

SAMBAROOM®

COCKTAILS

Embark on a captivating journey through the rich and diverse cultures and culinary traditions of Japan, Brazil, and Peru with our cocktail menu.

Inspired by the vibrant ingredients from these regions, each cocktail intertwines artistry with skillful techniques, inviting you to uncover new depths of flavor with every sip.

Whether you're craving the zesty tang of yuzu, the tropical sweetness of coconut, or the timeless elegance of pisco, our menu offers a symphony of tastes that transcends borders.

Raise a glass and savor the essence of each culture, one cocktail at a time!

Japan

Japan, renowned for its attention to detail and reverence for craftsmanship, contributes a touch of elegance and precision to our cocktail menu. Drawing inspiration from the artistry of Japanese culture, this section focuses on masterfully blended ingredients that capture the essence of the Land of the Rising Sun, delivering a harmonious balance of delicate nuances and exquisite textures - **KANPAI!**



TOKI SERENADE

20

Inspired by the connection between time and preservation, this savory cocktail draws from the rich tradition of Japanese tea preparation and the ancient art of fermentation. It has a nuanced flavor profile with subtle sweetness and a delightfully nutty undertone.

Suntory Toki whisky, homemade Umeshu plum wine, and kukicha twig liqueur infused with shochu and cacao blanc. Served short over ice.

JASMINE WHISPER

18

Reminiscent of a Manhattan but with a more delicate profile, this floral libation offers a harmonious blend of contrasting flavors, symbolizing purity and elegance. This drink is perfect for both whiskey aficionados and newcomers alike.

Jasmine-infused Cocchi Americano and a 'birch honey' sweetened Italicus paired with Suntory Toki whisky. Delicately stirred down and served up.

WABI-SABI

18

Light and floral, this martini-style cocktail embodies the essence of transformation and spiritual awakening, drawing inspiration from Japanese tea culture and the pursuit of enlightenment.

Vanilla-infused vodka combined with Pai Mu Tan 24-hr infused Cocchi Americano and lychee cordial. Shaken, fine strained, and served up.

FOUR SEASONS

18

A tribute to nature's changing beauty. Each sip reveals varied, complex flavors, capturing the cyclical essence of the four seasons.

Shiso-infused Roku gin gently stirred with Mancino Sakura vermouth, calamansi shochu. Served up and ice cold.

YUBESHI (NON-ALCOHOLIC)

12

Crafted with precision, this aromatic and bittersweet soda draws inspiration from the centuries-old Japanese confectionery, Yubeshi, renowned for its preserved yuzu flavor. This carbonated beverage is a perfect non-alcoholic alternative.

A harmonious blend of burnt ginger caramel-infused Wakoucha tea, zesty yuzu syrup, and freshly pressed ginger. Served long, over ice.

UMAMI TIDE (NON-ALCOHOLIC)

12

Tradition meets innovation with this refreshing non-alcoholic concoction, inspired by a classic highball, with a savory twist. Spike it with gin for an extra kick.

Honeydew and bitter melon soda combined with miso and nori for a whisper of umami. Served long over a block of ice.



Brazil

Inspired by Brazil's enigmatic and colorful heritage, this curated selection of cocktails showcases the country's passion for bold and tropical flavors. From the Amazon rainforest to the sandy shores of Rio de Janeiro, each ingredient tells a story of the nation's diverse geography and culinary heritage. Raise a glass with us as we toast to the spirit of Brazil

Saúde!

Peru

Renowned for its rich agricultural traditions and culinary excellence, Peru offers an endless supply of flavors that captivate the senses. From the awe-inspiring Andes mountains to the lush Amazon rainforest, this beloved South American destination exudes natural beauty and provides a unique influence on our menu. We celebrate Peru's lively spirit by crafting creative cocktails infused with the country's colorful array of ingredients

¡Salud!

THE RHYTHM OF RIO

18

This invigorating drink captures Brazil's celebratory spirit, reflects the country's diverse cultural influences, and embodies the festive energy of Carnaval in a glass.

Cachaça, rum, and elderflower liqueur, combined with layers of Brazilian lemonade, spice-infused sherry and a zesty splash of pink grapefruit juice. Shaken and served short over crushed ice.

