

A P E R I T I V O S	
EDAMAME sea salt and lime ^{VG}	5
PADRÓN grilled spicy pepper, sea salt, lime ^{VG}	6
PLANTAIN CHIPS aji amarillo ^{VG}	6
GREEN BEAN TEMPURA black truffle aioli ^{VG}	10
MISO SOUP yuba, japanese mushrooms, coriander ^{GS}	5

S M A L L P L A T E S	
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{GS}	15
WAGYU GYOZA kabocha purée and sweet soy ^{GD}	22
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette ^{GS}	21
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso ^{GS}	17
CRAB avocado, rocoto chili, spicy mayo, radish ^{GS}	22
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms ^{VG, G}	9
SALADS	
SEAWEED sesame, yuzu caviar ^{VG}	14
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura ^{VG, G}	10
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, radish shavings of heritage carrot, sweet macadamia, apple and mango dressing ^{VG, N}	10
HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress ^{VG}	10
HOTATE sake-steamed scallop, daikon, japanese mayo ^{SG}	18

R A W	
SEVICHE	
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil ^{GS}	17
SALMON tamarind, sesame, seaweed, macadamia ^S	15
LOBSTER passionfruit, plantain chips ^S	26
TIRADITO	
SALMON ginger, aji amarillo ^{G, S}	12
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar ^{GS}	18
YELLOWTAIL jalapeño and lemongrass ^{GS}	13
SEA BASS charred mango, ginger, passionfruit, bubu arare ^S	14

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

R O B A T A	
Fresh ingredients prepared over our traditional Japanese charcoal grill.	
ANTICUCHOS served with peruvian corn	
BLACK COD miso ^{DS}	26
PORK BELLY butterscotch miso ^D	18
MEAT	
LAMB CHOP red miso and lime ^G	26
POUSSIN teriyaki, japanese coleslaw, pomegranate	24
PORK RIB charred pineapple salsa, soy glaze ^G	22
WAGYU FILET sweet potato, truffle miso ^D	75
VEGETABLES	
EGGPLANT mustard miso ^{VG, G}	9
ASPARAGUS sesame, sweet soy ^{VG, G}	11

J A P A N E S E W A G Y U	
A5 KAGOSHIMA ISHIYAKI (120g) ^G	85
hot stone, dipping sauces, pickled plums	

L A R G E P L A T E S	
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice ^S	35
CHURRASCO RIO GRANDE ribeye, chorizo, filet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces ^{GD}	55
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips ^{VG, D}	18
BLACK COD miso, peruvian corn ^{DS}	40
SHORT RIBS jalapeño puree, corn kakiage, pickled daikon ^G	32
RIBEYE TOBANYAKI (300g) sweet sesame soy, assorted mushrooms, heirloom carrots, bean sprouts, fresh truffle	75

S A M B A R O L L S	
SAMBA EDINBURGH whisky cured salmon, snow crab, avocado, oshinko, tempura flakes, whisky mayo ^{GS}	24
MATSURI salmon, avocado, cucumber, tempura flakes, pistachio, spicy mayo, yuzu miso dressing ^{SG, N}	16
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo ^{SG, N}	16
SASA shrimp tempura, quinoa, padron, coriander, spicy mayo, red onion ^{GS}	15
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{GD, S}	17
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil ^{GS}	17
SENSHI toro aburi, snow crab, asparagus, salmon roe, crispy onion, yuzu dressing ^{SG}	21
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes ^{VG}	11

N I G I R I & S A S H I M I		
	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
TORO (tuna belly) ^{GS}	14	16
AKAMI (tuna) ^{GS}	10	11
HAMACHI (yellowtail) ^{GS}	11	12
SAKE (salmon) ^{GS}	8	9
SUZUKI (sea bass) ^{GS}	8	