

# OKINAWA

£85 per person


# SUSHISAMBA®

## APERITIVOS

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

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

## SMALL PLATES

CRISPY A5 KOBE GYOZA   
kabocha purée and sweet soy

TUNA SEVICHE  
crispy white carrots, spicy  
red yuzu leche de tigre <sup>GF</sup>

## TO SHARE

POUSSIN A LA BRASA  
aji amarillo aioli

PORK BELLY ANTICUCHOS  
butterscotch miso

BLACK TRUFFLE RICE <sup>VG GF</sup>

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

## SUSHI

NEGITORO ROLL  
tuna belly, takuwan <sup>GF</sup>

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

SASA HANDROLL  
shrimp tempura, quinoa, shishito  
pepper, coriander, spicy mayo, red onion

## DESSERT

ASSORTED MOCHI  
soft japanese rice cake filled with ice cream,  
warm white chocolate sauce <sup>V VG</sup>

V: Vegetarian VG: Can be made Vegan GF: Gluten Free



SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries. For more information visit: [www.sushisamba.com](http://www.sushisamba.com)

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.