BRAZILIAN NEGRONI

19

Prepare to be transported to the bustling streets of Sao Paulo in the 1950s, when Italian vermouth was first introduced by Italian immigrants. Rich and aromatic, this refined cocktail is our take on a classic Negroni with a Brazilian twist.

Equal parts cachaça, Cynar apéritif, and Byrrh Quinquina for a distinctively Brazilian flair. Stirred down and served short over ice with a twist of lime.

LORD OF MIRACLES

18

Drawing inspiration from Peru's "Mes Morado," or "Purple Month," this vibrant, purple, and creamy-style drink with a nutty flavor embraces Lima's cultural heritage while symbolizing penance and reflection.

Thai basil infused pisco, Byrrh Quinquina and ube milk. Garnished with a purple lotus root crisp and served short, over a block of ice.

AMAZONIA

21

A tribute to the Amazon, this refreshing and vibrant drink pays homage to the majestic beauty of the world's largest rainforest while urging us to preserve its precious biodiversity. With each carefully selected ingredient, we honor the vibrant spirit of the Peruvian rainforest, serving as a reminder of our responsibility to protect this vital ecosystem – the lungs of our planet.

Pisco, nashi pear cordial, and sustainably sourced Vetiver Gris from the Amazon are expertly combined and shaken to perfection. Garnished with a wasabi-flavored meringue and served up.

WINE & CHAMPAGNE

CHAMPAGNE

	GLASS	BOTTLE
VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS, FRANCE	20	110
RUINART "BLANC DE BLANCS" BRUT, REIMS	39	230
BOLLINGER, SPECIAL CUVÉE, BRUT, AÏ		195
2012 HENRIOT "MILLÉSIMÉ" BRUT, REIMS		195

PRESTIGE CUVÉES

2018 LA GRANDE DAME, VEUVE CLICQUOT, BRUT, REIMS		350
2013 RARE PIPER HEIDSIECK, BRUT, REIMS		425
2013 DOM PÉRIGNON, VINTAGE, BRUT, ÉPERNAY		520
KRUG, GRANDE CUVÉE, BRUT, REIMS		540
2014 CRISTAL, LOUIS ROEDERER BRUT, REIMS		690

ROSÉ

VEUVE CLICQUOT, BRUT ROSÉ, REIMS	22	130
BOLLINGER, BRUT ROSÉ, AÏ		220
LAURENT PERRIER, BRUT ROSÉ, TOURS-SUR-MARNE		220
2009 DOM PÉRIGNON, VINTAGE, BRUT ROSÉ, ÉPERNAY		950
2015 CRISTAL, LOUIS ROEDERER BRUT ROSÉ, REIMS		1300

MAGNUM

BOLLINGER, SPECIAL CUVÉE, BRUT, AÏ (1.5LT)		400
LAURENT PERRIER, BRUT ROSÉ, TOURS-SUR-MARNE (1.5LT)		450

WHITE

VERMENTINO/GRENACHE BLANC "B DE BACCHUS" VAUCLUSE, RHÔNE VALLEY, FRANCE	10	49
VINHO VERDE, "LOUREIRO" QL, QUINTA DA LIXA, PORTUGAL	11	42
PINOT GRIS, SEIFRIED ESTATE, NELSON, NEW ZEALAND	12	58
DOURO SUPERIOR, QUINTA DO CRASTO, DOURO, PORTUGAL	13.5	69
CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	15	74
SAUVIGNON BLANC "WILD SAUVIGNON" GREYWACKE, MARLBOROUGH, NEW ZEALAND	16	94

▼ CORAVIN PRESERVATION SYSTEM

*Wines & Sake are subject to availability, all prices include 20% VAT. A discretionary 15% service charge will be added to the bill. Full Wine and Sake list available on request

