

SUSHISAMBA®

MATSU

Served sharing style for your entire party, our platters are the perfect addition for casual drinks in our bar and terrace areas. We recommend one platter per two guests.

£82 PER PLATTER

NIGIRI

2 pieces

O-TORO (ABURI)

Aji panca, negi

SAKE (ABURI)

Egg mayonnaise, tobiko

ZUWAI GANI

smoked aji Amarillo, yuzu caviar

MAKI/GUNKAN

4 pieces

EL TOPO

Salmon, jalapeno, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella

ROBUSUTA GUNKAN

Lobster, nashi, grilled white asparagus, truffle aji Amarillo

SALMON SKIN

Avocado, cucumber, smoked mayonnaise, sesame

UNAGI MAKI

Freshwater eel, cucumber, avocado, spring onion

SASA

Shrimp tempura, quinoa, asparagus, onion, padron, spicy mayonnaise, coriander

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.

All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.

Head Sushi Chef Kazutoshi Kawada Regional Executive Chef Andreas Bollanos