

APERITIVOS

EDAMAME sea salt and lime ^{VG}	35
SHISHITO grilled spicy pepper, sea salt, lime ^{VG G}	55
SAMBA CRISPS aji amarillo ^{S G}	40
GREEN BEAN TEMPURA black truffle aioli ^G	50
MISO SOUP coriander and tofu ^S	30
PAO DE QUEIJO cheese bread, chimichurri aioli ^{D V}	45

SMALL PLATES

WAGYU GYOZA kabocha purée and sweet soy ^{D G} 🍖	95
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette ^{SG}	90
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{SG D}	75
BEEF EMPANADA australian wagyu, bell peppers, aji panca ^G	50
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and miso ^{SG}	80
HIJIKI avocado, kale, nashi pear ^{GV}	55
LOBSTER avocado, furikake, honey-chipotle mayo ^{GS}	75
SALADS	
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish, apple and mango dressing ^{NV}	60
CORN sweet onions, red chili, avocado ^{VG}	70
CRAB baby gem lettuce, cucumber, avocado, masago, japanese mayo ^{SG}	75

RAW

TUNA TATAKI hearts of palm, avocado, bok choy, crispy garlic, citrus soy ^{D SG}	90
SEVICHE	
TUNA pomegranate leche de tigre, cancha, wasabi peas ^{SG}	90
SALMON tamarind, sesame, seaweed, macadamia, sweet potato ^{N SG}	80
YELLOWTAIL ginger garlic soy ^S	100
HOT-STONE catch of the day, aji panca, leche de tigre ^S	80
TIRADITO	
YELLOWTAIL jalapeño and lemongrass ^{SG}	100
SALMON kumquat, fig jam, garlic oil and ponzu ^S	70
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar ^{GS}	95
ASSORTED SEVICHES & TIRADITOS ^{SD G}	320

SIDES

STEAMED JAPANESE RICE ^{VG}	20
CHARCOAL CHARRED RICE assorted vegetables	35
COCONUT RICE ^{VG}	30
SMASHED POTATO truffle chimichurri, parmesan cheese ^{D G}	40

Taste of Samba

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

ask your server for details

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

ANTICUCHOS served with peruvian corn	
CHILEAN SEA BASS miso ^{DS}	130
CHICKEN aji amarillo ^D	70
BEEF aji panca ^D	110
MEAT	
PERUVIAN CHICKEN soy marinade, aji panca ^G	160
LAMB CHOPS red miso and lime	150
TENDERLOIN grilled scallion, spicy yakitori ^G	195
PICANHA chimichurri	185
SEAFOOD	
WHOLE FISH charred lime and citrus salt ^S	175

VEGETABLES	
EGGPLANT sweet soy, mint, sesame ^{VG G}	50
BROCCOLINI pickled ginger ^{VG G}	45

WAGYU ISHIYAKI

A5 JAPANESE WAGYU 120/gr ^{SG}	750
AUSTRALIAN WAGYU 120/gr ^{SG}	450
hot stone, SUSHISAMBA dipping sauces	

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendé oil, chimichurri rice ^S	245
CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, farofa, SUSHISAMBA dipping sauces ^{D SG}	375
LOBSTER YAKISOBA soba noodles, assorted mushrooms ^{D SG}	265
COCO MUSHROOM TOBANYAKI assorted mushrooms, black truffle, yuzu soy, coconut ^{VG G}	135
LOBSTER KAMAMESHI snap pea, sweet soy, sesame ^{SG}	235
SALMON CHAUFA quinoa, shimeji mushroom, pickled radish ^{SG}	190
BONE-IN RIBEYE 1.2kg crushed potato, furikake, japanese mayo ^G	550

SAMBA ROLLS

SAMBA DOHA lobster, sesame aioli, kizami yuba, crispy rice ^{SG}	110
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce ^{D SG}	99
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo ^{SG}	100
SASA HANDROLL prawn tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion ^{SG}	40
TIGER MAKI crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{D SG}	90
ASEVICHADO tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre ^{SG}	105
VEGGIE cucumber, avocado, sesame, sweet gourd, spring onion ^{VG}	50
BOSSA NOVA A5 japanese wagyu, sun-dried tomato, hearts of palm, yuzu vinaigrette ^G	145
KABAYAKI freshwater eel, shrimp tempura, sea bass furikake, rocoto mayo ^{SG}	85

NIGIRI & SASHIMI

1 pc

A5 JAPANESE WAGYU (beef) 🍖 77	UNAGI (freshwater eel) ^{SG} 31
TORO (tuna belly) ^S 37	SABA (mackerel) ^S 23
AKAMI (tuna) ^S 28	SUZUKI (sea bass) ^S 17
HAMACHI (yellowtail) ^S 22	IKURA (salmon roe) ^{SG} 33
SAKE (salmon) ^S 25	TAKO (octopus) ^S 35
KANPACHI (amberjack) ^S 27	TAI (snapper) ^S 19
HOTATE (scallop) ^S 29	TAMAGO (egg) ^{VG S} 15
UNI (sea urchin) ^S 67	AMAEBI (sweet shrimp) ^S 21

TRADITIONAL ROLLS OR HANDROLLS

NEGITORO ^{SG} 85	TUNA ROLL ^S 65
CALIFORNIA ^S 75	YUZU TRUFFLE SALMON ^{SG} 70
CUCUMBER ^{VG} 40	EEL AVOCADO ^{SG} 80

CHEF'S INSPIRATION

SAMBA SUSHI ^{SG} 7 Pieces Nigiri 225
SAMBA SASHIMI ^{SG} 9 Pieces, 3 Selections 275
SAMBA SASHIMI ^{SG} 15 Pieces, 5 Selections 400
SAMBA VEGAN ^{G VG} 3 pieces vegetable nigiri, veggie maki 90
SAMBA ULTIMATE ^{SG} 670
chef assortment
rolls, sashimi and nigiri

V - vegetarian | VG - vegan | G - contains gluten
D - contains dairy | N - contains nuts | S - contains fish or shellfish