

SUSHISAMBA

APERITIVOS

EDAMAME v sea salt and lime

PLANTAIN CHIPS aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL
TAQUITOS
avocado and roasted
corn miso

SALMON SEVICHE tamarind, sesame, seaweed, macadamial

ROBATA

POUSSIN A LA BRASA aji amarillo, aioli

EGGPLANT v sweet soy

TO SHARE

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

COCONUT RICE v

PERUVIAN CORN v

SUSHI

NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy

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.