

SAPPORO

£220 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v
270 kcal

PLANTAIN CHIPS
aji amarillo
281 kcal

SMALL PLATES

CRISPY YELLOWTAIL
TAQUITOS
avocado and roasted
corn miso
229 kcal

CRISPY WAGYU GYOZA
kabocha purée and
sweet soy
260 kcal

SHRIMP TEMPURA
snap pea julienne, spicy
mayo, black truffle
vinaigrette
603 kcal

SUSHI

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

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

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

ASSORTED NIGIRI
yellowtail, salmon, shrimp

RAW

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

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

TO SHARE

CHURRASCO RIO GRANDE
ribeye, chorizo, fillet mignon
983 kcal

ROBATA BLACK COD
peruvian asparagus,
miso
830 kcal

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

COCONUT RICE v
chives
512 kcal

PERUVIAN CORN v
coriander
297 kcal

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.