



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 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 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

**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**

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

✓ **Vegan**

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