

APERITIVOS

EDAMAME (salty or spicy) ^{V, VG} sea salt, yukari, lime	38	SAMBA TARTARE ^E salmon, tuna, white fish, rocoto salsa mayo, shiso leaves, nori	99
GUACAMOLE ^{V, VG, GF} avocado, aji amarillo, onion, crispy corn tortilla	77	SALMON TARTARE ^E avocado, tobiko, crispy nori, caviar	89
GREEN BEAN TEMPURA ^{V, E} black truffle aioli	47	SHISHITO ^{V, VG, GF} grilled spicy pepper, sea salt, yukari, lime	47

SMALL PLATES

CRISPY OCTOPUS miso kabocha puree, fennel herb salad, chimichurri ^{GF, D}			140
EMPANADA (3 pieces) chicken, red chili, onion, cheese ^D			66
JAPANESE A5 WAGYU BEEF GYOZA kabocha purée, sweet soy ^D			95
PRAWN GYOZA tiger prawn, crab meat, chili ponzu			78
SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing ^E			74
CALAMARI yuzu mayo, dry miso, shichimi, jalapeño ^E			68
BEETROOT SALAD green apple, mixed herbs, shiso sorbet ^{V, VG, GF}			58
SAMBA CAESAR SALAD basil miso, gem lettuce, mixed cress ^{V, VG, GF, N}			58
PERUVIAN CORN SALAD grilled corn, sweet onions, red chili, avocado ^{V, VG, GF}			64

RAW

SUSHI SAMBA CAVIAR kaviari kristal caviar 50gm, crème fraîche, avocado, black rice cracker ^{GF, D}			999
GILLARDEAU OYSTERS (3 pieces) with signature samba sauces: ponzu, lime, tomato salsa			120
TORO (Tsukiji market) bluefin tuna toro, jumbo crab, caviar, plantain chips 100gm / 200gm			249/449
SALMON TIRADITO orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado			79
HAMACHI TIRADITO truffle soy, caviar, seasonal black truffle ^{GF}			179

SEVICHES

SAMBA SEVICHE selection of SAMBA signature seviches			330
MORIAWASE SEAFOOD SEVICHE scampi, scallops, octopus, scallops leche de tigre			149
SEA BREAM SEVICHE with TRUFFLE leche de tigre, sweet potato, red onion			120
LOBSTER coconut leche de tigre, pineapple, rocoto ^{GF}			135
SEA BREAM green chilli, coriander, cancha corn, panca oil			80
SEA BASS leche de tigre, corn, red onion, sweet potato ^{GF}			80
SEASONAL MUSHROOM SEVICHE miso marinated mushroom, truffle & black bean leche de tigre ^{V, VG}			58

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ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and josper oven

ANTICUCHOS 2 per order

CHILEAN SEABASS white miso, chives ^{GF}	118
ANGUS BEEF TENDERLOIN aji panca ^{GF}	87
CHICKEN aji mirasol, crispy quinoa ^{GF}	64

POULTRY & MEAT

A5 JAPANESE WAGYU STRIPLOIN samba sauce, wasabi, garlic 200g ^{GF}	899
AUSTRALIAN WAGYU BEEF TOMAHAWK truffle beef sauce, roasted garlic, pickled vegetables ^{GF}	1350
SPATCHCOCK BABY CHICKEN rocoto miso, yuzu kosho, charred lime ^{GF}	169
LAMB CHOPS aji panca, garlic, yellow potato ^D	209
AUSTRALIAN GRASSFED SHORT RIBS chimichurri, BBQ sauce, homemade pickles	204
AUSTRALIAN ANGUS TENDERLOIN spicy soy, foie gras, chives, 200g ^{GF}	298
AUSTRALIAN WAGYU RIBEYE yakiniku marinated, onion, Japanese mustard sauce 200g	248

