

NAGOYA

VEGETARIAN MENU

£65 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

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

SEASONAL VEGETABLE TEMPURA
sunomono vegetable, shichimi
togarashi, yuzu

CORN SEVICHE
white cusco corn, dried white and
mixed cancha, lime, red onion

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

ASPARAGUS
sesame, sweet soy

EGGPLANT
sweet soy

SUSHI

TEMARI SUSHI SELECTION
avocado and kabocha pumpkin

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

VEGETABLE SASA
asparagus, avocado, padron pepper,
coriander, red onion, quinoa,
spicy mayo, soy paper

LARGE PLATES

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

COCONUT RICE
chives

PERUVIAN CORN
coriander

DESSERT

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

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.