

SAPPORO

£220 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL
TAQUITOS
avocado and roasted
corn miso

CRISPY WAGYU GYOZA
kabocha purée and
sweet soy

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

SUSHI

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

ASSORTED NIGIRI
yellowtail, salmon, shrimp

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

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

RAW

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

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

TO SHARE

CHURRASCO RIO GRANDE
ribeye, chorizo,
aged picanha

BLACK COD
sweet corn,
maiz morada,
polenta, popcorn

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

COCONUT RICE v
chives

PERUVIAN CORN v
coriander

DESSERT

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

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.