

## APERITIVOS

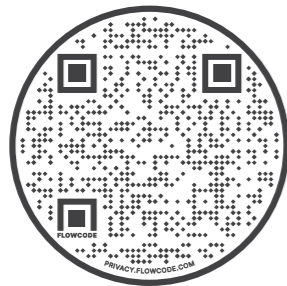
EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	9
PLANTAIN CHIPS aji amarillo	8
GREEN BEAN TEMPURA black truffle aioli	11
MISO SOUP yuba, japanese mushrooms, coriander	7

## SMALL PLATES

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
<b>CRISPY TAQUITOS</b> 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
<b>SALADS</b>	
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

<b>SEVICHE</b>	
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
<b>TIRADITO</b>	
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.

## 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.

<b>ANTICUCHOS</b> served with peruvian corn	
BLACK COD miso	32
PORK BELLY butterscotch miso	21
SWEET POTATO ginger miso	16
<b>MEAT</b>	
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
<b>VEGETABLES</b>	
HERITAGE BEETS whipped tofu, dried miso	18
EGGPLANT mustard miso, bubu arare	14
ASPARAGUS sesame, sweet soy	16

## JAPANESE WAGYU

KOBE ISHIYAKI 120g 🐮	134
hot stone, dipping sauces, pickled plums	
ROBATA-GRILLED KOBE RIBEYE 🐮	149
kabocha, kuromitsu, mustard cress	

## LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	40
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, <b>SUSHISAMBA</b> dipping sauces	59
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips	21
ROBATA BLACK COD peruvian asparagus, miso	46
T-BONE STEAK burnt hispi, chimichurri	88

## 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

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, ají 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	20

## NIGIRI & SASHIMI

	NIGIRI 2 pcs	TEMAKI 1 pc (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

**SUPREME KOBE NIGIRI & SASHIMI** 🐮 32  
seared A5 Kobe, foie gras, shaved truffle, yuzu peel

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  
ABURI OMAKASE 5 pieces of seared nigiri 25

**SUSHISAMBA** is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

For more information visit: [www.sushisamba.com](http://www.sushisamba.com)

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull