

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, CARPACCIO & SALADS

Boiled Edamame Kosher salt

Traditional Miso Soup

Yellowtail Scotch Bonnet chili, ponzu sauce

Albacore Tataki Sesame dressing, crispy leeks

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

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

Caribbean Dynamite 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

Tuna – Maguro

Yellowtail – Hamachi

Mango sorbet

Yuzu Cheesecake

Green tea meringue crumble, crisp biscuit



SAVOUR THE WORLD

Vegetarian 💥 Signature Dish Vegan 🍾 Balanced Lifestyle Please consult your server on which dishes can be prepared gluten 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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: Exuma's Farmer's Association • Green Leaf Farms