

KYOTO

£95 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado and roasted corn miso

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia

TO SHARE

ROBATA LAMB CHOP
red miso and lime

POUSSIN
teriyaki, japanese coleslaw,
pomegranate

COCONUT RICE v
chives

GRILLED TENDERSTEM BROCCOLI

SUSHI

EL TOPO®*
salmon, jalapeño, shiso, fresh melted
mozzarella, crispy shallots, spicy mayo,
eel sauce

VEGGIE v
shibazuke, cucumber,
avocado, sesame, sweet gourd,
spring onion, tempura flakes

NEO TOKYO
tuna, tempura flakes,
aji panca, spicy mayo

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

CHOCOLATE BANANA CAKE v
maple butter, plantain chip, vanilla rum ice cream

Corporate Chef John Um

Culinary Director Lee Bull

According to the NHS, adults need around 2000 kcal a day.
This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.