



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)

Shrimp Gyoza (4 ea)

Shrimp Tempura (4 ea)

Tempura dipping sauce

Crispy Rice Spicy Tuna

Mini crispy rice cake, tuna, sushi sauce, spicy creamy mayo, jalapeño

CARPACCIO

Seared Tuna

Wasabi

Yellowtail

Jalapeño chili, ponzu sauce

Albacore Tataki

Sesame dressing, crispy leeks

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



 Vegetarian

 Vegan

 Lactose-Free – Please consult your server on which dishes can be prepared lactose free.

 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.

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: Exuma's Farmer's Association • Green Leaf Farms



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, 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, avocado, flash fried in panko, Champagne sauce, spicy aioli

Caribbean Dynamite

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

Futo Maki Roll (5 ea)

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

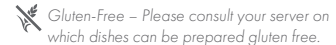
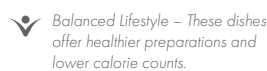
DESSERT

Exotic Fruit Plate

Mango sorbet

Yuzu Cheesecake

Green tea meringue crumble, crisp biscuit



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