	GLASS	BOTTLE
✓ 2022 CLOUDY BAY "CHARDONNAY" MARLBOROUGH, NEW ZEALAND	16	85
✓ 2023 ASSYRTIKO, DOMAINE SIGALAS, SANTORINI, GREECE	20	115
✓ 2020 CONDRIEU, ETIENNE GUIGAL, RHÔNE VALLEY, FRANCE	26	149
2022 CHÂTEAU DE BACCHUS, VENTOUX, RHONE VALLEY		69
2023 RIESLING "TROCKEN" WEINGUT DR. FISCHER, MOSEL, GERMANY		78
2022 POUILLY FUMÉ, DOMAINE DE LADOUCKETTE, CENTRE LOIRE, FRANCE		99
2020 SAUVIGNON BLANC "TE KOKO" CLOUDY BAY, MARLBOROUGH, NEW ZEALAND		145
2021 CERVARO DELLA SALA, CASTELLO DELLA SALA, ANTINORI, UMBRIA, ITALY		215
2022 MEURSAULT, JOSEPH DROUHIN, CÔTE DE BEAUNE, BURGUNDY, FRANCE		254
2021 CHARDONNAY "ESTATE VINEYARD" GIACONDA, VICTORIA, AUSTRALIA		515
2020 PULIGNY-MONTRACHET "1ER CRU LES COMBETTES" FRANÇOIS CARILLON, BURGUNDY, FRANCE		564
2020 CORTON-CHARLEMAGNE "GRAND CRU" DOMAINE DE MONTILLE, BURGUNDY, FRANCE		620
2011 CHEVALIER-MONTRACHET "GRAND CRU LA CABOTTE" DOMAINE BOUCHARD PÉRE, CÔTE DE BEAUNE, BURGUNDY, FRANCE		1395
2021 BÂTARD-MONTRACHET "GRAND CRU" DOMAINE JEAN-NOËL GAGNARD, CÔTE DE BEAUNE, BURGUNDY, FRANCE		1650

ROSÉ

CÔTES DE PROVENCE, MINUTY "PRESTIGE" ROSÉ, CHÂTEAU MINUTY, FRANCE	14	79
2023 CÔTES DE PROVENCE "281", CHÂTEAU MINUTY		150
2023 CÔTES DE PROVENCE "ROSÉ ET OR" CHÂTEAU MINUTY, FRANCE		95
2020 CÔTES DE PROVENCE "GARRUS" CHÂTEAU D'ESCLANS		270

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RED

GLASS BOTTLE

GRENACHE/SYRAH "B DE BACCHUS" VAUCLUSE, RHÔNE VALLEY, FRANCE	10	49
MALBEC, TERRAZES DE LOS ANDES, LUJAN DE CUYO, MENDONZA, ARGENTINA	13	63
MALVASIA NERA DEL SALENTO "ZOLLA", PUGLIA, ITALY	12	59
CABERNET SAUVIGNON, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	15	89
PINOT NOIR, LA CREMA, SONOMA COAST, CALIFORNIA, USA	18	100
✓ 2020 CHÂTEAU DE BACCHUS (SYRAH) "GRAND VIN DE VENTOUX" RHÔNE, FRANCE	20	98
✓ 2018 TOURIGA NACIONAL, QUINTA DO CRASTO, DOURO, PORTUGAL	26	155
✓ 2015 CHÂTEAU LASSEGUE "GRAND CRU CLASSÉ" SAINT EMILION, BORDEAUX, FRANCE	28	169
2020 CHAPELLE DE BACCHUS (GRENACHE), VENTOUX, SOUTHERN RHÔNE, FRANCE		76
2020 BARBARESCO, BORDINI, LA SPINETTA, PIEDMONT		165
2018 PINOT NOIR "TE WĀHI" CLOUDY BAY, CENTRAL OTAGO, NEW ZEALAND		210
2020 TOSCANO, TIGNANELO, MARCHESI ANTINORI, TUSCANY, ITALY		385
2019 CLOS DE VOUGEOT "GRAND CRU" CHÂTEAU PHILIPPE LE HARDI, BURGUNDY, FRANCE		495
2016 BORDEAUX BLEND, CARDINALE, NAPA VALLEY, CALIFORNIA, USA		695
2000 LES FORTS DE LATOUR CHÂTEAU LATOUR PAUILLAC, BORDEAUX, FRANCE		950
2009 BOLGHERI, SASSICAIA, TENUTA SAN GUIDO, TUSCANY, ITALY		1350
2004 CHÂTEAU MARGAUX "1ER GRAND CRU CLASSÉ", MARGAUX, BORDEAUX, FRANCE		1720

