

# SANKUSAMBA

A LA CARTE

SEAWEED USED ON SUSHI WAS HARVESTED WHERE  
CRUSTACEAN AND MOLLUSCS ARE PRESENT

ALL SUSHI CONTAINS MA KONBU - HARVESTED IN AN AREA  
WHERE CRUSTACEAN AND MOLLUSCS ARE PRESENT

# SALAD

**PRAWN & OCTOPUS SALAD** (CR) (ML) 180 KCAL **6.95**

Prawns, octopus, mixed peppers, tomato with olive oil and yuzu dressing

Seaweed is harvested where crustaceans and molluscs are present

**FRESH GARDEN SALAD** (VG) (S) (SY) 30 KCAL **4.95**

A bowl of mixed salad leaves and vegetables tossed in miso and sesame oil dressing

**SALMON & WAKAME SALAD** (FH) (SY) (S) 160 KCAL **6.95**

Fresh mixed vegetables with salmon and wakame seaweed, tossed in miso and sesame oil dressing

**TUNA & SALMON CERVICHE** (FH) (SY) (G) 135 KCAL **9.95**

Brazilian version of the world-famous Peruvian dish

**GRILLED CHICKEN CAESAR SALAD** (SY) (TN) (PN) (E) (M) (G) 75 KCAL **5.95**

Baby gem, croutons and parmesan tossed in Caesar salad dressing, with optional grilled chicken

**EDAMAME BEAN PODS** (VG) (SY) (S) 120 KCAL **4.95**

Boiled edamame beans with sea salt

## TEMAKI

Cone-shaped seaweed with choice of fillings.  
Served as one piece

Seaweed is harvested where crustaceans and molluscs are present

**SALMON, AVOCADO & TOBIKO** (SY) (FH) (E) (MU) (S) 229 KCAL **5.95**

**CRABSTICK, MANGO & SESAME** (SY) (FH) (CR) (ML) (E) (G) (S) 179 KCAL **5.95**

## URAMAKI

The 'inside-out' maki roll. Rice on the outside, seaweed on the inside.  
Served as 8 pieces

Seaweed is harvested where crustaceans and molluscs are present

**SALMON TERIYAKI** (SY) (FH) (E) (MU) (G) 1094 KCAL **9.95**

Salmon, avocado, tobiko, mayonnaise and teriyaki sauce

**SPICY TUNA** (SY) (FH) (CR) (ML) (E) (M) (MU) (G) 1006 KCAL **9.95**

Tuna, tempura bits, mayonnaise and chilli sauce

**SPICY SALMON** (SY) (FH) (CR) (ML) (E) (M) (MU) (G) 1058 KCAL **9.95**

Salmon, tempura bits, mayonnaise and chilli sauce

**CRABSTICK** (SY) (FH) (CR) (ML) (E) (G) (S) 1050 KCAL **9.95**

Crabstick, mango, mayonnaise and sesame

# FUTOMAKI

Fat rolled sushi with seasoned rice, assorted fillings,  
wrapped with dried Nori seaweed. Served as 8 pieces

Seaweed is harvested where crustaceans and molluscs are present

**EDO ROLL** (SY) (FH) (CR) (MU) 675 KCAL **9.95**

Prawn, salmon, cucumber, avocado and chilli sauce

**CAJUN SPICE CHICKEN KATSU & MANGO** (G) (E) (SY) (CR) (ML) 695 KCAL **10.95**

Deep fried breaded chicken breast, mango, mayonnaise and cajun spice

**TEMPURA PRAWNS & AVOCADO** (G) (E) (CR) (ML) 685 KCAL **10.95**

Deep fried tempura prawns, Avocado and mayonnaise

# GUNKAN

Boat-shaped sushi rice wrapped with seaweed and a choice of toppings.  
Served as 3 pieces

Seaweed is harvested where crustaceans and molluscs are present

**FLYING FISH ROE** (SY) (FH) (G) 166 KCAL **5.95**

**SALMON TATAKI** (SY) (FH) (MU) (S) 168 KCAL **5.95**

**SPICY TUNA** (SY) (FH) (MU) (S) 150 KCAL **5.95**

# NIGIRI

Small ball of rice with a choice of toppings.  
Served as 5 pieces

Seaweed is harvested where crustaceans and molluscs are present

<b>TUNA</b> (FH) 417 KCAL	<b>8.95</b>
<b>SALMON</b> (FH) 455 KCAL	<b>7.95</b>
<b>EBI</b> (CR) 395 KCAL	<b>7.95</b>
<b>SALMON ABURI</b> (SY) (FH) (MU) (S) 455 KCAL	<b>8.95</b>
<b>OCTOPUS</b> (ML) 455 KCAL	<b>8.95</b>
<b>TAMAGO</b> (VE) (E) 577 KCAL	<b>6.95</b>
<b>SEA BASS</b> (FH) 442 KCAL	<b>7.95</b>
<b>AVOCADO</b> (VG) 217 KCAL	<b>6.95</b>
<b>SALMON TATAKI</b> (FH) (SY) (S) 455 KCAL	<b>8.95</b>

