OUR STORY

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!

SAMBA SERVES

SAMBA CORCOVADO | 80 Smoky, Spicy, Complex Mezcal, Brazilian dried chilies, yuzu, agave, samba spices

RYU'S LEGEND | 75 Tantalizing, Complex Vodka, sake, passionfruit, ginger, sancho peper, dragon smoke

SAMBA NEGRONI | 70

Rich & Flavourful Gin, açaí vermouth, cask aged bitters

AMAZONIAN SPRITZ | 65

Energetic, Tangy, Herbaceous Guarana aperol, yerba mate tonic, sparkling wine

CULTURAL CLASSICS

JAPAN

MIDORI SOUR | 75 Fruity, Zesty, Bold Midori, shochu, lime

MIZUWARI | 75 Fizzy & Refreshing Japanese whisky, yuzu & shiso water

BRAZIL

BOSSA NOVA | 70 Fruity & Tropical Rum, apricot brandy, vanilla, lime, pineapple

RABO DE GALO | 80 Sweet, Bitter, Complex Cachaça, vermouth rosso, cynar

PERU

PISCO SOUR | 65 Velvety, Fresh, Aromatic Pisco, lime, sugar, bitters

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 Bright, Zesty, Refreshing Cachaça, lime, sugar

COCONUT & PANDAN | 70 Tropical, Fruity & Refreshing Cachaça, coconut, pandan, lime

GUAVA & SHISO | 70 Tropical & Refreshing Cachaça, guava, shiso, lime, sugarcane juice

MANGO & YUZU | 70 Sweet, Tart, Refreshing Cachaça, mango, yuzu, okinawa sugar

HOUSEHOLD SELECTION

The Household Selection brings together cocktails inspired by Japan, Brazil, and Peru. Featuring two drinks from each country, this collection highlights their unique cultural influences. Each cocktail is served in a custom vessel, elevating the experience and immersing you in the rich traditions of **SUSHI**SAMBA's three inspired nations.

BAHIA COLADA | 85

Silky & Botanical Gin, fernet & cacao, coconut, matcha

AMAZONICO | 75

Fizzy, Nutty & Tropical Cachaça, almond liqueur, vanilla, passionfruit, sparkling wine

LLAMALISCIOUS | 75

Tropical, Spicy
Aged rum, pineapple, cask aged bitters, ginger & lime

GEIKO | 90

Fruity, Fizzy, Floral Aperol, guava, apple, lemon, sakura vermouth, sparkling sake

KAZARI DARU | 80

Citrus & Nutty Japanese whisky, yuzu, orgeat, pedro ximénez sherry, chocolate bitters

INCA SOUR | 75

Fruity & Tangy

Pisco, pear, citrus essence, vermouth bianco, lemon

STREET ART SELECTION

And the second

Welcome to the "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

Complex & Refreshing Vermouth, umeshu reduction, melon, sparkling sake

MOMO-MARY | 70

Umami & Rich Sake gin wasabi, shiso, vegan ponzu, tomato juice, momotaro tomato

ETNIAS | 80

Complex, Fizzy, Smoky Cachaça, mezcal, roasted bell pepper, papaya soda

BARRANCO SOUR | 65

Mellow & Tropical
Pisco, lime, chocolate, passionfruit

PICHAÇÃO | 85

Rich & Fruity

Aged rum, coffee vermouth, orange, chocolate, banana

LLAMA GLAMA | 80

Complex & Citrusy

Rye whiskey, maca, vermouth, lemon

MOCKTAILS

WHITE CHAMPAGNE | 60

Fizzy & Floral Lyre's London dry gin, sparkling white grape, mint & elderflower cordial

GUANABANA COLADA | 65

Velvety & Tropical Guyabano, coconut, pandan

SAMBA MOJITO | 60

Sparkling & Tropical Lyre's white cane, passionfruit, lime & mint cordial, Lyre's classico sparkling

MATCHA MOMO | 60

Fizzy, Fruity & Floral Bellino peach, matcha, sakura

NON-ALCOHOLIC INFUSIONS

RED MARKET | 50

Fresh & Herbal Artisanal hibiscus, mint, raspberry

GREEN GINZA | 50

Refreshing & Botanical Elderflower cordial, green apple, yerba mate, cherry blossom

CLOUDY LIBERDADE | 50

Fruity & Sweet Guava, jasmine green tea, yuzu

DANCING PASSION | 50

Tropical & Fruity
Sancho cordial, passionfruit, ginger, sencha tea

LONDON COVENT GARDEN

LONDON HERON TOWER

EDINBURGH

LAS VEGAS

DUBAI

DOHA

BAHRAIN

SINGAPORE

RIYADH

ABU DHABI

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