

GLUTEN CONSCIOUS

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 |

S M A L L P L A T E S

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|--|------|
| SAMBA SALAD baby spinach, grilled kabocha, shavings of heritage carrots radish, apple and mango dressing | 16.5 |
| HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress | 13 |
| KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive | 18 |
| TUNA SEVICHE pomegranate leche de tigre, maiz morado, wasabi peas, basil | 20 |
| SALMON SEVICHE tamarind, sesame, seaweed, macadamia | 18 |
| LOBSTER SEVICHE yuzu leche de tigre, vegetable julienne, rice cracker | 32 |

R O B A T A

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| BLACK COD ANTICUCHOS miso | 33 |
| POUSSIN teriyaki, japanese coleslaw, pomegranate | 25 |
| HERITAGE BEETS whipped tofu, dried miso | 18 |
| ASPARAGUS sesame | 16 |
| EGGPLANT mustard miso, bubu arare | 14 |

L A R G E P L A T E S

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|---|------|
| MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice | 44 |
| MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, garlic chip | 23.5 |
| CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, SUSHISAMBA dipping sauces | 63 |
| 1KG HEREFORD T-BONE STEAK chimichurri | 97 |
| BLACK COD peruvian asparagus, miso | 49 |

S I D E S

| | | | |
|-----------------------|----|-----------------------------|----|
| JAPANESE STEAMED RICE | 6 | GRILLED TENDERSTEM BROCCOLI | 6 |
| AJI AMARILLO RICE | 8 | BLACK TRUFFLE RICE | 20 |
| PERUVIAN CORN | 10 | GREEN SALAD | 13 |

S A M B A R O L L S

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|--|----|
| VEGETABLE SASA HANDROLL avocado, asparagus, shishito pepper, coriander, red onion, quinoa, soy paper | 16 |
| CALIFORNIA snow crab, cucumber, avocado, citrus mayo, truffle oil | 21 |
| AVOCADO CUCUMBER MAKI | 8 |
| KAPPA MAKI | 7 |

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

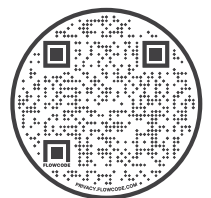
| | NIGIRI 2 pcs SASHIMI 3 pcs | TEMAKI 1 pc (handroll) |
|------------------------|-------------------------------|---------------------------|
| TORO (tuna belly) | 16 | 18 |
| AKAMI (tuna) | 12 | 13 |
| HAMACHI (yellowtail) | 14 | 14 |
| SAKE (salmon) | 11 | 11 |
| ZUWAI GANI (snow crab) | 13 | 13 |
| SUZUKI (sea bass) | 11 | 11 |
| IBODAI (butterfish) | 12 | 13 |

FRESH WASABI 5g 4
OSCIETRA CAVIAR 10g 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

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



Corporate Chef John Um

Culinary Director Lee Bull

Regional Executive Sushi Chef Kazutoshi Kawada

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. **SUSHISAMBA** is not a gluten-free establishment. All dishes on this menu do not use gluten containing ingredients. While we do our best to prevent cross-contact, items may be exposed to traces of gluten during preparation.