



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 Tempura (4 ea)  
Tempura dipping sauce


Crispy Rice Spicy Tuna  
Mini crispy rice cake, tuna, sushi sauce,  
spicy creamy mayo, jalapeño

## SOUPS & SALADS

Traditional Miso Soup

Shrimp Wonton Soup   
Shiitake mushrooms

Ahi & Albacore Ponzu Tataki Salad

Tofu Salad   
Sesame dressing

## CARPACCIO

Seared Tuna  
Wasabi

Albacore Tataki  
Sesame dressing, crispy leeks

## NIGIRI (2pc)

Sushi rice topped with sliced fresh

fish: **Albacore** – Shiro Maguro

Egg – Tamago

Octopus – Mushi Tako

Salmon – Sake

Shrimp – Ebi

Tuna – Maguro

## SASHIMI (3pc)

Albacore – Shiro Maguro

Octopus – Mushi Tako

Salmon – Sake

Tuna – Maguro





 Vegetarian

 Vegan

 Signature Dish

 Balanced Lifestyle

 Please consult your server on which dishes can be prepared gluten 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: 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 Lobster

Blanched lobster, 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

### Kanten Sushi Roll

Strawberry jelly, passion fruit jelly, white chocolate soy sauce

### Fruit & Sorbet

Lychee & seasonal sliced fruits, mango-yuzu sorbet



Vegetarian



Signature Dish



Please consult your server on which dishes can be prepared gluten 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: Exuma's Farmer's Association • Green Leaf Farms