

SUSHISAMBA®

U M E

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.

£36 PER PLATTER

INARI (cut in half)

2 pieces

Shitake, chives, truffle oil, sesame seeds

N I G I R I

OMAKASE NIGIRI

6 pieces

Roasted bell pepper, Eringi mushroom, Nasu miso

M A K I

4 pieces

VEGGIE MAKI

Shibazuke, avocado, sesames, sweet gourd, spring onion, tempura crunch

KAPPA MAKI

Cucumber, truffle tofu crema, mustard cress

MINI VEGGIE SASA

Asparagus, quinoa, padron, coriander, red onion, spicy mayonnaise

YAMAGOBO MAKI

Yamagobo, chives, sesame, tempura crunch, soy paper, wasabi mayo

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