

NAGOYA

VEGETARIAN MENU

£85 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime ^{VG GF}

PLANTAIN CHIPS
aji amarillo ^{VG GF}

SMALL PLATES

PERUVIAN CORN TAQUITOS
avocado, biquinho pepper ^{VG}

MUSHROOM SEVICHE
portobello, shimeji, avocado, aji panca
leche de tigre ^{VG GF}

GREEN SALAD
gem lettuce, asparagus, avocado,
sesame dressing, crispy wakame ^{VG}

TO SHARE

VEGETABLE MOQUECA
okra, coconut milk, dendê oil,
plantain ^{VG GF}

ROBATA ASPARAGUS
sesame, sweet soy ^{VG}

BLACK TRUFFLE RICE ^{VG GF}

GRILLED BROCCOLI
farofa ^{V VG}

SUSHI

VEGGIE MAKI
cucumber, avocado, sweet gourd,
yamagobo, tamago, spinach, sesame ^{V VG}

VEGETABLE SASA HANDROLL
avocado, asparagus, quinoa, shishito
pepper, coriander, red onion ^{V VG}

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.