



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*

Vegetable Spring Roll (4 ea) 🌱

Chicken Spring Roll (4 ea)

Shrimp Tempura (4 ea)

*Tempura dipping sauce*

Crispy Rice Spicy Tuna (2 ea)

## CARPACCIO

Albacore Tataki

*Sesame dressing, crispy leeks*

Seared Tuna

*Wasabi*

Yellowtail

*Jalapeño 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

🌱 *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.

\* 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.



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## 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 Lobster

Blanched lobster, 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

## SIGNATURE & TRADITIONAL ROLLS (4pc)

### 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

### Caribbean Dynamite

Baked snow crab and eel dynamite, cream cheese, spicy mayo, sliced Scotch Bonnet, garlic rayu

### Futo Maki Roll (5 ea)

Chunked sashimi, seaweed salad, cream cheese, flash fried, 3 aioli sauce, togarashi pepper

## DESSERT

### Kanten Sushi Roll

Strawberry jelly, passion fruit jelly, white chocolate soy sauce

### Fruit & Sorbet

Lychee & seasonal sliced fruits, mango-yuzu sorbet

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