

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 LEAF TEA 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

ORGANIC Brazilian blend

AMERICANO | 26

ESPRESSO | 24

CAPPUCCINO | 26

LATTE | 26

FLAVORED TEA INFUSIONS

NEWBY - CHAMOMILE FLOWERS | 22

NEWBY - PEPPERMINT | 22

NEWBY - ROOIBOS ORANGE | 22

NEWBY - ENGLISH BREAKFAST | 22

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 **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!

DESSERT WINES

	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

	30ml
Hennessy XO	210
Remy Louis XIII	2800
Remy XO	250
Chivas Regal 25 YO	380
Johnnie Walker Blue Label	295
The Macallan 18 YO Double Cask	290
The Glenlivet 25 YO	620
The Glenrothes 1976	1200
The Macallan Rare Cask	410
Hibiki Harmony	120
Yamazaki 12 YO	180
Don Julio 1942	295
Herradura Selection Suprema	450

DESSERT MENU

SAMBA DESSERT PLATTER^{N, D, E} 135 / 375

COCONUT TAPIOCA PANNA COTTA^{V, GF, VG} 55
mango salsa and sorbet, soursoop

BURNT CHEESECAKE^{D, E} 57
caramelize cancha, cancha tuille, vanilla crème fraîche

MANJARI CHOCOLATE FONDANT^{D, V, GF, N, E} 62
hazelnut ice cream

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

JAPANESE DOUGHNUT ANDAGI^{V, E, D} 65
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} 60
3 flavour assortment

SAMBA POPS / 3 per order^{V, VG, D} 48
chicha morada sorbet, crispy raspberry, white chocolate, lime

FRUIT PLATTER^{V, VG, GF} 60

ICE CREAM^{GF, D, E} AND SORBET SELECTION^{V, VG, GF} 25
(PER SCOOP)
black sesame, mango, coconut, lemon, lychee, green tea

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 | VG - Vegan | E - Contains Egg