KYOTO

£95 per person

SUSHISAMBA®

## APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

## SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

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

## TO SHARE

ROBATA LAMB CHOP
red miso and lime

POUSSIN A LA BRASA
aji amarillo, aioli

AJI AMARILLO RICE VG GF

GRILLED BROCCOLI
farofa V VG

## 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 V VG

SPICY TUNA
cucumber, spicy mayo

ASSORTED NIGIRI
yellowtail, salmon, shrimp

## DESSERT

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream 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.