

KYOTO

£95 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS v
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia

TO SHARE

ROBATA LAMB CHOP
red miso and lime

POUSSIN A LA BRASA
aji amarillo, aioli

AJI AMARILLO RICE v

GRILLED BROCCOLI v

SUSHI

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

VEGGIE v
cucumber, avocado, sweet gourd,
yamagobo, tamago, spinach, sesame

SPICY TUNA
cucumber, spicy mayo

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

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

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.