

OSAKA

£125 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY WAGYU GYOZA
kabocha purée and sweet soy

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

CRISPY LOBSTER TAQUITOS
avocado, pickled shallots

SHRIMP TEMPURA
snap pea julienne, spicy mayo, black
truffle vinaigrette

SUSHI

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

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

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

ASSORTED NIGIRI
yellowtail, salmon, shrimp

TO SHARE

LAMB CHOP
red miso and lime

FILLET MIGNON
chimichurri, heirloom tomatoes, farofa

ROBATA BLACK COD
peruvian asparagus, miso

TENDERSTEM BROCCOLI

COCONUT RICE v
chives

DESSERT

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

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.