

A P E R I T I V O S

EDAMAME sea salt and lime ^{VGVS}	4
PADRÓN grilled spicy pepper, sea salt, lime ^{VG S}	8
SAMBA CHIPS aji amarillo ^{GF}	6
GREEN BEAN TEMPURA black truffle aioli ^{GDE}	7
MISO SOUP coriander and tofu ^{SF}	3

S M A L L P L A T E S

WAGYU GYOZA kabocha purée, sweet soy ^{SSSGD} 🐮	9
SHRIMP TEMPURA spicy mayo, black truffle vinaigrette ^{SGSHESS}	10
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{SGEMSS}	8
MUSHROOM TOBANYAKI assorted mushrooms, yuzu soy, garlic chips, coconut ^{DVSG}	10
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and miso ^{FSSSS}	7
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushroom ^{GVS}	6
WAGYU BEEF truffled tofu cream, sichimi, ponzu ^{SGSS} 🐮	8
LOBSTER aji amarillo mayo, avocado ^{SHGE}	7
SALADS	
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish, apple and mango dressing ^{NVGS}	7
CORN sweet onions, red chili, avocado ^{GVG}	9

R A W

TUNA TATAKI roasted aji sauce, charred avocado, cucumber salsa, nori and rice crisps ^{EGFD}	9
SEVICHE	
TUNA pomegranate leche de tigre, cancha, wasabi peas ^{SGF}	10
SALMON tamarind, sesame, seaweed, macadamia, sweet potato ^{FSSSG}	9
YELLOWTAIL ginger, garlic, soy ^{FSSSG}	12
MIXTO octopus, squid, sea bass, shrimp, chili garlic leche de tigre ^{FM SHG}	11
TIRADITO	
SALMON garlic ponzu, crispy garlic, kinkan honey ^{FSG}	9
TORO yuzu caviar, black truffle, wasabi pickle, ponzu dressing ^{SFG}	17
YELLOWTAIL jalapeño and lemongrass ^F	10
ASSORTED SEVICHES & TIRADITOS ^{FSSSGSS}	35

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn	
BLACK COD miso ^{DSF}	15
CHICKEN aji amarillo ^{DS}	9
RIBEYE aji panca ^{DSG}	16
MEAT	
LAMB CHOP red miso and lime ^{SG}	18
TENDERLOIN grilled scallion ^{SS}	30
VEGETABLES	
EGGPLANT sweet soy, sesame ^{VGGSSS}	9
ASPARAGUS sweet soy, sesame ^{VGGSSS}	7
BROCCOLINI pickled ginger ^{VGSS}	7

J A P A N E S E W A G Y U

GRADE A5 120/gr 🐮 77

WAGYU ISHIYAKI hot stone, dipping sauces ^{SSSFG}

L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dende oil, chimichurri rice ^{SHMSSD}	21
CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, collard greens, farofa, SUSHISAMBA dipping sauces ^{DG}	46
MUSHROOM KAMAMESHI assorted mushroom, black truffle shavings, yuzu soy ,garlic chips ^{DG SV}	16
BLACK COD miso, pickled ginger, shichimi ^{FSSS}	28
WHOLE FISH citrus salt, lime ^F	27
WAGYU STRIPLOIN 300gr australian wagyu, okinawan sweet potato mash ^D	43

S I D E S

JAPANESE STEAMED RICE ^{VG}	3	JOSPER-FIRED MUSHROOM ^{VGSSS}	6
AJI RICE ^{VG}	6	OKINAWAN SWEET POTATO MASH ^D	5

S A M B A R O L L S

SAMBA MANAMA toro, rocoto mayo, crispy rice ^{SGDESSF}	20
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce ^{DSGFESS}	11
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo ^{SGFESS}	14
SASA HANDROLL prawn tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion ^{SGSSSHE}	7
TIGER MAKI crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{DSGSHE}	11
ASEVICHADO tuna, salmon, yellowtail, white fish, avocado, cucumber red onion, sweet potato, cancha, aji amarillo leche de tigre ^{SGF}	10
PINAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy ^{FSSSEG}	13
CALIFORNIA crabmeat, cucumber, avocado, sesame, japanese mayo, truffle oil ^{SHDESS}	11
YUTAKA yellowtail aburi, robata asparagus, shaved truffle, avocado, truffle ponzu ^{FSG}	12
VEGGIE pickled vegetable, avocado, cucumber, sesame, sweet gourd , spring onion, tempura flakes ^{VGSSS}	6

N I G I R I & S A S H I M I

1 pc

A5 JAPANESE WAGYU (beef) ^G 🐮	11	UNAGI (freshwater eel) ^{SGF}	4
TORO (tuna belly) ^{SFG}	8	SUZUKI (sea bass) ^{SFG}	2
AKAMI (tuna) ^{SFG}	5	IKURA (salmon roe) ^{SFG}	3
HAMACHI (yellowtail) ^{SFG}	4	TAKO (octopus) ^{SMG}	4
SAKE (salmon) ^{SFG}	3	TAI (snapper) ^{SFG}	3
KANPACHI (amberjack) ^{SFG}	4	AMAEBI (sweet shrimp) ^{SSHG}	3
HOTATE (scallop) ^{SHG}	4		

C H E F ' S I N S P I R A T I O N

SAMBA SUSHI ^{SGF} 7 pieces nigiri 21
 SAMBA SASHIMI ^F 9 pieces, 3 selections 25
 SASHIMI GRANDE ^{F SH} 15 pieces, 5 selections 42
 VEGGIE ^{GSSSV} 3 pieces nigiri, 1 veggie maki 8

ULTIMATE SUSHI & SASHIMI ^{SG} 60
 chef assortment