

OSAKA

£110 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt v

MAIZ CANCHA
lime spice v

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayonnaise

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

WAGYU GYOZA
kabocha purée and sweet soy

POUSSIN
teriyaki, japanese-style mayonnaise,
yuzu kosho

BLACK COD
sweet corn, maiz morada,
polenta, popcorn

SUSHI

ASSORTED NIGIRI
yellowtail, salmon, shrimp

NEO TOKYO
spicy tuna, tempura crunch, lotus root,
aji panca, spicy mayonnaise

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

EL TOPO®
salmon, jalapeño, shiso leaf,
fresh melted mozzarella, crispy onion

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

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
micro 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.