

KYOTO

£90 per person

SUSHISAMBA®



Enjoy our festive menu featuring one-of-a-kind dishes inspired by our chefs' visit to communities in the Amazon. A portion of the proceeds from this menu will benefit **Cool Earth**, SUSHISAMBA's longstanding charity partner, and their efforts to halt rainforest deforestation.

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

POUSSIN
teriyaki, japanese-style mayonnaise,
yuzu kosho

HAMACHI KAMA
lime, su-shoyu

SUSHI & RAW

ASSORTED NIGIRI
yellowtail, salmon, shrimp

ASHÁNINKA MAKI 🌿
miso cured tuna, mustard leaf,
asparagus, mango, avocado, yuca crisp,
wasabi jalapeño

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

'CANNED' TUNA 🌿
aji verde yuzu emulsion, yuca crisp, kikuna,
crispy shallot, huacatay purée

TO SHARE

CHURRASCO RIO GRANDE
ribeye, chorizo, wagyu picanha

COCONUT RICE v PERUVIAN CORN v
chives 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.