

£75 per person

APERITIVOS

EDAMAME **v**
sea salt

MAIZ CANCHA **v**
lime spice

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayo

BOLINHOS DE BACALHAU
cod, lime and shichimi togarashi mayo,
aji amarillo, purple peruvian potato

HAMACHI KAMA
lime, su-shoyu

SUSHI

ASSORTED NIGIRI
yellowtail, salmon, shrimp

NEO TOKYO
spicy tuna, tempura crunch, lotus root,
aji panca, spicy mayo

EZO
soy-marinated salmon, asparagus, onion,
chives, sesame, tempura crunch, soy paper,
wasabi mayonnaise

RAW BAR

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

TUNA SEVICHE
pomegranate leche de tigre, maiz morado,
wasabi peas, basil

TO SHARE

MOQUECA MISTA
shrimp, squid, sea bass, mussels, clams,
coconut milk, dendê oil, chimichurri rice

COCONUT RICE **v**
chives

PERUVIAN CORN **v**
micro coriander

DESSERT

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

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.

£90 per person

APERITIVOS

EDAMAME v
sea salt

MAIZ CANCHA v
lime spice

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayo

BOLINHOS DE BACALHAU
cod, lime and shichimi togarashi mayo,
aji amarillo, purple peruvian potato

POUSSIN
teriyaki, japanese-style mayonnaise, yuzu kosho

HAMACHI KAMA
lime, su-shoyu

SUSHI & RAW BAR

ASSORTED NIGIRI
yellowtail, salmon, shrimp

NEO TOKYO
spicy tuna, tempura crunch, lotus root,
aji panca, spicy mayo

EZO
soy-marinated salmon, asparagus, onion, chives,
sesame, tempura crunch, soy paper,
wasabi mayonnaise

TUNA SEVICHE
pomegranate leche de tigre, maiz morado, wasabi peas, basil

TO SHARE

COCONUT RICE v
chives

CHURRASCO RIO GRANDE
ribeye, chorizo, picanha

PERUVIAN CORN v
micro coriander

DESSERT

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

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£110 per person

APERITIVOS

EDAMAME v
sea salt

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayo

BOLINHOS DE BACALHAU
cod, lime and shichimi togarashi mayo,
aji amarillo, purple peruvian potato

WAGYU GYOZA
kabocha purée, sesame and su-shoyu
dipping sauce

POUSSIN
teriyaki, japanese-style mayonnaise, yuzu kosho

BLACK COD
sweet corn, maiz morada, polenta, popcorn

SUSHI

ASSORTED NIGIRI
yellowtail, salmon, shrimp

NEO TOKYO
spicy tuna, tempura crunch, lotus root,
aji panca, spicy mayo

EZO
soy-marinated salmon, asparagus, onion, chives,
sesame, tempura crunch, soy paper,
wasabi mayonnaise

EL TOPO®
salmon, jalapeño, shiso leaf,
fresh melted mozzarella, crispy onion

RAW BAR

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

TUNA SEVICHE
pomegranate leche de tigre, maiz morado,
wasabi peas, basil

TO SHARE

CHURRASCO RIO GRANDE
ribeye, chorizo, picanha

COCONUT RICE v
chives

PERUVIAN CORN v
micro coriander

DESSERT

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

£220 per person

APERITIVOS

EDAMAME v
sea salt

MAIZ CANCHA v
lime spice

GREEN BEAN TEMPURA v
black truffle aioli

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayo

WAGYU GYOZA
kabocha purée, sesame and su-shoyu
dipping sauce

SHRIMP TEMPURA
snap pea julienne, spicy mayo,
black truffle vinaigrette

BLACK COD
sweet corn, maiz morada, polenta, popcorn

SUSHI

ASSORTED NIGIRI
tuna, yellowtail, salmon, uni, kobe

NEO TOKYO
spicy tuna, tempura crunch, lotus root,
aji panca, spicy mayo

EZO
soy-marinated salmon, asparagus, onion,
chives, sesame, tempura crunch, soy paper,
wasabi mayonnaise

EL TOPO®
salmon, jalapeño, shiso leaf,
fresh melted mozzarella, crispy onion

TO SHARE

MOQUECA MISTA
shrimp, squid, sea bass, mussels, clams,
coconut milk, dendê oil, chimichurri rice

CHURRASCO RIO GRANDE
ribeye, chorizo, picanha

COCONUT RICE v
chives

PERUVIAN CORN v
micro coriander

RAW BAR

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

TUNA SEVICHE
pomegranate leche de tigre, maiz morado,
wasabi peas, basil

DESSERT

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

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£75 per person

VEGETARIAN

APERITIVOS

EDAMAME
sea salt

MAIZ CANCHA
lime spice

SMALL PLATES & ROBATA

VEGETABLE TAQUITOS
avocado, radish, red onion, peppers

SEASONAL VEGETABLE TEMPURA
sunomono vegetable, shichimi togarashi, yuzu

HERITAGE CARROTS
smoke emulsion

EGGPLANT
mustard miso

SUSHI

TEMARI SUSHI SELECTION
avocado, kabocha pumpkin

VEGGIE MAKI
avocado, cucumber, assorted japanese
pickles, spring onion, sesame seed

VEGGIE SASA
quinoa, coriander, avocado
padrón peppers, asparagus

RAW BAR

SAMBA SALAD
baby spinach, grilled kabocha, truffle ponzu,
shavings of heritage carrots, radish, apple
and mango dressing

MAE TERRA
tiny seasonal vegetables, tofu, truffle,
beetroot, yuzu, sesame

TO SHARE

MUSHROOM TOBANYAKI
poached egg, japanese mushrooms,
garlic chips

COCONUT RICE
chives

PERUVIAN CORN
micro coriander

DESSERT

KUDAMONO EXOTIC FRUIT SALAD
cherry crisp, watermelon granité, green tea gel

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AKITA

£60 per person

Lunch Only: 11:30 - 3:30

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt

MAIZ CANCHA v
lime spice

SMALL PLATES & RAW BAR

CRISPY WAGYU TAQUITOS
avocado and shichimi mayo

BOLINHOS DE BACALHAU
cod, lime and shichimi togarashi mayo,
aji amarillo, purple peruvian potato

TUNA SEVICHE
pomegranate leche de tigre,
maiz morado, wasabi peas, basil

SUSHI

ASSORTED NIGIRI
yellowtail, salmon, shrimp

NEO TOKYO
spicy tuna, tempura crunch, lotus root,
aji panca, spicy mayo

EZO
soy-marinated salmon, asparagus, onion,
chives, sesame, tempura crunch, soy paper,
wasabi mayonnaise

LAMB CHOP
coconut, red miso

JAPANESE RICE v

ROBATA

POUSSIN
teriyaki, yuzu kosho,
japanese-style mayonnaise

HAMACHI KAMA
lime, su-shoyu

DESSERT

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

This is a sample menu and may change due to seasonal ingredients and availability.
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