

NAGOYA

VEGETARIAN MENU

£85 per person

SUSHISAMBA®

APERITIVOS

EDAMAME ^v
sea salt and lime

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

VEGETABLE TAQUITOS
avocado, radish, red onion, peppers,
pickled shimeji mushrooms

GREEN SALAD
gem lettuce, asparagus, avocado,
sesame dressing, crispy wakame

JAPANESE EGGPLANT TEMPURA
sweet and spicy tamarind

TO SHARE

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms,
yuzu soy, garlic chips

ROBATA ASPARAGUS
sesame, sweet soy

BLACK TRUFFLE RICE

PERUVIAN CORN

SUSHI

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

VEGETABLE SASA
asparagus, avocado, shishito pepper,
coriander, red onion, quinoa,
spicy mayo, soy paper

DESSERT

CHOCOLATE BANANA CAKE
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.