

TASTE OF SAMBA

Experience the essence of Japanese, Brazilian and Peruvian cuisine with a multi-course selection of our signature items.

VEGETARIAN / VEGAN £70pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

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CRISPY VEGETABLE TAQUITOS
avocado, pickled mushroom

HERITAGE BEETS
whipped tofu, dried miso

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ROBATA GRILLED ASPARAGUS
sesame, sweet soy

SAMBA SALAD
spinach, grilled kabocha, honey truffle ponzu,
shavings of heritage carrot, radish,
apple and mango dressing

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VEGGIE MAKI
shibazuke, cucumber, avocado, sesame,
sweet gourd, spring onion, tempura flakes

NIGIRI
chef selection

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MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, truffle,
yuzu soy, garlic chips

ROBATA GRILLED EGGPLANT
mustard miso

BLACK TRUFFLE RICE

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ASSORTED MOCHI
soft japanese rice cake filled with ice cream,
white chocolate ganache

SIGNATURE £90pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

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CRISPY YELLOWTAIL TAQUITOS
avocado, roasted corn miso

GREEN BEAN TEMPURA
black truffle aioli

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KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

BLACK COD ANTICUCHOS
miso, peruvian corn

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TIGER MAKI
crabmeat, tiger prawn tempura, wasabi mayo,
beetroot yogurt, eel sauce

NIGIRI
chef selection

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ROBATA LAMB CHOP
red miso and lime

ROBATA GRILLED SEA BASS
citrus salt

GRILLED TENDERSTEM BROCCOLI

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CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream

PREMIUM £105pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

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CRISPY LOBSTER TAQUITOS
avocado, pickled shallots

SEAWEED SALAD
sesame, yuzu caviar

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WAGYU GYOZA
kabocha purée and sweet soy

TORO TIRADITO
yuzu soy, wasabi pickle, black truffle, yuzu caviar

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SAMBA COVENT GARDEN ROLL
soft shell crab, hamachi, yuzu tobiko, bonito flakes,
avocado, asparagus, yuzu miso

NIGIRI
premium chef selection

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FILLET MIGNON
pickled tomatoes, shaved truffle

ROBATA GRILLED BLACK COD
miso

AJI AMARILLO RICE

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WELCOME TO THE RAINFOREST
valrhona chocolate, creamy vanilla bean custard, strawberry
mousse, vanilla ice cream, almond-chocolate soil

Regional Executive Sushi Chef Kazutoshi Kawada Culinary Director Lee Bull

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include 20% VAT.
A discretionary 14% service charge will be added to the bill.