

OSAKA

£135 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS v
aji amarillo

SMALL PLATES

A5 KOBE GYOZA
kabocha purée and sweet soy

CRISPY TUNA TAQUITOS
avocado, yuzu truffle

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayo,
black truffle vinaigrette

TO SHARE

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA BLACK COD
peruvian asparagus, miso

GRILLED BROCCOLI v

AJI AMARILLO RICE v

SUSHI

TIGER MAKI
crabmeat, tiger prawn tempura,
wasabi mayo, beetroot yogurt,
eel sauce

MANGO CRUSH
tuna, salmon, cream cheese, avocado,
asparagus, wasabi tobiko, ginger sweet
soy, aji mango dressing

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

MOUSSE DE ORO
dark chocolate mousse, raspberry jelly,
passion fruit sorbet, gold leaf

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.