

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 COVENT GARDEN
soft shell crab, yellowtail, yuzu tobiko,
bonito flakes, avocado, asparagus,
yuzu 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.