

APERITIVOS

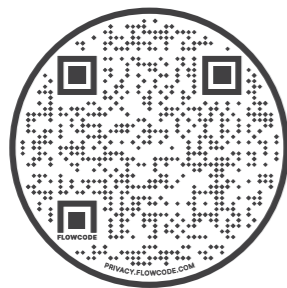
| | |
|---|----|
| EDAMAME sea salt and lime | 8 |
| SHISHITO grilled spicy pepper, sea salt, lime | 9 |
| PLANTAIN CHIPS aji amarillo | 8 |
| GREEN BEAN TEMPURA black truffle aioli | 11 |
| MISO SOUP yuba, japanese mushrooms, coriander | 7 |

SMALL PLATES

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|---|----|
| WAGYU GYOZA kabocha purée and sweet soy | 23 |
| JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind | 15 |
| ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette | 30 |
| CRISPY TAQUITOS two per order | |
| YELLOWTAIL avocado and roasted corn miso | 20 |
| LOBSTER avocado, pickled shallots | 26 |
| CRAB avocado, rocoto chili, spicy mayo, radish | 26 |
| VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms | 13 |
| SALADS | |
| SEAWEED sesame, yuzu caviar | 14 |
| HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress | 12 |
| SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing | 16 |
| GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura | 12 |

RAW

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|--|----|
| SEVICHE | |
| TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil | 18 |
| SALMON tamarind, sesame, seaweed, macadamia | 17 |
| LOBSTER yuzu leche de tigre, vegetable julienne, rice cracker | 30 |
| TIRADITO | |
| KANPACHI yuzu, black truffle oil, garlic, chive | 16 |
| TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar | 19 |
| YELLOWTAIL jalapeño and lemongrass | 14 |



According to the NHS, adults need around 2000 kcal a day.
Scan the QR code to view calorie information.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.

SUSHISAMBA®

TERRACE MENU

ROBATA

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

ANTICUCHOS served with peruvian corn

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|------------------------------|----|
| BLACK COD miso | 32 |
| PORK BELLY butterscotch miso | 21 |
| SWEET POTATO ginger miso | 16 |

MEAT

| | |
|--|----|
| LAMB CHOP red miso and lime | 36 |
| POUSSIN teriyaki, japanese coleslaw, pomegranate | 24 |
| PORK RIB charred pineapple salsa, soy glaze | 26 |
| RIBEYE STEAK bone marrow, cachaça-peppercorn sauce | 45 |

VEGETABLES

| | |
|---|----|
| HERITAGE BEETS whipped tofu, dried miso | 18 |
| EGGPLANT mustard miso, bubu arare | 14 |
| ASPARAGUS sesame, sweet soy | 16 |

SIDES

| | | | |
|-----------------------|----|-----------------------------|----|
| JAPANESE STEAMED RICE | 6 | GRILLED TENDERSTEM BROCCOLI | 6 |
| AJI AMARILLO RICE | 8 | BLACK TRUFFLE RICE | 19 |
| YUCA FRITA | 10 | PERUVIAN CORN | 9 |

SAMBA ROLLS

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|---|----|
| SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso | 21 |
| EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce | 18 |
| NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo | 18 |
| PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy | 19 |
| SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion | 16 |
| TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce | 20 |
| CALIFORNIA snow crab, cucumber, avocado, citrus mayo, truffle oil | 19 |
| VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes | 12 |
| NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso leaf | 20 |

NIGIRI & SASHIMI

| | NIGIRI 2 pcs | TEMAKI 1 pc |
|------------------------|---------------|-------------|
| | SASHIMI 3 pcs | (hand roll) |
| TORO (tuna belly) | 15 | 17 |
| AKAMI (tuna) | 11 | 12 |
| HAMACHI (yellowtail) | 12 | 13 |
| SAKE (salmon) | 9 | 10 |
| ZUWAI GANI (snow crab) | 11 | 12 |
| SUZUKI (sea bass) | 9 | 10 |
| EBI (shrimp) | 7 | 8 |
| SABA (mackerel) | 8 | 9 |
| UNAGI (freshwater eel) | 11 | 12 |
| IBODAI (butterfish) | 11 | 12 |
| IKURA (salmon roe) | 13 | 15 |

FRESH WASABI 5G 4
OSCIETRA CAVIAR 10G CRISPY NORI 38

SASHIMI OMAKASE
assortment of 3 27
assortment of 5 40

NIGIRI OMAKASE 7 pieces of nigiri 32

VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15