



A sleek and modern sushi house, Sushi on the Sand offers exotic, made-to-order sushi creations. Indulge in the exciting flavors of the Far East including a splendid selection of nigiri, sashimi, carpaccio and sushi rolls. Add the perfect balance to your meal with our house-infused sake, sake cocktails and sake martinis.

## 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**  **Vegan**
-  **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.

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

