

OKINAWA

£85 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS v
aji amarillo

SMALL PLATES

A5 KOBE WAGYU GYOZA
kabocha purée and sweet soy

TUNA SEVICHE
crispy white carrots, spicy
red yuzu leche de tigre

TO SHARE

POUSSIN A LA BRASA
aji amarillo aioli

PORK BELLY ANTICUCHOS
butterscotch miso

AJI AMARILLO RICE v

GRILLED BROCCOLI v

SUSHI

NEGITORO
tuna belly, takuwan

ASSORTED NIGIRI
yellowtail, salmon, shrimp

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

DESSERT

MOCHI v
soft japanese rice cake filled with ice cream,
warm white chocolate sauce

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.