

# SUSHISAMBA®

## SPEAKEASY

### **BIJOU DEL SOL 16**

Nori and sea salt infused pisco, Yellow Chartreuse liqueur, kaffir lime leaf infused Bianco vermouth, mixed with kiwi shrub and orange bitters. Stirred, strained, and topped with sparkling sake.  
Served long over ice.

### **VERMELHA 16**

Sweet cherry tomato-infused cachaça and strawberry syrup churned with lime juice and sake. Served short over crushed ice.

### **TEQUILA TWINS 16**

Jasmine tea-infused El Rayo reposado tequila and jalapeño-infused El Rayo plata tequila, combined with Dry Curaçao and agave syrup infused with palo santo. Shaken hard and served up.

### **SESAME SOUR 16**

Stranger & Son Gin fat-washed with sesame oil, orange peel and ginger-infused Cocchi Americano, shaken hard with yuzu juice and toasted sesame syrup. Fine strained and served up.

### **MISO OLD FASHIONED 18**

Suntory Chita whisky and plum-infused Santa Teresa 1796 rum stirred with white miso syrup, topped with plum bitters.  
Served short over a block of ice.

### **TROPICAL FLIP 16**

Plantation Stiggins' Pineapple rum, espresso, banana liqueur, and sake kasu. Shaken hard with egg and banana-ginger syrup.  
Served short over ice.

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

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