FISH & SEAFOOD

SALMON teriyaki and lime ^{GF}	134
BLACK COD white miso, hajikami, shichimi ^{GF}	228
LOBSTER yuzu kosho butter, lime, julienne salad ^{GF, D, E}	299
JUMBO TIGER PRAWN seaweed butter, lime, chives ^D	260
ALASKAN KING CRAB shallots butter, mizuna salad, goma dressing ^{D, E}	310

VEGETABLE

ROASTED CAULIFLOWER pumpkin seeds, ocapa sauce ^{V, GF, D}	78
GRILLED PALM HEART quinoa, black puffed rice furikake, yuzu kosho dressing ^{V, VG}	54
CHARGRILLED BROCCOLINI sesame ponzu, chili garlic ^{V, VG, GF}	54
ASPARAGUS katsuobushi bonito, nori, sesame, sweet potato, smoke soy	54

CLAY POTS

SEAFOOD CAZUELA RICE shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce ^{GF, D}	215
MUSHROOM TOBANYAKI black truffle, seasonal mushroom, crispy tofu, coconut milk ^{V, VG, GF}	130
ARROZ CHAUFA organic wild black rice, slow cooked egg ^{V, E}	72

SIDES & EXTRA

CRISPY CASSAVA ^{V, GF, D} tapioca root, sour cream, molho a campanha, salsa verde	44
PERUVIAN YELLOW POTATO dende oil ^{V, GF, D}	38
JAPANESE RICE ^{V, VG, GF}	25
MISO SOUP tofu, nameko gold mushroom ^{GF}	35
SLICED FRESH TRUFFLE per gram	70
CAVIAR 5 gram	80
CAVIAR 30 gram	480
CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flake, extra virgin olive oil ^{V, VG, GF}	18
SAMBA CHILI SET fresh chilli, aji panca, aji amarillo ^{V, VG, GF}	25
FRESH WASABI ^{V, VG, GF}	35

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SAMBA SUSHI

DOUBLE TORO (per piece) o-toro, chu-toro, yuzu oroshi, crispy garlic ^{GF}	70
A5 JAPANESE WAGYU BEEF SUSHI (per piece) aburi wagyu, garlic soy, foie gras, chives ^{GF}	78

CHEF'S MORIAWASE

SAMBA SASHIMI 9 pieces, 3 selections	170
SAMBA SASHIMI 15 pieces, 5 selections	270
SAMBA ULTIMATE SASHIMI	599

SAMBA ROLLS

SAMBA DUBAI maine lobster, mango, avocado, soy paper, aji honey truffle ^{GF, E}	168
ASEVICHADO tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo, leche de tigre ^{GF}	92
BAHIA tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca ^E	115
ZU-NAGI unagi, foie gras, BBQ sauce, caramelized figs	135
THE ROYAL Japanese A5 wagyu, oyster mushroom, caviar, avocado, BBQ miso, crispy garlic	175

CLASSIC ROLLS

CUCUMBER ^{V, VG, GF}	30	SHRIMP TEMPURA ^E	70	SPICY TUNA ^{GF}	89
AVOCADO ^{V, VG, GF}	45	NEGITORO ^{GF}	92	CALIFORNIA ROLL ^E	77

SASHIMI ^{GF}

(sashimi per 3 piece)

O-TORO (fatty tuna)	99	BOTAN EBI (spot prawn)	89	UNAGI (freshwater eel) ^G	59
CHU-TORO (tuna belly)	89	KANPACHI (amberjack)	69	SABA (mackerel)	45
AKAMI (red tuna)	65	HIRAME (Japanese halibut)	59	IKURA (salmon roe) ^G	72
HOKKAIDO UNI (sea urchin)	188	SUZUKI (sea bass)	54	HOKKAIDO HOTATEKAI (scallop)	65
HAMACHI (yellowtail)	68	KINMEDAI (golden eye)	69	TAKO (octopus)	48
SAKE (salmon)	50	MADAI (sea bream)	52	TAMAGO (Japanese omelette) ^E	23

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