

OSAKA

£135 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY WAGYU GYOZA
kabocha purée and sweet soy

CRISPY CRAB TAQUITOS
avocado, rocoto chili, spicy mayo, radish

LOBSTER SEVICHE
yuzu leche de tigre, julienne
vegetables, rice cracker

TO SHARE

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA BLACK COD
peruvian asparagus, miso

GRILLED TENDERSTEM BROCCOLI

AJI AMARILLO RICE v

SUSHI

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

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

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

WELCOME TO RAINFOREST
valrhona chocolate, creamy vanilla bean custard, strawberry mousse,
vanilla bean ice cream, almond-chocolate soil

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.