

A P E R I T I V O S

EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	9
PLANTAIN CHIPS aji amarillo 🌞	8
GREEN BEAN TEMPURA black truffle aioli	11
MISO SOUP yuba, japanese mushrooms, coriander	7

S M A L L P L A T E S

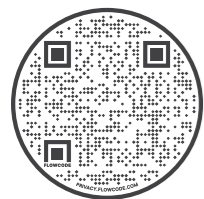
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	20
LOBSTER avocado, pickled shallots 🌞	26
CRAB avocado, rocoto chili, spicy mayo, radish	26
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
SEAWEED SALAD sesame, yuzu caviar	14
WAGYU GYOZA kabocha purée and sweet soy	23
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress 🌞	12
SAMBA SALAD baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	30
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	15

R A W

SEVICHE	
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	18
SALMON tamarind, sesame, seaweed, macadamia	17
LOBSTER yuzu leche de tigre, vegetable julienne, rice cracker 🌞	30
TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive	16
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	19
YELLOWTAIL jalapeño and lemongrass	14

S I D E S

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	19
YUCA FRITA	10	PERUVIAN CORN	9
GREEN SALAD	9		



According to the NHS, adults need around 2000 kcal a day. Scan the QR code to view calorie information.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 15% service charge will be added to the bill.

SUSHISAMBA® x Veuve Clicquot

Step into the sunshine with **Veuve Clicquot** at **SUSHISAMBA**. Indulge in our expertly crafted, sun-inspired food menu, paired perfectly with Veuve Clicquot. Our terrace embodies the essence of summer, where the energy is vibrant, the days are longer and experiences shine brighter.

suggested pairings

VEUVE CLICQUOT YELLOW LABEL, REIMS 🌞 19 | 99

VEUVE CLICQUOT ROSÉ, REIMS 🌞 22 | 130

VEUVE CLICQUOT LA GRANDE DAME 2015, REIMS 🌞 65 | 350

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

ANTICUCHOS served with peruvian corn

BLACK COD miso	32
PORK BELLY butterscotch miso	21
SWEET POTATO ginger miso	16

MEAT

LAMB CHOP red miso and lime	36
POUSSIN teriyaki, yuzu koshō, japanese coleslaw	24
PORK RIB charred pineapple salsa, soy glaze 🌞	26
RIBEYE STEAK bone marrow, cachaça-peppercorn sauce	45

VEGETABLES

HERITAGE BEETS whipped tofu, dried miso	18
EGGPLANT mustard miso, bubu arare	14
ASPARAGUS sesame, sweet soy	16

J A P A N E S E W A G Y U I S H I Y A K I

KOBE ISHIYAKI 120g 🐮	134
hot stone, dipping sauces, pickled plums	
ROBATA-GRILLED KOBE RIBEYE 🐮	149
kabocha, kuromitsu, mustard cress	

L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	40
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	59
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips	21
ROBATA BLACK COD peruvian asparagus, miso 🌞	46
T-BONE STEAK burnt hispi, chimichurri	88

S A M B A R O L L S

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus onion, hishiho miso, crispy yuba, yuzu dressing	21
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce 🌞	18
NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo	18
PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy 🌞	19
SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	16
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	20
CALIFORNIA snow crab, cucumber, avocado, citrus mayo, truffle oil	19
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	12
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso	20

N I G I R I & S A S H I M I

	NIGIRI 2 pcs	TEMAKI 1 pc (hand roll)
TORO (tuna belly)	15	17
AKAMI (tuna)	11	12
HAMACHI (yellowtail)	12	13
SAKE (salmon)	9	10
ZUWAI GANI (snow crab)	11	12
SUZUKI (sea bass)	9	10
EBI (shrimp)	7	8
SABA (mackerel)	8	9
UNAGI (freshwater eel)	11	12
HOTATE (scallop)	13	14
IBODAI (butterfish)	11	12
IKURA (salmon roe)	13	15

SUPREME KOBE NIGIRI & SASHIMI 🐮 🌞 32
seared A5 Kobe, foie gras, shaved truffle, yuzu peel

FRESH WASABI 5G 4
OSCIETRA CAVIAR 10G CRISPY NORI 38

SASHIMI OMAKASE
assortment of 3 27
assortment of 5 40

NIGIRI OMAKASE 7 pieces of nigiri 32
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15
ABURI OMAKASE 5 pieces of seared nigiri 25

D E S S E R T

LIMONERO lemon sphere, nectarine and apricot mousse, olive oil, passion fruit jelly, bergamot meringue 🌞	14
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SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

For more information visit: www.sushisamba.com

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull