

A P E R I T I V O S

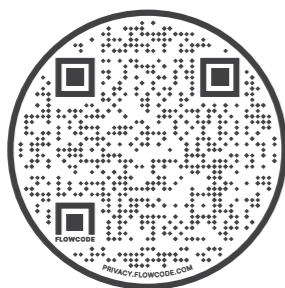
EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	11
PLANTAIN CHIPS aji amarillo	9
GREEN BEAN TEMPURA black truffle aioli	13
MISO SOUP yuba, japanese mushrooms, coriander	8

S M A L L P L A T E S

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	31
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	14
SALADS	
SEAWEED sesame, yuzu caviar	14.5
HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress	13
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16.5
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura	13

R A W

SEVICHE	
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	20
SALMON tamarind, sesame, seaweed, macadamia	18
LOBSTER yuzu leche de tigre, vegetable julienne, rice cracker	32
TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive	18
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	21
YELLOWTAIL jalapeño and lemongrass	16



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.

Taste of Samba

Experience the essence of Japanese, Brazilian and Peruvian cuisine with a multi-course selection of our signature items.

ask your server for details

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn	
BLACK COD miso	33
PORK BELLY butterscotch miso	22
SWEET POTATO ginger miso	16
MEAT	
LAMB CHOP red miso and lime	39
POUSSIN teriyaki, japanese coleslaw, pomegranate	25
PORK RIB charred pineapple salsa, soy glaze	29
RIBEYE STEAK bone marrow, cachaça-peppercorn sauce	49
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

KOBE ISHIYAKI 120g 🐮	143
hot stone, dipping sauces, pickled plums	
ROBATA-GRILLED KOBE RIBEYE 🐮	163
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, dendé oil, chimichurri rice	44
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	63
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips	23.5
ROBATA BLACK COD peruvian asparagus, miso	49
1KG HEREFORD T-BONE STEAK chimichurri	97

S I D E S

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	20
YUCA FRITA	10	PERUVIAN CORN	10

S A M B A R O L L S

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy kataifi, yuzu dressing	24
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	19
NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo	20
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	13
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso	21
SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	19

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

	NIGIRI 2 pcs	TEMAKI 1 pc (handroll)
TORO (tuna belly)	16	18
AKAMI (tuna)	12	13
HAMACHI (yellowtail)	14	14
SAKE (salmon)	11	11
ZUWAI GANI (snow crab)	13	13
SUZUKI (sea bass)	11	11
SABA (mackerel)	10	10
UNAGI (freshwater eel)	12	13
IBODAI (butterfish)	12	13
IKURA (salmon roe)	15	16

SUPREME KOBE NIGIRI & SASHIMI 🐮 33
seared A5 Kobe, foie gras, shaved truffle, yuzu peel

FRESH WASABI 5G 4
OSCIETRA CAVIAR 10G CRISPY NORI 39

SASHIMI OMAKASE
assortment of 3 28
assortment of 5 41

NIGIRI OMAKASE 7 pieces of nigiri 33
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 16
ABURI OMAKASE 5 pieces of seared nigiri 26

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