



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

## SOUPS & SALADS

Traditional Miso Soup

Ahi & Albacore Ponzu Tataki Salad

Tofu Salad   
Sesame dressing

## CARPACCIO

Seared Tuna  
Wasabi

Yellowtail  
Jalapeño chili, ponzu sauce

Albacore Tataki  
Sesame dressing, crispy leeks

## 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.



## 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, soy yuzu paper*

### Seared Tuna Tataki (Signature Roll)

*Shrimp tempura, seared tuna, ponzu, scallions*

## SIGNATURE & TRADITIONAL ROLLS (4pc)

### Dragon Eel

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

### Crispy Philly

*Salmon, cream cheese, avocado, flash fried in panko, Champagne sauce, spicy aioli*

### 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*

### Caribbean Dynamite

*Baked snow crab and eel dynamite, spicy mayo, cream cheese sliced Scotch Bonnet, garlic rayu*



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