


## SAMBA SUSHI

DOUBLE TORO (per piece) o-toro, chu-toro, yuzu oroshi, crispy garlic <sup>GF</sup>	70
A5 JAPANESE WAGYU ABURI (per piece) aburi wagyu, garlic soy, foie gras, chives <sup>GF</sup>	78



## CHEF'S MORIAWASE

SAMBA 7 PIECES NIGIRI SUSHI	182
SAMBA SASHIMI 9 pieces, 3 selections	177
SAMBA SASHIMI 15 pieces, 5 selections	284
SAMBA ULTIMATE SASHIMI	622
SAMBA ULTIMATE SASHIMI / MAKI / NIGIRI <sup>E</sup>	722

## SAMBA ROLLS

SAMBA DUBAI Maine lobster, mango, avocado, soy paper, aji honey truffle <sup>GF, E</sup>	178
ASEVICHADO tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo, leche de tigre <sup>GF</sup>	92
BAHIA tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca <sup>E</sup>	121
ZU-NAGI unagi, foie gras, BBQ sauce, caramelized figs	135
 SAMBAZONIA piquillo pepper, palm heart leche de tigre <sup>V</sup>	68
THE ROYAL japanese A5 wagyu, oyster mushroom, caviar, avocado, BBQ miso, crispy garlic	175

## CLASSIC ROLLS

 CUCUMBER <sup>V, GF</sup>	30	SHRIMP TEMPURA <sup>E</sup>	75	SPICY TUNA <sup>GF</sup>	89
 AVOCADO <sup>V, GF</sup>	45	NEGITORO <sup>GF</sup>	92	CALIFORNIA ROLL <sup>E</sup>	81

## NIGIRI & SASHIMI <sup>GF</sup>

(sushi per 2 piece / sashimi per 3 piece)

O-TORO (fatty tuna)	102	BOTAN EBI (spot prawn)	92	UNAGI (freshwater eel) <sup>G</sup>	59
CHU-TORO (tuna belly)	92	KANPACHI (amberjack)	69	SABA (mackerel)	45
AKAMI (red tuna)	65	HIRAME (japanese halibut)	59	IKURA (salmon roe) <sup>G</sup>	72
HOKKAIDO UNI (sea urchin)	188	SUZUKI (sea bass)	57	HOKKAIDO HOTATEKAI (scallop)	65
HAMACHI (yellowtail)	71	KINMEDAI (golden eye)	69	TAKO (octopus)	48
SAKE (salmon)	53	MADAI (sea bream)	54	TAMAGO (japanese omelette) <sup>E</sup>	23

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Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHISAMBA** is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century.


Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. From the Carnival-inspired colors to the samba beat to the centerpiece sushi and sevice bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

**We welcome you: Bem-vindo!**








## APERITIVOS

 EDAMAME (salty or spicy) <sup>V</sup> sea salt, yukari, lime	39	SAMBA TARTARE <sup>E</sup> salmon, tuna, white fish, rocoto salsa mayo, shiso leaves, nori	99
 GUACAMOLE <sup>V, GF</sup> avocado, aji amarillo, onion, crispy corn tortilla	77	SALMON TARTARE <sup>E</sup> avocado, tobiko, crispy nori, caviar	92
GREEN BEAN TEMPURA <sup>V, E</sup> black truffle aioli	47	 SHISHITO <sup>V, GF</sup> grilled spicy pepper, sea salt, yukari, lime	48

## SAMBA x KAVIARI CAVIAR

CAVIAR OSCIETRE 50gm	1250	CAVIAR BELUGA 50gm	3800
CAVIAR OSCIETRE 100gm	2400	CAVIAR BELUGA 100gm	7500


## SMALL PLATES

CRISPY TAQUITOS / 2 per order			
LOBSTER japanese tartar, yuzu gel, coriander, avocado <sup>E</sup>			105
JAPANESE A5 WAGYU smoked eggplant, aji amarillo, tomato <sup>D</sup>			75
YELLOWTAIL avocado, white miso, coriander, lime			62
 CRISPY TOFU spicy ginger soya, corn tortilla, sesame <sup>V, GF</sup>			42
CHICKEN aji panca, garlic, charred pineapple salsa, avocado			52
CRISPY OCTOPUS miso kabocha puree, fennel herb salad, chimichurri <sup>GF, D</sup>			144
EMPANADA (3 pieces) chicken, red chili, onion, cheese <sup>D</sup>			68
JAPANESE A5 WAGYU GYOZA kabocha purée, sweet soy <sup>D</sup>			99
PRAWN GYOZA tiger prawn, crab meat, chili ponzu			82
SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing <sup>E</sup>			79
CALAMARI yuzu mayo, dry miso, shichimi, jalapeño <sup>E</sup>			74
 BEETROOT SALAD green apple, mixed herbs, shiso sorbet <sup>V, GF</sup>			58
 TOMATO & EGGPLANT SALAD heirloom tomatoes, onion, tofu, aji amarillo <sup>V, GF</sup>			58
 SAMBA CAESAR SALAD basil miso, gem lettuce, mixed cress <sup>V, GF, N</sup>			58
 PERUVIAN CORN SALAD grilled corn, sweet onions, red chili, avocado <sup>V, GF</sup>			67