# SASHIMI

Evening only. Grade A cuts of raw fish.  
Served as 4 pieces

<b>SALMON</b> (FH) 138 KCAL	<b>6.95</b>
<b>TUNA</b> (FH) 86 KCAL	<b>6.95</b>
<b>SALMON TATAKI</b> (SY) (FH) (S) 139 KCAL	<b>7.95</b>
<b>SEABASS</b> (FH) 55 KCAL	<b>6.95</b>
<b>OCTOPUS</b> (ML) 47 KCAL	<b>6.95</b>
<b>CAJUN SPICE TUNA</b> (FH) (E) 100 KCAL	<b>9.95</b>

## JAPANESE AND BRAZILIAN SPECIALS

<b>JAPANESE BEEF CURRY</b> (SY) (FH) (M) (C) (G) (S) 750 KCAL	<b>15.95</b>
Traditional style beef curry with coconut rice and caramelised onion chutney	
<b>CHICKEN FIRECRACKER</b> (SY) (FH) (G) (S) 725 KCAL	<b>13.95</b>
Hot firecracker chicken with vegetables and coconut rice	
<b>MOQUECA</b> (FH) (CR) (M) (ML) (SD) 850 KCAL	<b>15.95</b>
Popular Brazilian seafood stew with coconut rice and farofa	
<b>TACOS DE BRAZIL</b> (M) 550 KCAL	<b>9.95</b>
Minced picanha, vegetable coleslaw, spicy yogurt sauce	
<b>CHILLI CON CARNE</b> (M) (SY) 730 KCAL	<b>14.95</b>
Hot and spicy chilli con carne with green banana chips and sour cream	
<b>BEEF FIRECRACKER</b> (SY) (FH) (G) (S) 765 KCAL	<b>14.95</b>
Hot firecracker with thin slices of beef, vegetables and sour cream	

## HOT SIDE DISHES

<b>FRIES</b> (VG) 275 KCAL	<b>3.95</b>
Skin-on potato fries	
<b>KARAI POTATOES</b> (G) (C) (E) (SY) (S) 310 KCAL	<b>5.95</b>
Double fry new potato topped with hot & fiery tomato and garlic mayonnaise sauce	
<b>OYSTER MUSHROOM</b> (G) (C) (E) (SY) 55 KCAL	<b>5.95</b>
Sauteed assorted mushrooms with garlic and truffle oil	
<b>COCONUT RICE</b> (SD) 176 KCAL	<b>3.95</b>
Coconut steamed white rice	

## DEEP FRIED DISHES

**KING PRAWN TEMPURA** (SY) (FH) (CR) (ML) (E) (M) (G) 130 KCAL **6.95**  
Crispy battered king prawns with tempura dipping sauce

**LIGHTLY DUSTED CALAMARI** (G) (ML) (CR) (E) (SY) 210 KCAL **7.95**  
Deep fried calamari with tentacles with Asian slaw

**SWEET CHILLI SQUID BITES** (ML) (G) (E) (CR) (SY) 220 KCAL **7.95**  
Hot and spicy squid bites with sweet chilli sauce

**CHICKEN & SPINACH KOROKE** (SY) (E) (M) (MU) (C) (G) 272 KCAL **6.95**  
Japanese-style chicken and spinach croquettes with Japanese mayonnaise

**ENOKI MUSHROOMS** (VG) (G) (C) (SY) 90 KCAL **6.95**  
Deep fried enoki mushroom with tempura sauce

**VEGETABLE SPRING ROLLS** (VG) (SY) (C) (G) (S) 246KCAL **5.95**  
Homemade mixed seasonal vegetable spring rolls

**BEEF SPRING ROLLS** (SY) (E) (M) (C) (G) 394 KCAL **6.95**  
Homemade mixed seasonal vegetable and beef spring rolls

**VEGETABLE GYOZA** (SY) (S) (G) 185 KCAL **5.95**  
Deep fried vegetable gyoza, served as 5 pieces

**SHRIMP GYOZA** (SY) (S) (G) (CR) (ML) (E) 225 KCAL **6.95**  
Deep fried shrimp and vegetable gyoza, served as 5 pieces