FORTIFIED & DESSERT

50ML 100ML

2005 PORT TAWNY "COLHEITA QUINTA DO CRASTO, PORTUGAL	11	22
2018 GEWÜRZTRAMINER "VENDANGE TARDIVE" HUGEL, ALSACE, FRANCE	11	22
2019 ICEWINE, VIDAL, PELLER ESTATE FAMILY, NIAGARA PENINSULA, CANADA	12	24
2014 PORT VINTAGE, QUINTA DO NOVAL, PORTUGAL	15	30

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SAKE

100ML GLASS | 300ML CARAFE | 720ML BOTTLE

SEASONAL SELECTION

	GLASS	CARAFE	BTL
421 SPARKLING JUNMAI DAIGINJO, 'JOHN' KEIGETSU, TOSA, KŌCHI スパークリング純米大吟醸ジョン桂月高知 SMV+5 ABV15%, 750ML - ❄️ Crystal clear with aromas of peach and cherry blossom on the nose, bone-dry finish.	19		138
419 SPARKLING NIGORI, TOBIROKU 'FESTIVAL OF STARS', DEWAZAKURA, YAMAGATA 出羽桜"とび六"スパークリングにぎり山形 SMV-3 ABV 15% - ❄️ Dry, crisp and effervescent: an exhilarating sake for Champagne lovers.	17		110
220 GINJO, VANISHING POINT 'TOKUSEN' KOSHI NO KANBAI, NIIGATA 越乃寒梅 "特撰"吟醸 新潟 SMV+8 ABV 16%, 500ML - ❄️ Ineffable flavors diffuse and converge at the mind's edge.	18	54	91
226 GINJO JUNMAI 'SHIRO' SAKE MATINEE, MASUMI, NAGANO 真澄"白妙"純米吟醸 長野 SMV-3 ABV12% - ❄️ Smooth and gentle, lightly poised.	18	54	115
506 DAIGINJO 50, 'CEL24' KEIGETSU, REIHOKU, TOSA KŌCHI 純米大吟醸 高知県 土佐嶺北 桂月 SMV+2 ABV15% - ❄️ Expect a light expression, with plenty of tropical fruits on the nose and a refreshing mineral acidity.	18	54	115
110 JUNMAI, NORTHERN SKIES 'KOSHIKI JUNZUKURI' AKITABARE, AKITA 越乃寒梅"無垢"純米大吟醸新潟 SMV +4 ABV 16% - ❄️ or ☀️ Firmly balanced, with a rich yet clear flavor profile	17	51	95
117 TOKUBETSU JUNMAI, 'HEART OF OAK' TAMAGAWA, KYOTO 玉川"特別純米"純米 京都 SMV+4.4 ABV16% - ❄️ or ☀️ Nutty and toasty with savoury notes and a distinctive umami flavour.	18	54	110
225 GINJO JUNMAI 'SLEEPING BEAUTY' HIYAOROSHI, MASUMI, NAGANO 真澄"ひやおろし"純米吟醸 長野 SMV+1.5 ABV15% - ❄️ or ☀️ Aged, clean and fresh, earthy and patina of beguiling fall flavor.	19	57	122

▼ CORAVIN PRESERVATION SYSTEM

*Sommelier Sake temperature symbols ❄️ (cold) ☀️ (warm)

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RARE & PREMIUM ▼

	50ML	100ML	BTL
332 ▼ DAIGINJO 'HEAVEN OF TIPSYP DELIGHT' SUIRAKUTEN, AKITABARE, AKITA 秋田晴 "酔楽天" 大吟醸 秋田 SMV±0 ABV15% - ※ Multi-hued, delicately aged, a rare find.	16	32	218
505 ▼ DAIGINJO JUNMAI – "IWA 5" ASSEMBLAGE 4 (2023) MASUDA SHUZO, TOYAMA 増田酒造 "岩 5" アッセンブラージュ 4 (2023) 富山 SMV-1.5 ABV15% - ※ Perfectly balanced, weightless, yet profound, Intense and persistent.	22	44	295
314 ▼ DAIGINJO JUNMAI, 'SEVENTH HEAVEN' MASUMI, NANAGO, NAGANO 真澄"七號"純米大吟醸 長野 SMV+1 ABV 15% - ※ Opens gracefully at first sip, then a flavor sonata and an exquisite finish.	23	46	305

