

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

PORK BELLY ANTICUCHOS
butterscotch miso

BLACK TRUFFLE RICE ^{VG GF}

GRILLED BROCCOLI
farofa ^{V VG}

SUSHI

NEGITORO ROLL
tuna belly, takuwan ^{GF}

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



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

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.