

# SUSHISAMBA®

## PRE-THEATRE MENU

**Monday - Friday | 3pm – 6pm**

£28 two-course | £32 three-course

choose one from each section

### small plates

#### **CHILEAN SEABASS ANTICUCHOS**

miso, peruvian corn

#### **PORK BELLY ANTICUCHOS**

butterscotch miso, peruvian corn

#### **VEGETABLE TAQUITOS (v)**

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

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### 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

#### **POUSSIN**

teriyaki, yuzu kosho, japanese egg mayo

#### **ROBATA SALMON**

miso, quinoa, salsa criolla

#### **PLANTAIN MOQUECA**

okra, coconut milk, dendé oil, truffle fried rice

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### 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