

# KYOTO

£95 per person

# 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, macadamia

## TO SHARE

ROBATA LAMB CHOP  
red miso and lime

POUSSIN  
teriyaki, yuzu kosho, japanese coleslaw

COCONUT RICE v  
chives

GRILLED TENDERSTEM BROCCOLI

## SUSHI

EL TOPO®\*  
salmon, jalapeño, shiso, fresh melted  
mozzarella, crispy shallots, spicy mayo,  
eel sauce

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

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

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

## DESSERT

CHOCOLATE BANANA CAKE v  
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.