

CANAPÉ

£85pp

APERITIVOS

supplement, price per person

EDAMAME sea salt and lime v	7
PLANTAIN CHIPS aji amarillo v	7
GREEN BEAN TEMPURA black truffle aioli v	9

COLD CANAPÉS

- SALMON TIRADITO kinkan honey, garlic ponzu
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers,
pickled shimeji mushrooms v
BEEF TATAKI pickled wasabi, bubu arare

HOT CANAPÉS

- JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind v
ROBATA ASPARAGUS sesame, sweet soy v
PORK BELLY ANTICUCHOS butterscotch miso
BEEF CHEEK & QUINOA CROQUETTE wasabi mayo

SAMBA ROLLS

- 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 v
NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo

DESSERT

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

SUPPLEMENT

price per person

FISH

CRISPY CRAB TAQUITOS avocado, rocoto chili, spicy mayo, radish	9
SEA BASS TEMPURA yuzu-kosho mayo, pickled chili	8
SEARED TUNA TATAKI miso aioli, crispy garlic	7
OYSTER TEMPURA yuzu-kosho mayo	7
SPICY TUNA CRISPS	8

MEAT

CRISPY WAGYU TAQUITOS avocado, spicy mayo	14
CHICKEN ANTICUCHOS aji amarillo	6
BEEF TIRADITO heritage carrot, garlic ponzu	6
CHICKEN HEARTS ANTICUCHOS aji panca	7

VEGETABLES

FETA FRITTERS açai geleé	5
TOFU TEMPURA yuzu-kosho mayo, pickled chili	5
VEGETABLE GYOZA kabocha purée and sweet soy	5
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji, mushrooms	6

BOWL FOOD

ROBATA BLACK COD peruvian asparagus, miso	15
ROBATA GRILLED RIBEYE aji panca, quinoa	12
CHICKEN TERIYAKI peruvian corn salad	10
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	8
SASA roll shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
KOBE KATSU SLIDER truffle aioli, heritage carrot slaw	15

**please note bowl food is only available for an exclusive hire of the restaurant*

Corporate Chef John Um

Culinary Director Lee Bull

According to the NHS, adults need around 2000 kcal a day.
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.

CANAPÉ

£95pp

A P E R I T I V O S

supplement, price per person

EDAMAME sea salt and lime v	7
PLANTAIN CHIPS aji amarillo v	7
GREEN BEAN TEMPURA black truffle aioli v	9

C O L D C A N A P É S

KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive
CRISPY YELLOWTAIL TAQUITOS avocado and roasted corn miso
SEABASS SEVICHE coconut leche de tigre, yuca crispis
OSCIETRA CAVIAR crispy nori

H O T C A N A P É S

WAGYU GYOZA kabocha purée and sweet soy
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette
BEEF ANTICUCHO ají panca

S A M B A R O L L S

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

D E S S E R T

YUZU MACARON

SUPPLEMENT

price per person

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VEGETABLE GYOZA kabocha purée and sweet soy	5
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji, mushrooms	6

BOWL FOOD

BLACK COD sweet corn, maiz morada, polenta, popcorn	15
ROBATA GRILLED RIBEYE aji panca, quinoa	12
CHICKEN TERIYAKI peruvian corn salad	10
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	8
SASA ROLL shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
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