

# SAPPORO

£220 per person

# SUSHISAMBA®

## APERITIVOS

EDAMAME  
sea salt and lime v

MAIZ CANCHA  
lime spice v

GREEN BEAN TEMPURA  
black truffle aioli v

## SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS  
avocado and shichimi mayo

WAGYU GYOZA  
kabocha purée and sweet soy

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

BLACK COD  
sweet corn, maiz morada,  
polenta, popcorn

## SUSHI

ASSORTED NIGIRI  
tuna, yellowtail, salmon, uni, kobe

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

## 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 v  
chives

PERUVIAN CORN v  
coriander

## RAW

KANPACHI TIRADITO  
yuzu, black truffle oil, garlic, chive

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

## 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.