

# NAGOYA

VEGETARIAN MENU

£65 per person

# SUSHISAMBA®

## APERITIVOS

EDAMAME  
sea salt and lime v

PLANTAIN CHIPS  
aji amarillo

## SMALL PLATES

VEGETABLE TAQUITOS  
avocado, radish, red onion, peppers,  
pickled shimeji mushrooms

SEASONAL VEGETABLE TEMPURA  
sunomono vegetable, shichimi  
togarashi, yuzu

CORN SEVICHE  
white cusco corn, dried white and  
mixed cancha, lime, red onion

SAMBA SALAD  
baby spinach, grilled kabocha, honey  
truffle ponzu, shavings of heritage  
carrot, radish, apple and  
mango dressing

ASPARAGUS  
sesame, sweet soy

EGGPLANT  
sweet soy

## SUSHI

TEMARI SUSHI SELECTION  
avocado and kabocha pumpkin

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

VEGETABLE SASA  
asparagus, avocado, padron pepper,  
coriander, red onion, quinoa,  
spicy mayo, soy paper

## TO SHARE

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

COCONUT RICE  
chives

PERUVIAN CORN  
coriander

## DESSERT

CHOCOLATE BANANA CAKE  
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.