AKITA
LUNCH MENU
£60 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

SMALL PLATES

CRISPY CHICKEN TAQUITOS
avocado, spicy mango salsa

CLASSICO SEVICHE
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre GF

ROBATA

BLACK COD ANTICUCHOS
miso GF

EGGPLANT
mustard miso, bubu arare VG

TO SHARE

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, yuzu soy, garlic chips V VG

AJI AMARILLO RICE VG

SUSHI

SPICY TUNA
cucumber, spicy mayo

CARIOCA
salmon, crab, shrimp, avocado, cream cheese, nori tempura flakes, tobiko, ginger sweet soy, mango dressing

DESSERT

supplement £5pp

ASSORTED MOCHI
soft japanese rice cake filled with ice cream, warm white chocolate sauce V

V: Vegetarian VG: Can be made Vegan GF: Gluten Free

According to the NHS, adults need around 2000 kcal a day.
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.