




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.

SOUP & SALADS

Miso Soup  
Seaweed, scallion, tofu

Ahi & Albacore Ponzu Tataki Salad
Chunked tuna, albacore, greens, spicy ponzu, masago

Tofu Salad 
Sesame dressing

CARPACCIO

Albacore Tataki
Sesame dressing, crispy leeks

Seared Tuna
Wasabi

Yellowtail
Scotch Bonnet chili, ponzu sauce

Octopus
House ponzu, lime, Scotch Bonnet

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 Shrimp & Crab

Poached shrimp, crab, 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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