



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.

CARPACCIO & SALADS

Albacore Tataki

Sesame dressing, crispy leeks

Seared Tuna

Wasabi

Yellowtail

Scotch Bonnet chili, ponzu sauce

Octopus

Scotch Bonnet chili, ponzu sauce

Ahi & Albacore Ponzu Tataki Salad

Scotch Bonnet chili, ponzu sauce

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 Shrimp & Crab

Poached shrimp, crab, avocado, daikon sprouts, soy yuzu paper

✔️ **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)

Seared Tuna Tataki *(Signature Roll)*

Shrimp tempura, seared tuna, ponzu, scallions

Spicy Crispy Shrimp

Shrimp tempura, spicy mayo, avocado, crispy tenkasu, sushi sauce

La Toc Kamikaze

Spicy sashimi, cucumber, avocado Scotch Bonnet aioli, crispy tenkasu, eel sauce, chopped fresh chili peppers

Dragon Eel

Shrimp tempura, BBQ eel, sushi sauce, roasted sesame seeds

Philly

Salmon, cream cheese, avocado, soy paper, Champagne sauce, spicy aioli

DESSERT


Exotic Fruit Plate

Mango sorbet


Yuzu Cheesecake

Green tea meringue crumble, crisp biscuit

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