

魚の刺身

Fish Sashimi Dishes

Suminoya's
Recommendation

お刺身の盛り合せ

Assorted Fish Sashimi

Today's Special

38.9



お刺身の前菜盛り合せ

Entree Fish Sashimi

Tuna, salmon, king fish and scallops.

17.9

サーモンのお刺身

Salmon Sashimi

(7P) 15.8 (12P) 22.9



ハマチのお刺身

King Fish Sashimi

(7P) 16.8 (12P) 23.9



牛肉ユッケ

Fresh Beef Dishes

Limited
Stock

Suminoya's
Recommendation

和牛 特上ユッケ

Wagyu Premium Yukke (Beef Tartar)

Wagyu beef tartar served with shredded leek, sweet soy sauce and egg yolk.

23.9



ユッケ

Yukke (Beef Tartar)

Beef tartar served with shredded leek, sweet soy sauce and egg yolk.

12.9

Suminoya Salad

Suminoya's Recommendation

すみの家 ローストビーフサラダ

Suminoya Roast Beef Salad

- Mustard mayonnaise dressing

Sliced roasted beef, half boiled egg, corn, tomato, fried onions and green salad with bbq sauce.

16.8 ◆ 9.5



Suminoya's Recommendation

包み野菜 & 自家製味噌ディップ

Lettuce with Homemade Miso Dip

Lettuce served with homemade miso dip.

4.9

How to Enjoy

- ① Spread miso thinly over vegetable leaf.
- ② Dip the meat into the yakiniku sauce and place it on the leaf.
- ③ Wrap everything ready to eat!

明太子ポテトサラダ

Chili Cod Roe Potato Salad

- French dressing

Chili cod roe, potato salad, corn, tomato, fried onion, chopped parsley, croutons and green salad.

11.5



ワカメの和風サラダ

Seaweed Salad

- Spicy soy dressing

Seaweed, green salad, fried onion, tomato, sesame and stem of seaweed.

10.5 ◆ 6.0



つけものと一品

Pickles & Appetizer

ミックスグリーンのサラダ

Mixed Green Salad

- French dressing

Green salad, herbs, tomato, chopped and fried onion.

10.5 ◆ 6.0



白菜のキムチ

Chinese Cabbage Kimchi

4.0



大根 & 明太子のサラダ

Radish & Chili Cod Roe Salad

- Mentaiko dressing

Radish, green salad, herbs and mentaiko (chili cod roe).

13.5 ◆ 8.5



ナムル

Namuru

Assorted marinated Korean vegetables. (Spinach, bean sprouts, radish and shiitake mushrooms)

7.5



Suminoya's Recommendation

シーフード & 茎わかめのサラダ

Seafood & Seaweed Salad

- Wasabi mayonnaise dressing

Fresh chopped sashimi, green salad and stem of seaweed.

14.5 ◆ 9.0



えだまめ

Edamame

6.6



Yakiniku (BBQ) A la Carte

Beef

SALT or SOY

上タン塩

Special Beef Tongue

12.0

きざみねぎ

Chopped Shallot

2.5

牛フィレ

Beef Fillet

16.0

Suminoya's Recommendation

和牛 特上ハラミ

Wagyu Premium Beef Harami
(Outside skirt)

29.0

和牛ハラミ

Wagyu Beef Harami

12.0

Suminoya's Recommendation

和牛 ねぎ塩特上ロース

Wagyu Negi-Shio Premium Beef Loin

Negi-Shio:

Finely chopped shallot, salt and spices.

35.0

和牛 特上ロース

Wagyu Premium Beef Loin

30.0

和牛ロース

Wagyu Beef Loin

14.0

Suminoya's Recommendation

和牛 特選カルビ

Wagyu Premium Beef Rib

35.0

和牛 カルビ

Wagyu Beef Rib

15.0

和牛 特選中落ちカルビ

Wagyu Premium Beef Rib Finger

19.0

和牛 中落ちカルビ

Wagyu Beef Rib Finger

11.0

骨付きカルビ

Beef Rib with Bone

12.0

Beef Horumon

和牛上ホルモン

Wagyu Special Beef Intestine

12.0

上ミノ

Special Beef Tripe

12.0

牛レバー

Beef Liver

7.0

ホルモンの盛り合せ

Assorted Beef Ambles

Beef Intestine, beef Tripe, and beef Liver.

