

KYOTO

£95 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime ^{VG GF}

PLANTAIN CHIPS
aji amarillo ^{VG GF}

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia ^{GF}

TO SHARE

ROBATA LAMB CHOP
red miso and lime

POUSSIN A LA BRASA
aji amarillo, aioli

AJI AMARILLO RICE ^{VG GF}

GRILLED BROCCOLI
farofa ^{V VG}

SUSHI

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

VEGGIE MAKI
cucumber, avocado, sweet gourd,
yamagobo, tamago, spinach, sesame ^{V VG}

SPICY TUNA
cucumber, spicy mayo

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

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

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

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.