



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 Tempura (3 ea)

Tempura dipping sauce

Crispy Rice Spicy Tuna (2 ea)

Crispy Octopus Takoyaki (4 ea)

Spicy aioli, sushi sauce, Togarashi pepper

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

Spider Roll

Tempura softshell crab, avocado, cucumber, asparagus, unagi sauce, sesame seed, masago

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, spicy mayo, sliced Scotch Bonnet, garlic rayu

NOODLES

Beef Sukiyaki Hot Pot

Simmered beef, vermicelli noodle, tofu, vegetables, soy mirin broth

Nabe Yaki Udon

Udon noodles, vegetables, light dashi broth, Kanikama

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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