

TASTE OF SAMBA

Experience the essence of Japanese and Peruvian cuisine
with a multi-course selection of our signature items.
Minimum of 2 people, ask your server for details.

SIGNATURE £75pp

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

PADRÓN
grilled spicy pepper, sea salt, lime ^{VG}



CRISPY YELLOWTAIL TAQUITOS
avocado and roasted corn miso ^{G S}

SALT & PEPPER SQUID
dry miso, shichimi, sea salt, crispy garlic,
su-shoyu ^{G S}

SEA BASS TIRADITO
charred mango, ginger, passion fruit, bubu arare ^S



NEO TOKYO
tuna, tempura flakes, ají panca, spicy mayo ^{G S}

ASSORTED NIGIRI
chef selection ^{G S}



ROBATA LAMB CHOP
red miso and lime ^G

PORK BELLY ANTICUCHOS
butterscotch miso, peruvian corn ^D

GRILLED TENDERSTEM BROCCOLI ^{VG}



CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream ^{D G}

PREMIUM £95pp

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

HERITAGE TOMATO SALAD
pomegranate molasses, pickled onion, mint cress ^{VG}



CRISPY CRAB TAQUITOS
avocado, rocoto chili, spicy mayo, radish ^{G S}

WAGYU GYOZA
kabocha purée and sweet soy ^{G D}

SHRIMP TEMPURA
snap pea julienne, spicy mayo, black truffle vinaigrette ^{G S}

SCALLOP SEVICHE
passion fruit, plantain chips ^S



SAMBA EDINBURGH ROLL
whisky-cured salmon, snow crab, avocado, oshinko,
tempura flakes, whisky mayo ^{G S}

ASSORTED NIGIRI
chef selection ^{G S}



BLACK COD ANTICUCHOS
miso, peruvian corn ^{D S}

SHORT RIBS
jalapeño puree, corn kakiage, pickled daikon ^G

GRILLED TENDERSTEM BROCCOLI ^{VG}



CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream ^{D G}

VEGETARIAN £65pp

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

PADRÓN
grilled spicy pepper, sea salt, lime ^{VG}



CRISPY VEGETABLE TAQUITOS
avocado, radish, red onion, peppers,
pickled shimeji mushrooms ^{G VG}

GREEN SALAD
gem lettuce, asparagus, avocado, sesame dressing,
wakame tempura ^{G VG}

GREEN BEAN TEMPURA
black truffle aioli ^{VG}



VEGGIE MAKI
shibazuke, cucumber, avocado, sesame, sweet gourd,
spring onion, tempura flakes ^{G V}

VEGETABLE NIGIRI
chef selection ^{VG}



MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, truffle,
yuzu soy, garlic chips ^{VG D}

GRILLED TENDERSTEM BROCCOLI ^{VG}

AJI AMARILLO RICE ^{D V}



ASSORTED MOCHI
soft japanese rice cake filled with ice cream served
with white chocolate ganache ^{D G}

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
N: Contains Nuts S: Contains Fish / Shellfish

Corporate Chef John Um

Head Chef Shenal Suwaris

All prices include 20% VAT.
A discretionary 12.5% service charge will be added to the bill.

Please direct any enquiries related
to food allergies or intolerance to your server prior to ordering.