A Samba of Cultures

Only at **SUSHI**SAMBA will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHI**SAMBA 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 **SUSHI**SAMBA experience is truly unique. From the Carnaval-inspired colors to the samba beat to the centerpiece sushi and ceviche bar, the soul of **SUSHI**SAMBA is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

Hall of Fame

SAMBA CORCOVADO | 80 Casamigos Mezcal, Brazilian dried chillies, yuzu, agave, samba spices

RYU'S LEGEND | 75 Ketel One, sake, passionfruit, ginger, sancho peper, dragon smoke

SAMBA NEGRONI | 70 Tanqueray gin, açaí vermouth, cask aged bitters

AMAZONIAN SPRITS | 65 Guarana aperol, yerba mate tonic, sparkling wine

Japan, Brazil & Peru Classics

JAPAN

MIDORI SOUR | 75 Midori, shochu, lime

MIZUWARI | 75 Japanese whisky, yuzu & shiso water

BRAZIL

BOSSA NOVA | 70 Rum, apricot brandy, vanilla, lime, pineapple

RABO DE GALO | 80 Germana Brazil cachaça, Mancino rosso, cynar

PERU

PISCO SOUR | 65 Pisco, lime, sugar, angostura bitter

Fruteria do Brasil

Welcome to "Fruteria do Brasil," where we reimagine the classic Brazilian Caipirinha. Each cocktail is crafted with cachaça, lime, and sugar, then infused with unique flavors and served in Amazonico glasses that mirror the vibrant hues of Brazil. Drawing inspiration from the traditional Brazilian fruit shop, the Fruteria, our menu offers a diverse blend of fruit and ingredients, delivering a true taste of Brazil's rich culinary culture. Enjoy the essence of Brazil in every sip!

CLASSIC | 65 Cachaça, lime, sugar

COCONUT & PANDAN | 70 Cachaça, coconut, pandan, lime

GUAVA & SHISO | 70 Cachaça, guava, shiso, lime, sugar cane juice

MANGO & YUZU | 70 Cachaça, mango, yuzu, okinawa sugar

Household Selection

Welcome to the "Taste of **SUSHI**SAMBA" selection, featuring a series of signature cocktails inspired by the vibrant cultures of Japan, Brazil, and Peru. This collection presents two cocktails from each country, designed to showcase symbolic elements of their respective cultures. Every cocktail is served in a bespoke vessel that connects with its destination, enhancing the drinking experience with a joyful and immersive moment. Dive into the distinctive flavours and unique craftsmanship that these drinks offer, providing a glimpse into the rich traditions of **SUSHI**SAMBA's inspired nations.

BAHIA COLADA | 85

Tanqueray gin, fernet & cacao, coconut, matcha

AMAZONICO | 75

Cachaça, amaretto, vanilla, passionfruit, sparkling wine

LLAMALISCIOUS | 75

Aged rum, pineapple, campari, ginger & lime

GEIKO | 90

Aperol, guava, apple, lemon, mancino sakura, sparkling sake

KAZARI DARU | 80

Japanese whisky, yuzu, orgeat, pedro ximénez, chocolate bitters

INCA SOUR | 75

Pisco, pear, soursop vinegar, rinomato americano bianco, lemon

Signature Street Art Selection

Welcome to the "Signature Street Art Selection," a tribute to the vivid street art scenes of Japan, Brazil, and Peru. This collection merges simplicity with artistic flair, featuring a twist on classic cocktails infused with colorful and creative techniques. Each drink reflects the vibrant and dynamic street art from these cultures, bringing their urban energy and aesthetics into each glass.

ORIGATA | 85

Rinomato aperitivo deciso, umeshu reduction, melon, sparkling sake

MOMO-MARY | 70

Sake gin wasabi, shiso, vegan ponzu, la tomato, momotaro tomato

ETNIAS | 80

Cachaça, mezcal, roasted bell pepper, papaya soda

BARRANCO SOUR | 65

Pisco, lime, chocolate, passion fruit

PICHAÇÃO | 85

Aged rum, Mancino Kopi vermouth, orange, chocolate, banana

LLAMA GLAMA | 80

Rye whiskey, maca, Mancino chinato, lemon

Mocktails

WHITE CHAMPAGNE | 60 Lyre's London Dry gin, sparkling white grape, mint & elderflower cordial

GUANABANA COLADA | 65 Guyabano, coconut, pandan

SAMBA MOJITO | 60 Lyre's white cane, passion fruit, lime & mint cordial, Lyre's classico sparklinG

MATCHA MOMO | 60 Bellino peach, matcha, sakura

Non-Alcoholic Infusions

RED MARKET | 50 Artisanal hibiscus, mint, raspberry

GREEN GINZA | 50 Elderflower cordial, green apple, yerba mate, cherry blossom

CLOUDY LIBERDADE | 50 Guava, jasmine green tea, yuzu

DANCING PASSION | 50 Sancho cordial, passion fruit, ginger, sencha tea















LONDON COVENT GARDEN

LONDON HERON TOWER

EDINBURGH

LAS VEGAS

DUBAI

DOHA

BAHRAIN

SINGAPORE

RIYADH

ABU DHABI

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