

SAPPORO

£220 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt ✓

MAIZ CANCHA
lime spice ✓

GREEN BEAN TEMPURA
black truffle aioli ✓

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayonnaise

WAGYU GYOZA
kabocha purée and sweet soy

SHRIMP TEMPURA
snap pea julienne, spicy mayonnaise,
black truffle vinaigrette

BLACK COD
sweet corn, maiz morada,
polenta, popcorn

SUSHI

ASSORTED NIGIRI
tuna, yellowtail, salmon, uni, kobe

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

TO SHARE

MOQUECA MISTA
shrimp, squid, sea bass, mussels, clams,
coconut milk, dendê oil, chimichurri rice

CHURRASCO RIO GRANDE
ribeye, chorizo, aged picanha

COCONUT RICE ✓
chives

PERUVIAN CORN ✓
micro coriander

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

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

DESSERT

CHOCOLATE BANANA CAKE ✓
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.