

OSAKA

£110 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

MAIZ CANCHA
lime spice v

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayo

BOLINHOS DE BACALHAU
cod, lime and shichimi togarashi
mayo, aji amarillo,
purple peruvian potato

WAGYU GYOZA
kabocha purée and sweet soy

POUSSIN
teriyaki, yuzu kosho, japanese egg mayo

BLACK COD
sweet corn, maiz morada,
polenta, popcorn

SUSHI

ASSORTED NIGIRI
yellowtail, salmon, shrimp

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

EZO
soy-marinated salmon, asparagus,
onion, chives, sesame, tempura flakes,
soy paper, wasabi mayo

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

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

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

TO SHARE

CHURRASCO RIO GRANDE
ribeye, chorizo, wagyu picanha

COCONUT RICE v
chives

PERUVIAN CORN v
coriander

DESSERT

CHOCOLATE BANANA CAKE v
maple butter, plantain chip, vanilla rum ice cream

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.