

# 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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## BAR FOOD

<b>EDAMAME</b> sea salt and lime	8
<b>PLANTAIN CHIPS</b> aji amarillo	8
<b>GREEN BEAN TEMPURA</b> black truffle aioli	11
<b>CRISPY TAQUITOS</b> two per order	
YELLOWTAIL avocado and roasted corn miso	20
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
LOBSTER avocado, pickled shallots	26
CRAB avocado, rocoto, chili, spicy mayo, radish	26
<b>WAGYU GYOZA</b> kabocha purée and sweet soy	23
<b>ROCK SHRIMP TEMPURA</b> snap pea julienne, spicy mayo, black truffle vinaigrette	30
<b>KANPACHI TIRADITO</b> yuzu, black truffle oil, garlic, chive	16
<b>TORO TIRADITO</b> yuzu soy, wasabi pickle, black truffle, yuzu caviar	19
<b>YELLOWTAIL TIRADITO</b> jalapeño and lemongrass	14
<b>SWEET POTATO ANTICUCHOS</b> ginger, peruvian corn	16
<b>BLACK COD ANTICUCHOS</b> miso, peruvian corn	32
<b>PORK BELLY ANTICUCHOS</b> butterscotch miso, peruvian corn	21

## SAMBA ROLLS

<b>SAMBA COVENT GARDEN</b> soft shell crab, hamachi, yuzu tobiko, bonito flakes avocado, asparagus, yuzu miso	21
<b>EL TOPO®*</b> salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	18
<b>NEO TOKYO</b> tuna, tempura flakes, aji panca, spicy mayo	18
<b>SASA</b> shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	16
<b>PIÑAGI</b> freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19