## HIRATA BAO BUNS

**PUMPKIN BAO BUN** (VG) (SY) (C) (G) 260 KCAL **10.95**  
Japanese steamed bun filled with fried pumpkin, salad and katsu sauce - Served as 2 pieces

**JACKFRUIT BAO BUN** (VG) (G) (C) 275 KCAL **9.95**  
Steamed bun filled with Jackfruit - Served as 2 pieces

## BRAZILIAN GRILL

- CAP OF RUMP/PICANHA** (M) (SY) 675 KCAL **18.95**  
Brazilian favourite cut of meat with truffled oyster mushroom, garlic butter and spicy potato
- LAMB RUMP** (M) (SY) 725 KCAL **18.95**  
Skewer of lamb rump with yoghurt sauce, spicy potatoes and truffled oyster mushroom
- GRILLED BRAZILIAN CHICKEN** (M) (SY) 665 KCAL **14.95**  
Grilled boneless marinated chicken thigh drizzled with hot and spicy sauce, oyster mushroom and fries
- SIRLOIN** (TN) (M) (SY) 850 KCAL **21.95**  
Grilled 10oz sirloin with spicy potato, truffled oyster mushroom and romesco sauce



# VEGAN

<b>EDAMAME BEAN PODS</b> (VG) (SY) (S) 120 KCAL	<b>4.95</b>
Boiled edamame beans with sea salt	
<b>FRESH GARDEN SALAD</b> (VG) (SY) (S) 30 KCAL	<b>4.95</b>
A bowl of mixed salad leaves and vegetables tossed in miso and sesame oil dressing	
<b>VEGETABLE SPRING ROLLS</b> (G) (C)(S) (SY) 246 KCAL	<b>5.95</b>
Homemade mixed seasonal vegetable spring rolls	
<b>NIGIRI AVOCADO</b> (VG) 217 KCAL	<b>6.95</b>
Small ball of rice topped with avocado - served as 2 pieces	
<b>PUMPKIN BAO BUN</b> (VG) (G) (SY) 260 KCAL	<b>10.95</b>
Steamed bun filled with pumpkin - served as 2 pieces	
<b>FRIES</b> (VG) (G) (C) 275 KCAL	<b>3.95</b>
Skin-on potato fries	
<b>JACKFRUIT BAO BUN</b> (VG) (G) (C ) 275 KCAL	<b>9.95</b>
Steamed bun filled with jackfruit - served as 2 pieces	
<b>TOFU IN SWEET CHILLI SAUCE</b> (SY) (S) (C) 96 KCAL	<b>5.95</b>
Deep fried tofu tossed in sweet chilli sauce	
<b>COCONUT RICE</b> (SD) 176 KCAL	<b>3.95</b>
Coconut steamed white rice	
<b>ENOKI MUSHROOMS</b> (VG) (G) (C) (SY) 90 KCAL	<b>6.95</b>
Deep fried enoki mushroom with tempura sauce	

# DESSERTS

**STICKY TOFFEE PUDDING** 342 KCAL **7.50**

A classic British dessert consisting of a dark, soft, dense sponge cake made with Medjool dates, topped with a sweet warm toffee sauce served with delicious vanilla ice cream. Cosy, comforting, indulgent

**LUXURY WHITE CHOCOLATE & ORANGE CHEESECAKE** 382 KCAL **7.30**

An elegant dessert that combines luxury and flavour. White Belgian chocolate created with the sublime creamy dreamy cheesecake, finished with a full-favour orange glaze and white chocolate shavings

**LOTUS CHEESECAKE** 379 KCAL **7.50**

Made with the unique Lotus biscuit crumb, topped with utterly sublime creamy dreamy cheesecake finished with marbled Biscoff biscuit spread and a sprinkle of crumb

**FERRERO ROCHER CHEESECAKE** 418 KCAL **7.60**

Rich, creamy cheesecake on a digestive base, swirled with Nutella, finished with nibbed peanuts and a decadent Ferrero Rocher

**ICE CREAM SELECTION** 137 KCAL/SCOOP

Choose one or three scoops, from Belgian chocolate, strawberry and vanilla

**ONE SCOOP** 137 KCAL **2.45**

**THREE SCOOPS** 274 KCAL **6.80**

**VEGAN COCONUT ICE CREAM** (VG) 180 KCAL/SCOOP

Unique blended luxurious taste. Highly recommended

**ONE SCOOP** 180 KCAL **2.80**

**TWO SCOOPS** 360 KCAL **5.40**

**LEMON SORBET** 117 KCAL/SCOOP

Choose from one or three scoops of lemon and raspberry

**ONE SCOOP** 117 KCAL **2.75**

**THREE SCOOP** 234 KCAL **4.95**



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