

SAPPORO

£220 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

PLANTAIN CHIPS
aji amarillo

GREEN BEAN TEMPURA
black truffle aioli v

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

PORK BELLY ANTICUCHOS
butterscotch miso

SUSHI

ASSORTED NIGIRI
tuna, yellowtail, salmon, uni, kobe

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

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

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

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

ALFAJORES
dulce de leche, coconut, alfajores biscuit, caramel, gold, black salt

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.