



Tucked away behind bamboo fronds and adorned with unique oriental décor, Sandals Resorts brings a taste of the Far East to the Caribbean. Named after Soy Sauce, a traditional ingredient in the art of Sushi, Soy offers exciting flavors and exotic sushi creations made to order. Skillfully prepared using only the freshest and most delectable ingredients, it's no wonder why Soy is such a popular option amongst our guests.

APPETIZERS

Boiled Edamame 🌱 ✓
Kosher salt

Crispy Chicken Kara Age

Vegetable Tempura 🌱
Tentsuyu sauce

Shrimp Gyoza (4 ea)

Vegetable Spring Roll (4 ea)

Shrimp Tempura (4 ea)
Tempura dipping sauce

CARPACCIO

Albacore Tataki
Sesame dressing, crispy leeks

Seared Tuna
Wasabi

Yellowtail
Scotch Bonnet chili, ponzu sauce

SOUPS & SALADS

Traditional Miso Soup 🌱

Shrimp Wonton Soup ✓
Shiitake mushrooms

Ahi & Albacore Ponzu Tataki Salad

Tofu Salad 🌱
Sesame dressing

NIGIRI (2pc)

Sushi rice topped with sliced fresh fish.

Albacore – Shiro Maguro

Egg – Tamago

Freshwater BBQ Eel – Unagi 🌱

Octopus – Mushi Tako

Salmon – Sake

Shrimp – Ebi

Tuna – Maguro

Yellowtail – Hamachi

SASHIMI (3PC)

Albacore – Shiro Maguro

Octopus – Mushi Tako

Salmon – Sake

Tuna – Maguro

Yellowtail – Hamachi

SIGNATURE & TRADITIONAL ROLLS (4PC)

Snow Crab ✓
Snow crab, avocado, cucumber, soy paper

California Roll ✓
Imitation crab, cucumber, avocado

Spicy Tuna
Chunked spicy tuna, cucumber

Vegetable Roll 🌱
Asparagus, avocado, cucumber, daikon sprouts, carrots

Rainbow
California roll topped with assorted sashimi

Salmon Lover
Crab, asparagus, salmon, avocado, Champagne sauce

Champagne Shrimp & Crab
Poached shrimp, crab, avocado, daikon sprouts, soy yuzu paper

Seared Tuna Tataki (Signature Roll)
Shrimp tempura, seared tuna, ponzu, scallions

Spicy Crispy Shrimp
Shrimp tempura, spicy mayo, avocado, crispy tenkasu, sushi sauce

Crispy Spicy Tuna
Spicy tuna and asparagus, flash fried in panko, sushi sauce, roasted sesame seeds

Dragon Eel
Shrimp tempura, BBQ eel, sushi sauce, roasted sesame seeds

Crispy Philly
Salmon, cream cheese, and avocado flash fried in panko, Champagne sauce, spicy aioli

DESSERT

Exotic Fruit Plate
Mango sorbet

Yuzu Cheesecake
Green tea meringue crumble, crisp biscuit

Banana Tempura
Deep-fried bananas, vanilla ice cream

✓ **Balanced Lifestyle** – These dishes offer healthier preparations and lower calorie counts

✂️ **Gluten-Free** – Please consult your server on which dishes can be prepared gluten free

🌱 **Vegetarian**

✂️ **Lactose-Free** – Please consult your server on which dishes can be prepared lactose free