

NAGOYA

£75 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt v

MAIZ CANCHA
lime spice v

SMALL PLATES & ROBATA

VEGETABLE TAQUITOS
avocado, radish, red onion, peppers

SEASONAL VEGETABLE TEMPURA
sunomono vegetable, shichimi
togarashi, yuzu

HERITAGE CARROTS
smoke emulsion

EGGPLANT
mustard miso

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

SUSHI

TEMARI SUSHI SELECTION
avocado, kabocha pumpkin

VEGGIE MAKI
avocado, cucumber, assorted japanese
pickles, spring onion, sesame seed

VEGGIE SASA
quinoa, coriander, avocado
padrón peppers, asparagus

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

TO SHARE

MUSHROOM TOBANYAKI
poached egg, japanese mushrooms,
garlic chips

COCONUT RICE
chives

PERUVIAN CORN
micro 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.