

SUSHISAMBA®

THEATRE MENU

3-courses | £36pp

choose one from each section

VEGETABLE TAQUITOS

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

RIBEYE ANTICUCHOS

ají panca

TUNA SEVICHE

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



SASA ROLL

shrimp tempura, quinoa, shishito pepper, coriander,
spicy mayo, red onion

EZO ROLL

soy-marinated salmon, asparagus, onion, chives, sesame,
tempura flakes, soy paper, wasabi mayo

VEGGIE ROLL

shibazuke, cucumber, avocado, sesame, sweet gourd,
spring onion, tempura flakes

ROBATA POUSSIN

teriyaki, japanese coleslaw, pomegranate

ROBATA SALMON

peruvian asparagus, miso

MUSHROOM TOBANYAKI

poached egg, assorted mushrooms, yuzu soy, garlic chip



CHOCOLATE BANANA CAKE

maple butter, plantain chip, vanilla rum ice cream

ASSORTED MOCHI

soft japanese rice cake filled with ice cream, white chocolate ganache

Corporate Chef John Um

Regional Executive Chef Lee Bull

According to the NHS, adults need around 2000 kcal a day.
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.