

# OSAKA

£110 per person

# SUSHISAMBA®

## APERITIVOS

EDAMAME  
sea salt and lime v  
270 kcal

PLANTAIN CHIPS  
aji amarillo  
281 kcal

## SMALL PLATES

CRISPY WAGYU GYOZA  
kabocha purée and sweet soy  
260 kcal

KANPACHI TIRADITO  
yuzu, black truffle oil, garlic, chive  
118 kcal

CRISPY LOBSTER TAQUITOS  
avocado, pickled shallots  
122 kcal

KABOCHA SQUASH ANTICUCHOS  
miso  
297 kcal

## SUSHI

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

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

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

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

## TO SHARE

LAMB CHOP  
red miso and lime  
734 kcal

CHURRASCO RIO GRANDE  
ribeye, chorizo, fillet mignon  
983 kcal

ROBATA BLACK COD  
peruvian asparagus, miso  
830 kcal

TENDERSTEM BROCCOLI  
44 kcal

COCONUT RICE v  
chives

## DESSERT

CHOCOLATE BANANA CAKE v  
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.