

NAGOYA

£75 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

MAIZ CANCHA
lime spice v

SMALL PLATES & ROBATA

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

SEASONAL VEGETABLE TEMPURA
shichimi togarashi and yuzu

HERITAGE CARROTS
quinoa and smoke emulsion

EGGPLANT
sweet soy

CORN SEVICHE
white cusco corn, dried white and
mixed cancha, lime, red onion

RAW

SAMBA SALAD
baby spinach, grilled kabocha, truffle
ponzu, shavings of heritage carrots,
radish, apple and mango dressing

MAE TERRA
tiny seasonal vegetables, tofu, truffle,
beetroot, yuzu, sesame

SUSHI

TEMARI SUSHI SELECTION
avocado and kabocha pumpkin

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

VEGETABLE SASA
asparagus, avocado, padron pepper,
coriander, red onion, quinoa, spicy
mayo, soy paper

TO SHARE

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

COCONUT RICE
chives

PERUVIAN CORN
coriander

DESSERT

KUDAMONO EXOTIC FRUIT SALAD
cherry crisp, watermelon granité, green tea gel

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.