

## APERITIVOS

EDAMAME v  
sea salt and lime

PLANTAIN CHIPS v  
aji amarillo

## SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS  
avocado, miso

ROBATA GRILLED ASPARAGUS v  
sweet soy, sesame

A5 WAGYU TATAKI  
oscietra caviar

## TO SHARE

A5 KOBE RIBEYE  
heritage tomato chimichuri,  
kuromitsu sauce

TRUFFLE GLAZED LOBSTER  
wakame tempura

GRILLED BROCCOLI v

AJI AMARILLO RICE v

## SUSHI

SAMBA LONDON  
tuna, salmon, yellowtail, avocado,  
sweet potato, passionfruit truffle miso

KOBE SUPREME MAKI  
seared a5 kobe, foie gras,  
shaved truffle, balsamic soy reduction

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

## DESSERT

LIMONERO  
lemon sphere, nectarine and apricot mousse, olive oil, passion fruit jelly,  
bergamot meringue

Corporate Chef John Um

Culinary Director Lee Bull

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.