirobatabar.com](mailto:info@sumirobatabar.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
A gratuity of 20 percent will be added to parties of six or more.