

# TASTE OF SAMBA

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

## SIGNATURE £90pp

EDAMAME  
sea salt and lime

PLANTAIN CHIPS  
aji amarillo

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CRISPY YELLOWTAIL TAQUITOS  
avocado, roasted corn miso

GREEN BEAN TEMPURA  
black truffle aioli

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KANPACHI TIRADITO  
yuzu, black truffle oil, garlic, chive

BLACK COD ANTICUCHOS  
miso, peruvian corn

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ROBATA LAMB CHOP  
red miso and lime

ROBATA GRILLED SEA BASS  
citrus salt

GRILLED TENDERSTEM BROCCOLI

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TIGER MAKI  
crabmeat, tiger prawn tempura, wasabi mayo,  
beetroot yogurt, eel sauce

NIGIRI  
chef selection

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CHOCOLATE BANANA CAKE  
maple butter, plantain chip, vanilla rum ice cream

## SOMMELIER PAIRINGS

### SIGNATURE FLIGHT £60pp

RIESLING "FEINHERB" (OFF DRY), GENERATIONS, AXEL PAULY,  
MOSEL, GERMANY 100ml

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SPARKLING NIGORI, TOBIROKU 'FESTIVAL OF STARS',  
DEWAZAKURA, YAMAGATA, JAPAN 50ml

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ALVARINHO "MILAGRES" QUINTA DA PEDRA, MONÇÃO E  
MELGAÇO, PORTUGAL 100ml

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BARBARESCO, CERETTO, PIEDMONT, ITALY 125ml

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GINJO JUNMAI, 'SHIRO' SAKE MATINÉE, MASUMI,  
NAGANO, JAPAN 50ml

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ICE CUVÉE "ROSÉ" ICEWINE DOSAGE, PELLER ESTATE,  
NIAGARA, CANADA 50ml

### PREMIUM FLIGHT £79pp

SPARKLING SAKE "ORIGARAMI" JUNMAI GINJO, MASUMI,  
NAGANO, JAPAN 50ml

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ALVARINHO "MILAGRES" QUINTA DA PEDRA,  
MONÇÃO E MELGAÇO, PORTUGAL 100ml

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ASSYRTIKO, DOMAINE SIGALAS, SANTORINI, GREECE 100ml

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TOURIGA NACIONAL, QUINTA DO CRASTO,  
DOURO, PORTUGAL 125ml

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GINJO JUNMAI "BLACK DRAGON" KOKURYU, FUKUI, JAPAN 50ml

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ICEWINE, VIDAL, PELLER ESTATE,  
NIAGARA, CANADA 50ml

## PREMIUM £120pp

EDAMAME  
sea salt and lime

PLANTAIN CHIPS  
aji amarillo

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CRISPY LOBSTER TAQUITOS  
avocado, pickled shallots

SEAWEED SALAD  
sesame, yuzu caviar

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WAGYU GYOZA  
kabocha purée and sweet soy

TORO TIRADITO  
yuzu soy, wasabi pickle, black truffle, yuzu caviar

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FILLET MIGNON  
pickled tomatoes, shaved truffle

ROBATA GRILLED BLACK COD  
miso

AJI AMARILLO RICE

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SAMBA LONDON ROLL  
tuna, salmon, hamachi, avocado, asparagus, onion,  
hishiho miso, crispy kataifi, yuzu dressing

NIGIRI  
premium chef selection

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WELCOME TO THE RAINFOREST  
valrhona chocolate, creamy vanilla bean custard, strawberry  
mousse, vanilla ice cream, almond-chocolate soil