

OSAKA

£110 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY LOBSTER TAQUITOS
avocado, pickled shallots

POUSSIN
teriyaki, yuzu kosho, japanese egg mayo

LAMB CHOP
red miso and lime

KABOCHA SQUASH ANTICUCHOS
miso

CRISPY WAGYU GYOZA
kabocha purée and sweet soy

SUSHI

ASSORTED NIGIRI
yellowtail, salmon, shrimp

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

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

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

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

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

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

TO SHARE

CHURRASCO RIO GRANDE
ribeye, chorizo, picanha

BLACK COD
sweet corn, maiz morada, polenta, popcorn

TENDERSTEM BROCCOLI

COCONUT RICE v
chives

DESSERT

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

MOCHI

soft japanese rice cake filled with ice cream, warm white chocolate sauce

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.