

Rooted in Japanese heritage and lifted by island rhythm, Sushi on the Sand is where craft meets character. From sizzling izakaya bites and hand-pressed nigiri to bold raw bar flavours and signature rolls, each dish is made to order — fresh, vibrant, and full of intention.

"This is more than sushi. It's flavour with rhythm and soul ...... a journey of taste, designed to be remembered."

# "IZAKAYA HITS" — Let The Journey Begin

Small bites with big attitude — inspired by Japan's izakayas and kissed by the Caribbean.

#### Coconut Furikake Edamame (V, VG)

Steamed edamame with toasted coconut, nori, and our housemade sesame blend. Contains: Soy, Sesame.

#### Tuna Rice Nugget

Golden crispy sushi rice topped with silken spicy tuna and pickled ginger. Contains: Fish, Gluten, Egg, Soy, Sesame.

#### "Hanami" Miso Soup

Umami rich dash broth, white miso, wakame, black garlic, silken tofu, scallion. Contains: Soy, Sulphites.

# THE RAW BAR

Our Ocean favorites!

#### Hamachi Jalapeño Ponzu

Yellowtail sashimi, citrus-soy emulsion, fresh jalapeño, cilantro. Contains: Fish, Soy, Gluten, Sulphites, Lupin.

Smoked Tuna Tataki Seared smoked tuna with spicy miso, crispy garlic, daikon. Contains: Fish, Soy, Sesame, Sulphites.

#### Jerk Rock Shrimp

Tempura shrimp in jerk marinade, spicy coconut aioli, hibiscus, Moorish!. Contains: Shellfish, Egg, Gluten, Soy.

#### Yokozuna Bao

Crispy chicken, Osaka BBQ sauce, house pickles, steamed bun. Contains: Gluten, Soy, Egg, Sesame.

#### Shima Kani Salad

Shredded crab kanikama, avocado, tobiko, cucumber, yuzu mayo, crisp wonton. Contains: Fish, Shellfish, Egg, Soy, Gluten.

#### Citrus-Cured Salmon Tartare Citrus cured Salmon, pickled ginger, Sake - Miso beurre blanc.

Citrus cured Salmon, pickled ginger, Sake - Miso beurre blanc. Contains: Fish, Soy, Dairy, Sulphites



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# "ROLLED BY THE SAND"

### **Our Signature Maki Rolls**

Contemporary rolls shaped by Japanese technique and island soul.

The Midori (V, VG) Asparagus, cucumber, daikon, dashi cured carrot, Saikyo miso. Contains: Soy, Sesame, Gluten, Sulphites.

Spicy Tuna Sesame Tartare, avocado mousse, takuan, sesame mix Contains: Fish, Soy, Gluten, Sesame, Sulphites.

Shrimp Tempura Crispy shrimp, masago, Japanese Tartar sauce Contains: Shellfish, Egg, Gluten, Soy, Sulphites.

Shake "Duo" Smoked & steamed salmon, pickled cucumber, yuzu mayo. Contains: Fish, Soy, Sesame, Egg, Sulphites.

The Dragon & The Eel Freshwater eel, crispy onion tempura, tamago, Nori Tsukudani glaze. Contains: Fish, Soy, Sesame, Gluten, Sulphites, Lupin.

Caribbean Dynamite Charred crab, green mango, plantain crunch, Jerk aioli. Contains: Fish, Shellfish, Egg, Soy, Gluten, Sulphites.

**Crispy Philly** Salmon, cream cheese, avocado, panko crusted, Toban sauce. Contains: Fish, Dairy, Gluten, Egg, Soy, Sulphites.

"Cali-Kai" California style snow crab, roast pumpkin, cured egg yolk, pumpkin seed furikake Contains: Shellfish, Gluten, Soy, Sulphites.

# HAND-PRESSED — Nigiri Selection

Simple. Precise. Pure flavor in every bite.

Maguro (Yellowfin) Contains: Fish, Sulphites.

**Shake** (Salmon) Contains: Fish, Sulphites.

Hamachi (Japanese Yellowtail) Contains: Fish, Sulphites.

Ocean Ebi (Shrimp) Contains: Shellfish, Sulphites.

Tako (Octopus) Contains: Mollusc, Sulphites. Unagi (Freshwater Eel) Contains: Fish, Soy, Sulphites.

Takuan (Pickled Daikon) Contains: Sulphites.

Island Avocado (V, VG) (Sesame, Sea Salt) Contains: Sesame, Sulphites.

Umami Bomb (V, VG) (Braised Shitake Mushroom) Contains: Soy, Sesame, Sulphites.

# FINAL TOUCH — Sweet Memories

The last expression of the journey. One rich, one refreshing.

Chocolate "Namelaka" Japanese chocolate mousse with miso caramel and candied peanut crunch Contains: Dairy, Peanuts, Sulphites, Soy, Gluten.

Mango-Yuzu Sorbet (VG, GF) Tropical citrus sorbet with coconut sago, selected seasonal fruit



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.

