

# OKINAWA

£85 per person

# SUSHISAMBA®

## APERITIVOS

EDAMAME v  
sea salt and lime

PLANTAIN CHIPS v  
aji amarillo

## SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS  
avocado and roasted corn miso

TUNA SEVICHE  
pomegranate leche de tigre, maiz morado, wasabi peas, basil

## TO SHARE

ROBATA POUSSIN  
teriyaki, yuzu kosho, japanese coleslaw

PORK BELLY ANTICUCHOS  
butterscotch miso

COCONUT RICE v  
chives

GRILLED TENDERSTEM BROCCOLI v

## SUSHI

SASA  
shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion

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

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

## DESSERT

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

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.