

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, japanese coleslaw, pomegranate

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.