

# NAGOYA

VEGETARIAN MENU

£85 per person

# SUSHISAMBA®

## APERITIVOS

EDAMAME  
sea salt and lime

PLANTAIN CHIPS  
aji amarillo

## SMALL PLATES

PERUVIAN CORN TAQUITOS  
avocado, biquinho pepper

JAPANESE EGGPLANT TEMPURA  
sweet and spicy tamarind

GREEN SALAD  
gem lettuce, asparagus, avocado,  
sesame dressing, crispy wakame

## TO SHARE

MUSHROOM TOBANYAKI  
poached egg, assorted mushrooms,  
yuzu soy, garlic chips

ROBATA ASPARAGUS  
sesame, sweet soy

BLACK TRUFFLE RICE

PERUVIAN CORN

## SUSHI

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

VEGETABLE SASA  
asparagus, avocado, shishito pepper,  
coriander, red onion, quinoa,  
spicy mayo, soy paper

## DESSERT

CHOCOLATE BANANA CAKE  
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.