

A P E R I T I V O S

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| EDAMAME sea salt and lime | 8 |
| SHISHITO grilled spicy pepper, sea salt, lime | 11 |
| PLANTAIN CHIPS aji amarillo | 9 |
| GREEN BEAN TEMPURA black truffle aioli | 13 |
| MISO SOUP yuba, japanese mushrooms, coriander | 8 |

S M A L L P L A T E S

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| WAGYU GYOZA kabocha purée and sweet soy | 24 |
| JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind | 16 |
| ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette | 30 |
| CRISPY TAQUITOS two per order | |
| YELLOWTAIL avocado and roasted corn miso | 22 |
| LOBSTER avocado, pickled shallots | 28 |
| CRAB avocado, rocoto chili, spicy mayo, radish | 28 |
| VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms | 13 |
| SALADS | |
| SEAWEED sesame, yuzu caviar | 14 |
| HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress | 12 |
| SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing | 16 |
| GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura | 12 |

R A W

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| SEVICHE | |
| TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil | 19 |
| SALMON tamarind, sesame, seaweed, macadamia | 18 |
| TIRADITO | |
| KANPACHI yuzu, black truffle oil, garlic, chive | 18 |
| TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar | 21 |
| YELLOWTAIL jalapeño and lemongrass | 16 |

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

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| 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 | 38 |
| POUSSIN teriyaki, japanese coleslaw, pomegranate | 24 |
| RIBEYE STEAK bone marrow, cachaça-peppercorn sauce | 48 |
| VEGETABLES | |
| HERITAGE BEETS whipped tofu, dried miso | 18 |
| EGGPLANT mustard miso, bubu arare | 14 |
| ASPARAGUS sesame, sweet soy | 16 |



Celebração



Elevate your holiday traditions with our festive new dishes.

CRISPY LOBSTER STEAMED BUN 40
pickled cucumber, oscietra caviar (5g)

WILD SEA BASS TIRADITO 24
charred orange, pink peppercorns

SAMBAZONIA ROLL 24
tuna, salmon, yellowtail, shrimp, snow crab, avocado, cucumber, asevichado sauce

BRAZILIAN JUMBO PRAWNS 38
yuzu, jalapeño butter

BRAISED SHORT RIB 40
heritage carrot purée, pickled wasabi sauce

MATCHA CRÈME BRÛLÉE 12
berry and shiso salsa, strawberry tofu ice cream

J A P A N E S E W A G Y U

KOBE ISHIYAKI 120g 140
hot stone, dipping sauces, pickled plums

ROBATA-GRILLED KOBE RIBEYE 160
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 43

CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, **SUSHISAMBA** dipping sauces 62

MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips 23

ROBATA BLACK COD peruvian asparagus, miso 48

1KG HEREFORD T-BONE STEAK chimichurri 95

S I D E S

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

S A M B A R O L L S

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| SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus onion, hishiho miso, crispy yuba, yuzu dressing | 23 |
| EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce | 19 |
| NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo | 19 |
| PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy | 19 |
| TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce | 22 |
| CALIFORNIA snow crab, cucumber, avocado, citrus mayo, truffle oil | 21 |
| VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes | 12 |
| NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso | 20 |
| SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion | 18 |

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

NIGIRI 2 pcs TEMAKI 1 pc
SASHIMI 3 pcs (handroll)

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|------------------------|----|----|
| TORO (tuna belly) | 16 | 18 |
| AKAMI (tuna) | 12 | 13 |
| HAMACHI (yellowtail) | 13 | 14 |
| SAKE (salmon) | 10 | 11 |
| ZUWAI GANI (snow crab) | 12 | 13 |
| SUZUKI (sea bass) | 10 | 11 |
| SABA (mackerel) | 9 | 10 |
| UNAGI (freshwater eel) | 12 | 13 |
| IBODAI (butterfish) | 12 | 13 |
| IKURA (salmon roe) | 14 | 16 |

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

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull

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 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