

# KYOTO

£95 per person

# SUSHISAMBA®

## APERITIVOS

EDAMAME  
sea salt and lime <sup>VG GF</sup>

PLANTAIN CHIPS  
aji amarillo <sup>VG GF</sup>

## SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS  
avocado, miso

SALMON SEVICHE  
tamarind, sesame, seaweed, macadamia <sup>GF</sup>

## TO SHARE

ROBATA LAMB CHOP  
red miso and lime

POUSSIN A LA BRASA  
aji amarillo, aioli

AJI AMARILLO RICE <sup>VG GF</sup>

GRILLED BROCCOLI  
farofa <sup>V VG</sup>

## SUSHI

EL TOPO®\*  
salmon, jalapeño, shiso, fresh melted  
mozzarella, crispy shallots, spicy mayo,  
eel sauce

VEGGIE MAKI  
cucumber, avocado, sweet gourd,  
yamagobo, tamago, spinach, sesame <sup>V VG</sup>

SPICY TUNA  
cucumber, spicy mayo

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

## DESSERT

CHOCOLATE BANANA CAKE  
maple butter, plantain chip, vanilla rum ice cream <sup>V</sup>

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.