

NAGOYA

Vegetarian


£75 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 

MAIZ CANCHA
lime spice 


SMALL PLATES & ROBATA

VEGETABLE TAQUITOS
avocado, radish, red onion, peppers

SEASONAL VEGETABLE TEMPURA
sunomono vegetable, shichimi
togarashi, yuzu


HERITAGE CARROTS
smoke emulsion

EGGPLANT
mustard miso

THE FORAGE 
lulo leche de tigre caliente, ollucos, purple
potato, jerusalem artichoke, huancaína,
papa criolla

RAW

SAMBA SALAD
baby spinach, grilled kabocha, truffle ponzu,
shavings of heritage carrots, radish, apple
and mango dressing

IN A 'COCO' NUT SHELL 
coconut water leche de tigre,
coriander, coconut foam, peanut 'snow'

SUSHI

TEMARI SUSHI SELECTION
avocado, kabocha pumpkin

VEGGIE MAKI
avocado, cucumber, assorted japanese
pickles, spring onion, sesame seed

VEGGIE SASA
quinoa, coriander, avocado
padrón peppers, asparagus

TO SHARE

MUSHROOM TOBANYAKI
poached egg, japanese mushrooms,
garlic chips

COCONUT RICE
chives

PERUVIAN CORN
micro coriander

DESSERT

KUDAMONO EXOTIC FRUIT SALAD
cherry crisp, watermelon granité,
green tea gel