

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 coriander

SUSHI

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

DESSERT

supplement £5pp

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

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.