

# CANAPÉ

£85pp

## APERITIVOS

supplement, price per person

EDAMAME (v) sea salt and lime 270 kcal	7
PLANTAIN CHIPS (v) aji amarillo 281 kcal	7
GREEN BEAN TEMPURA (v) black truffle aioli 491 kcal	7

## COLD CANAPES

YELLOWTAIL TIRADITO jalapeño and lemongrass 23kcal	
SALMON SEVICHE, tamarind, sesame, seaweed, macadamia 78 kcal	
CRISPY VEGETABLE TAQUITOS (v) avocado, radish, red onion, peppers, pickled shimeji mushrooms 60 kcal	

## HOT CANAPES

VEGETABLE GYOZA (v) kabocha purée, sweet soy 67 kcal	
CHICKEN ANTICUCHO aji amarillo 68 kcal	
PORK BELLY ANTICUCHO butterscotch miso 155 kcal	
ROBATA EGGPLANT (v) sweet soy 20 kcal	
ROBATA ASPARAGUS (v) sesame, sweet soy 20 kcal	

## SAMBA ROLLS

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

VEGGIE (v) shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes  
43 kcal

EZO soy-marinated salmon, asparagus, onion, chive, sesame, tempura flakes, soy  
paper, wasabi mayo  
76 kcal

NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo  
61 kcal

## NIGIRI & SASHIMI

supplement, price per person

KOBE (beef)	26	159 kcal	TORO (tuna belly)	15	163 kcal
AKAMI (tuna)	11	92 kcal	HOTATE (scallop)	13	67 kcal
SAKE (salmon)	9	138 kcal	HAMACHI (yellowtail)	12	113 kcal

## BOWL FOOD

supplement, price per person

ROBATA BLACK COD peruvian asparagus, miso	15
135 kcal	
ROBATA GRILLED RIBEYE aji panca, quinoa	12
187 kcal	
CHICKEN TERIYAKI peruvian corn salad	10
105 kcal	
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	8
110 kcal	
SASA roll shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
176 kcal	
KOBE BUN horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori	10
285 kcal	

*\*please note bowl food is only available for an exclusive hire of the restaurant*

## DESSERT

MOCHI soft japanese rice cake filled with ice cream, warm white chocolate sauce  
86 kcal

Corporate Chef John Um

Regional Executive Chef 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.

# CANAPÉ

£95pp

## APERITIVOS

supplement, price per person

EDAMAME (v) sea salt and lime	7
270 kcal	
PLANTAIN CHIPS (v) aji amarillo	7
281 kcal	
GREEN BEAN TEMPURA (v) black truffle aioli	7
491 kcal	

## COLD CANAPÉS

TUNA SEVICHE pomegranate leche de tigre, maiz morado, wasabi peas, basil	
60 kcal	
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	
39 kcal	
CRISPY YELLOWTAIL TAQUITOS avocado and roasted corn miso	
104 kcal	

## HOT CANAPÉS

WAGYU GYOZA kabocha purée and sweet soy	
52 kcal	
BLACK COD CROQUETTE miso	
157 kcal	
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	
135 kcal	
PICANHA ANTICUCHO ají panca	
102 kcal	
ROBATA ASPARAGUS (v) sesame, sweet soy	
13 kcal	

## SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy yuba, yuzu dressing

51 kcal

TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce

72 kcal

NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso

68 kcal

CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil

61 kcal

## NIGIRI & SASHIMI

supplement, price per person

KOBE (beef)	26	159 kcal	TORO (tuna belly)	15	163 kcal
AKAMI (tuna)	11	92 kcal	HOTATE (scallop)	13	67 kcal
SAKE (salmon)	9	138 kcal	HAMACHI (yellowtail)	12	113 kcal

## BOWL FOOD

supplement, price per person

BLACK COD sweet corn, maiz morada, polenta, popcorn	15
451 kcal	
ROBATA GRILLED RIBEYE aji panca, quinoa	12
187 kcal	
CHICKEN TERIYAKI peruvian corn salad	10
105 kcal	
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	8
110 kcal	
SASA ROLL shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
176 kcal	
KOBE BUN horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori	10
285 kcal	

*\*please note bowl food is only available for an exclusive hire of the restaurant*

## DESSERT

YUZU MACARON

91 kcal

Corporate Chef John Um

Regional Executive Chef 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.