SUSHISAMBA®

SAKURA
$125 pp

EDAMAME VG GF
sea salt, lime

PLANTAIN CHIPS VG GF
aji amarillo

JAPANESE A5 KOBE GYOZA*
kabocha purée, sweet soy

GREEN SALAD VG GF
baby gem, avocado, asparagus, pistachio, basil miso

CHICKEN A LA BRASA GF
aji amarillo aioli

SEA BASS ANTICUCHOS GF
miso, peruvian corn

ASPARAGUS VG
mustard miso

ASEVICHADO
tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre

SPICY TUNA ROLL* GF
scallion, sesame seeds

NIGIRI*
tuna, salmon, yellowtail

MOCHI V
soft japanese rice cakes filled with ice cream, white chocolate ganache

V: Vegetarian VG: Vegan GF: Gluten Free

*These items are served raw or undercooked. Please inform your server of any food allergies as not all ingredients are listed on menu

Executive Chef Maxwell Terheggen Corporate Chef John Um

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