18.0

Pork

豚カルビ
Pork Rib

11.0

ポークソーセージ
Pork Sausage

8.0



Poultry

SALT or SOY

Suminoya's
Recommendation

合鴨
Duck

13.0

鶏の軟骨
Chicken Gristle

8.0

皮付き鶏肉
Chicken with Skin

9.0

ねぎ塩鶏肉
Negi-Shio
Chicken with Skin

Negi-Shio :
Finely chopped shallot, salt and spices.

11.0



野菜焼きアラカルト

Vegetable BBQ A la Carte

Suminoya's
Recommendation

季節の焼き野菜盛り合せ
Assorted Vegetables

11.0

きのこの盛り合せ
Assorted Mushrooms

King mushrooms,
shiitake mushrooms and mushrooms.

12.0

玉ねぎ
Onions

4.0

エリンギ
King Mushrooms

4.0



シーフード焼きアラカルト

Seafood BBQ A la Carte

魚介の盛り合せ
Gourmet
Assorted Seafood
for 2-3 people
Prawns, fish, scallops and squid.

26.0

はたて
Scallops

14.0

いか焼き
Squid

8.0

海老塩焼き
Prawns

14.0

魚のホイル焼き
Fish
Foil cup fish.

13.0



にんにく焼き (ゴマ油 or バター)
BBQ Garlic
Delicious and no strong garlic odour.
Served with sesame oil or butter.

6.0

コーンのバター焼き
Corn with Butter

5.0

きのこのバター焼き
Mushrooms with Butter

5.0



オリジナルソース

Original Sauce

大根おろしポン酢
Grated Radish & Ponzu Vinegar

2.0

マヨネーズ
Mayonnaise

1.0

ガリ
Ginger

0.5



ご飯もの

Rice Dishes

どんぶり玉子クッパ

Egg Kupp

A rice porridge cooked with fluffy egg and vegetables.

8.9 SOUP 5.9



どんぶりビビンバ (スープ付)

Bibimba (with Soup)

Spinach, bean sprouts, vinaigrette radish, shiitake mushrooms and soy bean mince served on rice.

9.9



How to Enjoy

Add sweet & spicy miso paste then mix well before you eat.

どんぶりユッケビビンバ (スープ付)

Beef Tartar Bibimba (with Soup)

Topped with yukke (beef tarter) on an original bibimba.

13.9



Suminoya's Recommendation

じゃこご飯

"Jako" Rice

Home made "Jako" (seasoned tiny fish) and plenty of dried seaweed served on rice.

6.9 ◆ 4.9



ねぎご飯

"Negi" Rice

Plenty of finely chopped shallots, leek, dried bonito flakes and dried seaweed on rice with half boiled egg.

7.9



ご飯

Steamed Rice

◆ 2.0 ◆ 3.0 ◆ 4.0

スープ

Soup

ワカメスープ

Seaweed Soup

5.9



味噌汁

Miso Soup

3.0



石焼ビビンバ

Grilled in Stone Pot Bibimba

How to eat : Add sweet & spicy miso paste then mix it well before you eat.

Vegetables : Spinach, bean sprouts, vinaigrette radish & shiitake mushroom.

石焼ビビンバ (スープ付)

Original Stone Pot Bibimba (with Soup)

Vegetables, egg, soy bean mince on rice in a hot stone pot.

14.0



石焼ユッケビビンバ (スープ付)

Stone Pot Beef Tartar Bibimba (with Soup)

Topped with yukke (beef tarter) on an original stone pot bibimba.

16.0



Suminoya's Recommendation

石焼ウナギビビンバ (スープ付)

Stone Pot Eel Bibimba (with Soup)

Eel, thin cut omelette, shredded leek, green onions with sweet soy sauce in a hot stone pot.

19.0



石焼明太子ビビンバ (スープ付)

Stone Pot Chili Cod Roe Bibimba (with Soup)

Topped with chili cod roe on an original stone pot bibimba.

16.0



Suminoya's Recommendation

石焼サーモンチャーハン (スープ付)

Stone Pot Salmon Fried Rice (with Soup)

Baked salmon flakes, cheese, egg and parsley on rice in a hot stone pot. When mixed, it becomes like fried rice.

16.0



麺のもの

Noodle Dishes

Suminoya's Recommendation

和風冷めん

Japanese Style Cold Noodle

Japanese noodles with vegetables, half boiled egg, Chinese cabbage kimchi and dried seaweed served in cold Japanese soup.

13.0



ビビン麺

Japanese Style Spicy Mixed Noodle

Japanese noodles with Chinese cabbage kimchi, shredded leek, seaweed, green onions and spicy homemade miso sauce.

13.0

