

AKITA

Lunch Menu
£60 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS v
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL
TAQUITOS
avocado and roasted
corn miso

SALMON SEVICHE
tamarind, sesame,
seaweed, macadamial

ROBATA

POUSSIN
teriyaki, yuzu kosho,
japanese egg mayo

EGGPLANT v
sweet soy

TO SHARE

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

COCONUT RICE v
chives

PERUVIAN CORN v
coriander

SUSHI

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

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

DESSERT

supplement £5pp

ASSORTED MOCHI v

soft japanese rice cake filled with ice cream, warm white chocolate sauce

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.

KYOTO

£95 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado and roasted corn miso

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

TO SHARE

ROBATA PORK RIB
charred pineapple salsa,
soy glaze

POUSSIN
teriyaki, yuzu kosho,
japanese egg mayo

COCONUT RICE v
chives

GRILLED TENDERSTEM BROCCOLI

SUSHI

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

VEGGIE
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

WELCOME TO THE RAINFOREST
asháninka chocolate, asháninka coffee, coffee, vanilla, pistachio,
macadamia nut, sugarcane

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NAGOYA

VEGETARIAN MENU

£85 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

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

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

SEASONAL VEGETABLE TEMPURA
sunomono vegetable, shichimi
togarashi, yuzu

ASPARAGUS
sesame, sweet soy

EGGPLANT
sweet soy

TO SHARE

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

COCONUT RICE
chives

PERUVIAN CORN
coriander

SUSHI

TEMARI SUSHI SELECTION
avocado and kabocha pumpkin

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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NARA

£85 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS v
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL
TAQUITOS
avocado and roasted
corn miso

SALMON SEVICHE
tamarind, sesame,
seaweed, macadamial

SHRIMP TEMPURA
snap pea julienne,
spicy mayo,

ROBATA

POUSSIN
teriyaki, yuzu kosho,
japanese egg mayo

PORK BELLY
ANTICUCHO
butterscotch miso

TO SHARE

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

COCONUT RICE v
chives

PERUVIAN CORN v
coriander

SUSHI

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

CALIFORNIA MAKI
snow crab, cucumber,
avocado, citrus mayo,
truffle oil

ASSORTED NIGIRI
yellowtail, salmon,
shrimp

DESSERT

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

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OSAKA

£125 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

CRISPY WAGYU GYOZA
kabocha purée and sweet soy

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

CRISPY LOBSTER TAQUITOS
avocado, pickled shallots

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

TO SHARE

LAMB CHOP
red miso and lime

FILLET MIGNON
chimichurri, heirloom tomatoes, farofa

ROBATA BLACK COD
peruvian asparagus, miso

GRILLED TENDERSTEM BROCCOLI

COCONUT RICE v
chives

SUSHI

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

VEGGIE
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

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