

NAGOYA

VEGETARIAN MENU

£65 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime
270 kcal

PLANTAIN CHIPS
aji amarillo
281 kcal

SMALL PLATES

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

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

SEASONAL VEGETABLE TEMPURA
sunomono vegetable, shichimi
togarashi, yuzu
180 kcal

ASPARAGUS
sesame, sweet soy
20 kcal

SUSHI

TEMARI SUSHI SELECTION
avocado and kabocha pumpkin

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

VEGETABLE SASA
asparagus, avocado, shishito pepper,
coriander, red onion, quinoa,
spicy mayo, soy paper
270 kcal

TO SHARE

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

COCONUT RICE
chives
512 kcal

PERUVIAN CORN
coriander
297 kcal

DESSERT

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

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.