



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
Blanched shrimp, 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

 **Vegan**

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.



Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods Ltd. • Bamboo Farms • Al Golaub And Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits Ltd. • Good Hope Country House