

# SAPPORO

£220 per person

# SUSHISAMBA®

## APERITIVOS

EDAMAME  
sea salt and lime v  
270 kcal

PLANTAIN CHIPS  
aji amarillo  
281 kcal

## SMALL PLATES

CRISPY YELLOWTAIL  
TAQUITOS  
avocado and roasted  
corn miso  
229 kcal

CRISPY WAGYU GYOZA  
kabocha purée and  
sweet soy  
260 kcal

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

## SUSHI

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

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

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

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

## RAW

TUNA SEVICHE  
pomegranate leche de tigre,  
maiz morado, wasabi peas, basil  
182 kcal

KANPACHI TIRADITO  
yuzu, black truffle oil, garlic, chive  
118 kcal

## TO SHARE

CHURRASCO RIO GRANDE  
ribeye, chorizo,  
aged picanha  
983 kcal

ROBATA BLACK COD  
peruvian asparagus,  
miso  
830 kcal

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

COCONUT RICE v  
chives  
512 kcal

PERUVIAN CORN v  
coriander  
297 kcal

## DESSERT

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

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.