# OSAKA

£135 per person

SUSHISAMBA®

## APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

## SMALL PLATES

CRISPY A5 KOBE GYOZA
kabocha purée and sweet soy

CRISPY LOBSTER TAQUITOS
avocado, pickled shallots

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 GF

GRILLED BROCCOLI
farofa V VG

AJI AMARILLO RICE VG GF

## SUSHI

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

CARIOCA
salmon, crab, shrimp, avocado, cream
cheese, nori tempura flakes, tobiko,
ginger sweet soy, mango dressing

ASSORTED NIGIRI
yellowtail, salmon, shrimp

## DESSERT

JAPANESE APPLE CRUMBLE
soy toffee sauce, coconut crumble, chocolate & cookie ice cream V

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

**SUSHI**SAMBA 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

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.