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*Sommelier Sake temperature symbols ※ (cold) ☼ (warm)

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SPIRITS

WHISKY

BOTTLE 50ML

JAPANESE

SUNTORY HAKUSHU 12YO	600	50
YAMAZAKI 18YO	2,500	180
TOGOUCHI 15YO	720	60
HIBIKI HARMONY 2021 LIMITED EDITION DESIGN	3,000	230

AMERICAN

WOODFORD RESERVE	155	13
RAGTIME RYE	220	17
ELIJAH CRAIG SMALL BATCH	240	17
MICHTER'S 10YO US*1 SINGLE BARREL STRAIGHT RYE	720	60
GEORGE DICKEL 9YO, 75CL	500	38

SCOTLAND

GLENMORANGIE, A TALE OF TOKYO	290	23
JOHNNIE WALKER BLUE LABEL ELUSIVE UMAMI	1,000	79
MACALLAN DOUBLE CASK 18YO	1,200	90
BRUICHLADDICH PORT CHARLOTTE 2003	1,450	110
LAGAVULIN 12YR OLD TEQUILA FINISH SPECIAL RELEASE 2023	650	50

WORLD

YELLOW SPOT	350	30
KAVALAN OLOROSO SHERRY FINISH	390	34

RUM

BUMBU RUM	220	16
DON Q ANEJO	170	13
BACARDI 8 ANOS	160	12
DIPLOMÁTICO RESERVA	190	15
RON ZACAPA XO	550	40
DIPLOMATICO AMBASSADOR	880	75

VODKA

	BOTTLE	50ML
CÎROC	160	12
REYKA	160	12.5
SUNTORY HAKU VODKA	190	14
BELUGA NOBLE	220	17
GREY GOOSE	180	14
UKIYO	210	16
BELVEDERE 10	500	40

GIN

ROKU, 75CL	190	14
AVIATION	190	14
TANQUERAY 10	190	14.5
HENDRICK'S ORBIUM	200	16
MONKEY 47, 50CL	185	19.5
KI NO BI KYOTO	230	17
UKIYO YUZU GIN	210	16
UKIYO BLOSSOM	210	16

COGNAC

COURVOISIER XO	480	35
HENNESSY XO	630	50
HENNESSY PARADIS	3,200	240

TEQUILA & MEZCAL

VOLCAN CRISTALINO	270	20
VOLCAN XA REPOSADO	790	69
CASAMIGOS REPOSADO	280	21
JOSE CUERVO RESERVA DE FAMILIA PLATINO	285	21
DON JULIO 1942	800	60
CLASE AZUL AÑEJO	2,600	204
CLASE AZUL PLATA	420	31
CLASE AZUL REPOSADO	650	51
TEREMANA BLANCO	330	25
OJO DE DIOS MEZCAL JOVEN	190	15

BAR FOOD

EDAMAME sea salt and lime	8
PLANTAIN CHIPS aji amarillo	9
GREEN BEAN TEMPURA black truffle aioli	13

