

# OSAKA

£110 per person

# SUSHISAMBA®

## APERITIVOS

EDAMAME  
sea salt and lime v

PLANTAIN CHIPS  
aji amarillo

## SMALL PLATES

CRISPY LOBSTER TAQUITOS  
avocado, pickled shallots

POUSSIN  
teriyaki, yuzu kosho, japanese egg mayo

LAMB CHOP  
red miso and lime

KABOCHA SQUASH ANTICUCHOS  
miso

CRISPY WAGYU GYOZA  
kabocha purée and sweet soy

## SUSHI

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

EL TOPO®  
salmon, jalapeño, shiso,  
fresh melted mozzarella,  
crispy shallots, spicy mayo, eel sauce

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

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

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

## RAW

KANPACHI TIRADITO  
yuzu, black truffle oil, garlic, chive

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

## LARGE PLATES

CHURRASCO RIO GRANDE  
ribeye, chorizo, picanha

BLACK COD  
sweet corn, maiz morada, polenta, popcorn

TENDERSTEM BROCCOLI

COCONUT RICE v  
chives

## DESSERT

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

## MOCHI

soft japanese rice cake filled with ice cream, warm white chocolate sauce

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.