



SUSHI IN THE LOUNGES

OUR STORY

It's time to treat your taste buds to an exquisite selection of the Japanese delicacy, sushi. Freshly prepared by our wonderful Head Sushi Chef, Christian Sta Maria, who's passion for sushi is an art form that has blossomed from his appreciation for Japanese cuisine. Attracted in particular to its intricate detailing and the skill required to create such a delicate dish, he delivers a unique and flavourful experience whether you choose sushi rolls, crispy nigiri or a little of everything.

Meshiagare!

Lounges

SUSHI ROLLS

LOCH DUART SALMON AVOCADO ROLL (8 PIECES) Haas avocado · Ikura · Japanese mayonnaise	14
VOLCANO ROLL (6 PIECES) Loch Duart salmon · Tobiko · Katafi	12
SPICY TUNA ROLL (8 PIECES) Yellow fin tuna tartar · Haas avocado · Bubu arare	16
SPIDER ROLL (6 PIECES) Soft shell crab · Daikon · Arenkha caviar	12
DRAGON GREEN (8 PIECES) Asparagus · Haas avocado · Cucumber	10
VEGGIE CALIFORNIA (6 PIECES) Rice paper · Mango · Shisho dressing	9
YASAI FUTOMAKI (6 PIECES) Sweet potato · Garden carrots · Soy and mustard dressing	9
HERITAGE BEETROOT ROLL (8 PIECES) Granny Smith apple · Roasted hazelnuts · Aged balsamic	8

SUSHI STICK (3 PIECES)

LOCH DUART SALMON – Sweet chilli mayonnaise	8
YELLOW FIN TUNA – Korean spicy sauce	9

CRISPY NIGIRI (3 PIECES)

YELLOW FIN TUNA – Jalapeno eel sauce · Tobiko	10
SCOTTISH SALMON – Yuzukhuso · Calamansi · Keta caviar	9

TO SHARE

CREATE YOUR OWN PLATTER TO SHARE Choose 3 sushi rolls, 1 sushi stick and 1 crispy nigiri	50
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