

SUSHISAMBA®

PRE-THEATRE MENU

Monday - Friday | 3pm – 6pm
£28 two-course | £32 three-course

choose one

small plates

BLACK COD ANTICUCHOS

miso, peruvian corn

PORK BELLY ANTICUCHOS

butterscotch miso, peruvian corn

VEGETABLE TAQUITOS (v)

avocado, radish, red onion, peppers, pickled shimeji mushrooms

samba rolls

EZO

soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes,
soy paper, wasabi mayo

CALIFORNIA

snow crab, cornish brown crab, cucumber, avocado, sesame,
japanese mayo, truffle oil

VEGGIE

shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes

large plates

PICANHA

chimichurri

SEA BREAM

miso glaze, fennel, charred grapefruit

PLANTAIN MOQUECA

okra, coconut milk, dendê oil, truffle fried rice

sweets

CHOCOLATE BANANA CAKE

maple butter, plantain chip, vanilla rum ice cream

MOCHI

soft japanese rice cake filled with ice cream, white chocolate ganache

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

Corporate Chef John Um

Regional Executive Chef Lee Bull