JAPANESE TEA SELECTION

JUGETSUDO ORGANIC SENCHA ASA | 25

Fujieda, Shizuoka, Japan - Spring harvested Organic Sencha ASA

JUGETSUDO ORGANIC GENMAICHA WITH MATCHA | 25

Fujieda, Shizuoka, Japan - Made of summer Sencha blended with roasted rice and matcha powder

JUGETSUDO ORGANIC HOJICHA | 25

Fujieda, Shizuoka, Japan - Organic Hojicha, intense aromas of coffee and vanilla, dried fruits, cocoa and toast

JUGETSUDO ORGANIC EARL GREY | 30

Fujieda, Shizuoka, Japan | Cultivars: Yutaka Midori, Asahi Organic Japanese Earl Grey is a well-balanced brew of Wakoucha (Japanese Black tea) and bergamot. It has an elegant fragrance, medium astringency, and a well-rounded mouthfeel.

LOOSE LEAFTEA SOMMELIER SELECTION

JUGETSUDO ORGANIC PEACH SENCHA WITH MINT | 30

Fujieda, Shizuoka, Japan A subtle combination of invigorating Spring Sencha and best quality Japanese peach

FUJI NO HARU MATCHA | 30

Okabe, Shizuoka

A spring harvest Matcha with a medium body, well-balanced touch of umami, and a medium astringency. Available as: Cappuccino-Latte-Macchiato.

	COFFEE	FLAVORED TEA INFUSIONS
OF	RGANIC Brazilian blend	NEWBY - CHAMOMILE FLOWERS 22
	AMERICANO 26	NEWBY - PEPPERMINT 22
	ESPRESSO 24	NEWBY - ROOIBOS ORANGE 22
	CAPPUCCINO 26	NEWBY - ENGLISH BREAKFAST 22
	LATTE 26	NEWBY - EARL GREY 22

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 **SUSHI**SAMBA experience is truly unique. From the Carnaval-inspired colors to the samba beat to the centerpiece sushi and seviche bar, the soul of SUSHISAMBA is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

DESSERT WINES

120 ml 65 Samba Mulled Wine red wine, orange, cloves, cinnamon, brandy, cacao 60 ml 2015 Château D'Yquem FRANCE 480 Choya Yuzu JAPAN 75 Umeshu, Meiri Hyakunen JAPAN 95 2009 Vintage Port, Fonseca PORTUGAL 125 NV Floralis Moscatel Oro, Torres SPAIN 55 NV Sherry Cream East India, Lustau SPAIN 35

SPIRITS

ZOml

30ml	
210	
2800	
295	
290	
620	
180	
295	
450	
100	
	210 2800 250 380 295 290 620 1200 410 120 180

DESSERT MENU

SAMBA DESSERT PLATTER N, D, E 135 / 375

COCONUT TAPIOCA PANNA COTTA V, GF 55 mango salsa and sorbet, soursop

BURNT CHEESECAKE D, E 62 caramelized cancha, cancha tuille, vanilla crème fraîche

MANJARI CHOCOLATE FONDANT D, V, GF, N, E 65 hazelnut ice cream

JAPANESE STONE D, E, N 62 mascarpone mousse, yuzu, cherry, almond financier, chocolate ganache

JAPANESE DOUGHNUT ANDAGI^{V, E, D} 68 black sesame ice cream, raspberry and mango purée

PINEAPPLE D, GF, V, E 69 caramelized baby pineapple, coconut crème brûlée and sorbet

SELECTION OF MOCHI ICE CREAM V, D, N 63 3 flavour assortment

FRUIT PLATTER V, VG, GF 60

Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

A - Contains Alcohol | GF - Gluten Free | D- Dairy | N - Contains Nuts | V - Vegetarian | E - Contains Egg | 🏶 - Vegan