

NARA

£65 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY WAGYU TAQUITOS
avocado and shichimi mayo
black truffle vinaigrette

SALMON SEVICHE
tamarind, sesame,
seaweed, macadamial

SHRIMP TEMPURA
snap pea julienne,
spicy mayo,

SUSHI

ASSORTED NIGIRI
yellowtail, salmon,
shrimp

EZO
soy-marinated salmon,
asparagus, onion, chives,
sesame, tempura flakes,
soy paper, wasabi mayo

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

ROBATA

POUSSIN
teriyaki, yuzu kosho,
japanese egg mayo

CHILEAN SEA BASS
ANTICUCHOS
miso, peruvian corn

LARGE PLATES

MOQUECA MISTA
shrimp, squid, sea bass, mussels, clams,
coconut milk, dendê oil, chimichurri rice

COCONUT RICE v
chives

PERUVIAN CORN v
coriander

DESSERT

CHOCOLATE BANANA CAKE v
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.