

NAGOYA

VEGETARIAN MENU

£85 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

SMALL PLATES

PERUVIAN CORN TAQUITOS
avocado, biquinho pepper VG

MUSHROOM SEVICHE
portobello, shimeji, avocado, aji panca
leche de tigre VG GF

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

TO SHARE

VEGETABLE MOQUECA
okra, coconut milk, dendê oil,
plantain VG GF

ROBATA ASPARAGUS
sesame, sweet soy VG

BLACK TRUFFLE RICE VG GF

GRILLED BROCCOLI
farofa V VG

SUSHI

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

VEGETABLE SASA HANDROLL
avocado, asparagus, quinoa, shishito
pepper, coriander, red onion V VG

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.