



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.

STARTER

Edamame

steamed edamame, sea salt

Miso Soup

wakame, tofu, scallion

Spicy Rock Shrimp

creamy coconut sriracha, furikake, sprout

Chicken Karaage

crispy thigh, yuzu aioli togarashi pepper

Crispy Rice

spicy tuna, unagi sauce, scotch bonnet

Vegetable Tempura

tentsyu broth

Jerk Chicken Yakitori

grilled with scallions

Island Tuna Tower

tuna wasabi poke, avocado, spicy crab, wakame salad

Ahi Tataki Salad

mixed greens, cucumber, carrots, spicy ponzu, masago, roasted goma seeds

Kabocha Tofu Salad

Greens, pumpkin, tofu, creamy goma dressing, pumpkin nori furikake

Miso Broiled Salmon

bok choy, steamed rice, sesame seed

COMPOSED SASHIMI

Maguro

tuna, house ponzu, wasabi aioli, masago, garlic chips

Hama Chile

yellowtail, yuzu, house ponzu, scotch bonnet

Tako

octopus, sea salt, green aji sauce, masago, scotch bonnet

Aburi Sake

salmon, yuzu aioli, ponzu, togarashi

Shiro Maguro

albacore, creamy sesame, garlic rayu, crispy leeks

TEMAKI

Baked Crab

baked spicy crab, radish sprout

Spicy Tuna

minced tuna, sriracha, chili oil, scotch bonnet

Yellowtail

Yuzu ponzu, scotch bonnet

Eel Kabayaki

broiled eel, eel sauce, furikake

Spicy Salmon

minced salmon, spicy aioli, scallion, black sesame seeds

MAKI

Escovitch Snapper

fried snapper, pickled carrot, onion, scotch bonnet

Cali Bang Bang

crispy rock shrimp tempura, coconut sriracha aioli, furikake

Plantain Crunch Roll

fried plantain, spicy tuna, aji verde sauce

Sunset Midori

roasted pumpkin, asparagus, cucumber, avocado, carrot, sesame dressing

Philly Roll

salmon, cream cheese, scallion, flash-fried in panko, yuzu & spicy aioli

Nori Sashimi

tuna, salmon, yellowtail, avocado, wasabi wafu dressing, furikake

Torched Salmon

seared salmon, mango, cucumber, avocado, scotch bonnet, ponzu, fried leeks

Crispy Spicy Shrimp

avocado, spicy aioli, shrimp tempura, tenkasu, eel sauce, togarashi

Tuna Tataki

shrimp tempura, avocado, seared tuna, ponzu, scallion



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NIGIRI 2PC

Albacore
Shiro maguro

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

Shrimp
Ebi

Tuna
Maguro

Yellowtail
Hamachi

DESSERT

Banana Spring Roll
Vanilla ice cream, peanut crunch

Chocolate Namelaka
Miso caramel, peanut crunch

Matcha Rollcake
*Yuzu cream cheese filling,
mango, matcha soil*