## RAW

GILLARDEAU OYSTERS (3 pieces) with signature samba sauces: ponzu, lime, aji amarillo dashi			122
TORO bluefin tuna toro, jumbo crab, caviar, plantain chips 100gm / 200gm			249/449
SALMON TIRADITO orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado			82
HAMACHI TIRADITO truffle soy, caviar, seasonal black truffle <sup>GF</sup>			179
WAGYU BEEF TARTARE (4 pieces) monaka, rocoto yuzu aioli, crispy papa amarilla <sup>D, GF</sup>			94

## SEVICHES

SAMBA SEVICHE selection of our signature seviches			360
SEA BREAM SEVICHE with TRUFFLE leche de tigre, sweet potato, red onion			120
LOBSTER coconut leche de tigre, pineapple, rocoto <sup>GF</sup>			135
SALMON aji amarillo, passion fruit, crispy salmon skin			73
BLUEFIN TUNA aji amarillo leche de tigre, watermelon, peruvian ponzu <sup>D, GF</sup>			99
SEA BREAM green chilli, coriander, cancha corn, panca oil			84
SEA BASS leche de tigre, corn, red onion, sweet potato <sup>GF</sup>			89
 TOFU SEVICHE marinated tofu, sweet potato leche de tigre, pickled shallot <sup>V</sup>			58

## ROBATA

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

### ANTICUCHOS 2 per order

CHILEAN SEA BASS white miso, chives <sup>GF</sup>	129	 EGGPLANT white miso, crispy rice <sup>V, GF</sup>	48
ANGUS BEEF TENDERLOIN aji panca <sup>GF</sup>	89	CHICKEN aji mirasol, crispy quinoa <sup>GF</sup>	64


### POULTRY & MEAT

A5 JAPANESE WAGYU STRIPLOIN samba sauce, wasabi, garlic 200g <sup>GF</sup>			940
AUSTRALIAN WAGYU TOMAHAWK truffle beef sauce, roasted garlic, pickled vegetables <sup>GF</sup>			1350
BBQ CHICKEN Inaka miso, aji panca <sup>GF</sup>			174
LAMB CHOPS aji panca, garlic, yellow potato <sup>D</sup>			219
AUSTRALIAN SHORT RIBS chimichurri, BBQ sauce, homemade pickles			214
AUSTRALIAN BLACK ANGUS TENDERLOIN spicy soy, foie gras, chives, 200g <sup>GF</sup>			319
AUSTRALIAN WAGYU RIBEYE yakiniku marinated, onion, Japanese mustard sauce 200g			259


### FISH & SEAFOOD

SALMON teriyaki and lime <sup>GF</sup>			140
BLACK COD white miso, hajikami, shichimi <sup>GF</sup>			242
LOBSTER yuzu kosho butter, lime, julienne salad <sup>GF, D, E</sup>			313
JUMBO TIGER PRAWN seaweed butter, lime, chives <sup>D</sup>			260
ALASKAN KING CRAB shallots butter, mizuna salad, goma dressing <sup>D, E</sup>			310




### VEGETABLE

ROASTED CAULIFLOWER pumpkin seeds, ocopa sauce <sup>V, GF, D</sup>			78
 GRILLED PALM HEART quinoa, black puffed rice furikake, yuzu kosho dressing <sup>V</sup>			54
CHARGRILLED BROCCOLINI sesame ponzu, chili garlic <sup>V, GF</sup>			56
ASPARAGUS katsuobushi bonito, nori, sesame, sweet potato, smoke soy			56
CRISPY CASSAVA tapioca root, sour cream, molho a campanha, salsa verde <sup>V, GF, D</sup>			44
PERUVIAN YELLOW POTATO dênde oil <sup>V, GF, D</sup>			38

## CLAY POTS

SEAFOOD CAZUELA RICE shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce <sup>GF, D</sup>			225
 MUSHROOM TOBANYAKI black truffle, seasonal mushroom, crispy tofu, coconut milk <sup>V, GF</sup>			136
ARROZ CHAUFA organic wild black rice, slow cooked egg <sup>V, E</sup>			72

## SIDES & EXTRA

 JAPANESE RICE <sup>V, GF</sup>			25
MISO SOUP tofu, nameko gold mushroom <sup>GF</sup>			35
FRESH TRUFFLE per gram			50
CAVIAR 5 gram (add-on to dish)			80
CAVIAR 30 gram (add-on to dish)			460
CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flake, extra virgin olive oil <sup>V, GF</sup>			18
 CHILI SET fresh chilli, aji panca, aji amarillo <sup>V, GF</sup>			25
 FRESH WASABI <sup>V, GF</sup>			35

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