

SAPPORO

£220 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

PLANTAIN CHIPS
aji amarillo

GREEN BEAN TEMPURA
black truffle aioli v

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado and roasted corn miso

CRISPY WAGYU GYOZA
kabocha purée and sweet soy

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

PORK BELLY ANTICUCHOS
butterscotch miso

SUSHI

ASSORTED NIGIRI
yellowtail, salmon, shrimp

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

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

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

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

RAW

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

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

LARGE PLATES

CHURRASCO RIO GRANDE
ribeye, chorizo,
aged picanha

BLACK COD
sweet corn, maiz
morada, polenta,
popcorn

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

COCONUT RICE v
chives

PERUVIAN CORN v
coriander

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.