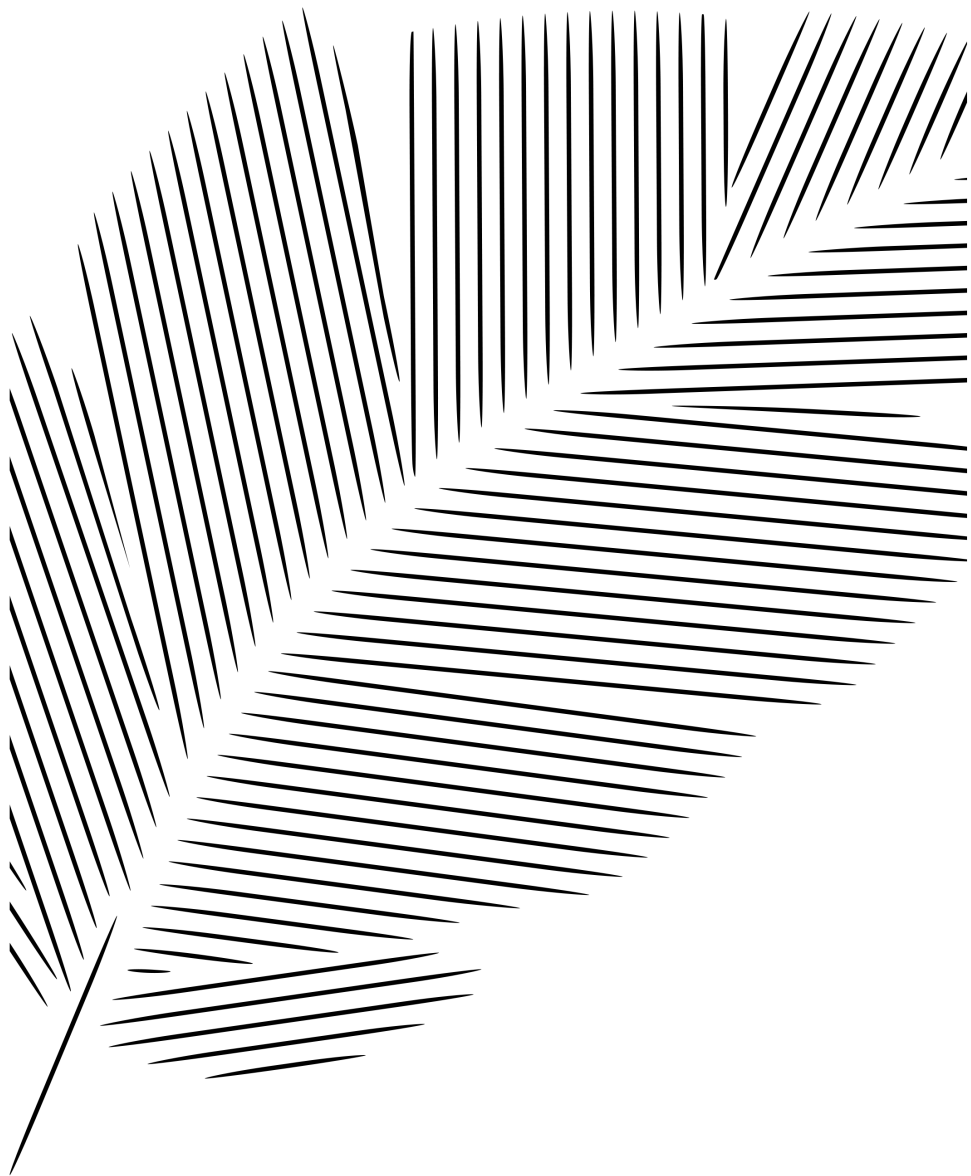
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	22
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
LOBSTER avocado, pickled shallots	28
CRAB avocado, rocoto, chili, spicy mayo, radish	28
SEAWEED SALAD goma wakame, yuzu caviar	14
WAGYU GYOZA kabocha purée and sweet soy	24
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	30
A5 KOBE SLIDERS truffle mayo, heritage carrot slaw	40

LOBSTER SEVICHE yuzu leche de tigre, julienne vegetables, rice cracker	32
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	18
TORO TIRADITO yuzu soy, wasabi pickle, black truffle, yuzu caviar	21
YELLOWTAIL TIRADITO jalapeño and lemongrass	16

SWEET POTATO ANTICUCHOS ginger, peruvian corn	16
BLACK COD ANTICUCHOS miso, peruvian corn	32
PORK BELLY ANTICUCHOS butterscotch miso, peruvian corn	21

SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion hishiho miso, crispy phyllo, yuzu dressing	23
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	19
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo	19
PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19
SASA HAND-ROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	18



SAMBAROOM[®]

BY **SUSHISAMBA[®]**