

KYOTO

£95 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado and roasted corn miso

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia

TO SHARE

ROBATA LAMB CHOP
red miso and lime

POUSSIN
teriyaki, yuzu kosho, japanese coleslaw

COCONUT RICE v
chives

GRILLED TENDERSTEM BROCCOLI

SUSHI

EL TOPO®*
salmon, jalapeño, shiso, fresh melted
mozzarella, crispy shallots, spicy mayo,
eel sauce

VEGGIE v
shibazuke, cucumber,
avocado, sesame, sweet gourd,
spring onion, tempura flakes

NEO TOKYO
tuna, tempura flakes,
aji panca, spicy mayo

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

CHOCOLATE BANANA CAKE v
maple butter, plantain chip, vanilla rum ice cream

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.

OSAKA

£135 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY WAGYU GYOZA
kabocha purée and sweet soy

CRISPY CRAB TAQUITOS
avocado, rocoto chili, spicy mayo, radish

LOBSTER SEVICHE
yuzu leche de tigre, julienne
vegetables, rice cracker

TO SHARE

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA BLACK COD
peruvian asparagus, miso

GRILLED TENDERSTEM BROCCOLI

AJI AMARILLO RICE v

SUSHI

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

NEO TOKYO
tuna, tempura flakes,
ají panca, spicy mayo

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

WELCOME TO RAINFOREST
valrhona chocolate, creamy vanilla bean custard, strawberry mousse,
vanilla bean ice cream, almond-chocolate soil

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APERITIVOS

EDAMAME ✓
sea salt and lime

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado and roasted corn miso

ROBATA GRILLED ASPARAGUS
sweet soy, sesame

A5 WAGYU TATAKI
oscietra caviar

TO SHARE

A5 KOBE RIBEYE
heritage tomato chimichuri,
kuromitsu sauce

TRUFFLE GLAZED LOBSTER
wakame tempura

GRILLED TENDERSTEM BROCCOLI ✓

AJI AMARILLO RICE ✓

SUSHI

SAMBA LONDON
tuna, salmon, hamachi, avocado,
asparagus, onion, hishiho miso,
crispy yuba, yuzu dressing

PIÑAGI
freshwater eel, grilled pineapple,
cucumber, avocado, shaved tamago,
pineapple sweet soy

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

LIMONERO
lemon sphere, nectarine and apricot mousse, olive oil, passion fruit jelly,
bergamot meringue

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NAGOYA

VEGETARIAN MENU

£85 per person

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APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

VEGETABLE TAQUITOS
avocado, radish, red onion, peppers,
pickled shimeji mushrooms

GREEN SALAD
gem lettuce, asparagus, avocado,
sesame dressing, crispy wakame

JAPANESE EGGPLANT TEMPURA
sweet and spicy tamarind

TO SHARE

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms,
yuzu soy, garlic chips

ROBATA ASPARAGUS
sesame, sweet soy

BLACK TRUFFLE RICE

PERUVIAN CORN

SUSHI

VEGGIE MAKI
shibazuke, cucumber, avocado,
sesame, sweet gourd, spring onion,
tempura flakes

VEGETABLE SASA
asparagus, avocado, shishito pepper,
coriander, red onion, quinoa,
spicy mayo, soy paper

DESSERT

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream

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Culinary Director Lee Bull

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