

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

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



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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

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

DESSERT

Exotic Fruit Plate

Mango sorbet

Yuzu Cheesecake

Green tea meringue crumble, crisp biscuit

Banana Tempura

Deep-fried bananas, vanilla ice cream



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