# OKINAWA

£85 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

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

## TO SHARE

POUSSIN A LA BRASA
aji amarillo aioli

BLACK TRUFFLE RICE VG GF

PORK BELLY ANTICUCHOS
butterscotch miso

GRILLED BROCCOLI
farofa V VG

## SUSHI

AKANE
negitoro, tuna, spicy tuna,
pickled radish, wasabi chimichurri

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 V VG

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.