KOBE
£200 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

ROBATA GRILLED ASPARAGUS
sweet soy, sesame VG

A5 KOBE CROQUETTE
parmesan, squid ink panko, truffle aioli

TO SHARE

A5 KOBE RIBEYE
heritage tomato chimichurri, kuromitsu sauce GF

GRILLED BROCCOLI
farofa V VG

WHOLE LOBSTER (600G)
truffle butter, mixed greens, calamansi dressing

WASABI POTATO MASH V GF

SUSHI

SAMBA COVENT GARDEN
soft shell crab, yellowtail, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso

SUPREME KOBE MAKI
seared a5 kobe, foie gras, shaved truffle, balsamic soy reduction

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

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

SUSHISAMBA Festive Menu Special

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

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.