



A sleek and modern sushi house, Sushi on the Sand offers exotic, made-to-order sushi creations. Indulge in the exciting flavors of the Far East including a splendid selection of nigiri, sashimi, carpaccio and sushi rolls. Add the perfect balance to your meal with our house-infused sake, sake cocktails and sake martinis.

## 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 & Crab

*Poached lobster, 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*

### 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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-  **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.

