

CANAPÉ MENUS

TO START

EDAMAME soybean, sea salt, lime v 5

PLANTAIN CHIPS aji amarillo v 6

GREEN BEAN TEMPURA black truffle aioli v 7

CANAPÉ MENU - £85 per person

COLD CANAPES

YELLOWTAIL TIRADITO jalapeño and lemongrass

NIKKEI SEVICHE, tamarind, sesame, seaweed, macadamia

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

HOT CANAPES

VEGETABLE GYOZA kabocha purée, sesame snow v

CHICKEN ANTICUCHO aji amarillo

PORK BELLY butterscotch miso

EGGPLANT mustard miso v

ASPARAGUS sweet soy v

SUSHI

EL TOPO®

salmon, jalapeño, shiso leaf, fresh melted mozzarella, crispy onion

VEGGIE MAKI

shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura crunch v

EZO

soy-marinated salmon, asparagus, onion, chive, sesame, tempura, crunch, soy paper, wasabi mayonnaise

NEO TOKYO

spicy tuna, tempura crunch, lotus root, ají panca, spicy mayo

DESSERT

MOCHI soft japanese rice cake filled with ice cream

*Menus are subject to change and are created bespoke to suit taste and pricing preferences.

CANAPE MENU 2 - £95pp

COLD CANAPES

TUNA SEVICHE pomegranate leche de tigre, maiz morado, wasabi peas, basil
KANPACHI TIRADITO yuzu, black truffle oil, sea salt

CRISPY TAQUITOS

YELLOWTAIL avocado and roasted corn miso

HOT CANAPES

WAGYU GYOZA kabocha purée, sesame snow
BLACK COD CROQUETTE miso
SHRIMP TEMPURA spicy mayo

ROBATA

PICANHA ANTICUCHO ají panca
ASPARAGUS sweet soy v

SUSHI

SAMBA LONDON

tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy yuba, yuzu dressing

TIGER MAKI

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

NEGITORO

tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso leaf

CALIFORNIA MAKI

snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil

DESSERT

YUZU MACARON

BOWL FOOD & LATE NIGHT

BLACK COD miso, coconut rice 15

RIBEYE aji panca, quinoa 12

TERIYAKI CHICKEN peruvian corn salad 10

MUSHROOM TOBANYAKI japanese mushrooms, garlic chip v 8

SASA roll shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion 7

KOBE BUN horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori 10

*Please note our bowl food and late night options are available on exclusive hires of the main restaurant only

EXTRAS

SUSHI NIGIRI & SASHIMI

KOBE (beef) 26

AKAMI (tuna) 15

TORO (tuna belly) 11

HAMACHI (yellowtail) 12

SAKE (salmon) 9

HOTATE (scallop) 13