

SAMBA SUSHI

DOUBLE TORO (per piece) o-toro, chu-toro, yuzu oroshi, crispy garlic ^{GF}	22
A5 JAPANESE WAGYU BEEF SUSHI (per piece) aburi wagyu, garlic soy, foie gras, chives ^{GF}	20

CHEF'S MORIAWASE

SAMBA 7 PIECES NIGIRI SUSHI	76
SAMBA SASHIMI 9 pieces, 3 selections	78
SAMBA ULTIMATE SASHIMI	290
SAMBA ULTIMATE SASHIMI / MAKI / NIGIRI	290

SAMBA ROLLS

SAMBA SINGAPORE maine lobster, mango, avocado, soy paper, aji honey truffle ^{GF, E}	34
ASEVICHADO tuna, salmon, white fish, avocado, cucumber, sweet potato, cancha corn, aji amarillo, leche de tigre ^{GF}	33
BAHIA tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca ^E	33
SAMBA CHILI CRAB tempura softshell crab, sweet chili, yuzu mayo	34
THE ROYAL Japanese A5 wagyu, cucumber, baby asparagus, avocado, bbq miso	39
SAMBAZONIA piquillo pepper, asparagus, avocado, cucumber, chili salsa ^{V, VG}	29

CLASSIC ROLLS

CUCUMBER ^{V, VG, GF}	11	SHRIMP TEMPURA ^E	28	SPICY TUNA	32
AVOCADO ^{V, VG, GF}	25	NEGITORO ^{GF}	29	CALIFORNIA ROLL ^E	24

NIGIRI & SASHIMI

(sushi per 2 piece / sashimi per 3 piece)

O-TORO (fatty tuna)	34	HAMACHI (yellowtail)	26	MADAI (sea bream)	22
CHU-TORO (medium fatty tuna)	32	SAKE (salmon)	22	BOTAN EBI (spot prawn)	38
AKAMI (red tuna)	30	KANPACHI (amberjack)	26	UNAGI (freshwater eel)	20
ABURI JABARA (tuna belly)	40	HIRAME (Japanese halibut)	28	IKURA (salmon roe)	30
KAMA-TORO (tuna cheek)	38	SUZUKI (sea bass)	21	HOKKAIDO HOTATEKAI (scallop)	26
HOKKAIDO UNI (sea urchin)	60	ABURI ENGAWA (flake fin)	28	TAMAGO (Japanese omelette)	16

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHISAMBA** is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century.

Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. From the Carnival-inspired colors to the samba beat to the centerpiece sushi and sevice bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!



Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

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All prices are subject to 10% service charge and prevailing government taxes

APERITIVOS

EDAMAME (salty or spicy) ^{V, VG, GF} sea salt, yukari, lime	14	SAMBA TARTARE ^E salmon, tuna, white fish, rocoto salsa mayo, shiso leaves, nori	36
GUACAMOLE ^{V, VG, GF} avocado, aji amarillo, onion, plantain chips	22	SALMON TARTARE ^E avocado, tobiko, crispy nori, caviar	28
GREEN BEAN TEMPURA ^{V, E} black truffle aioli	16	FOIE GRAS ^{GF} mango salsa, ginger garlic glaze, wasabi leaf, crispy plantain	38

SAMBA x KAVIARI CAVIAR

CAVIAR KRISTAL 50gm	230	CAVIAR OSCIETRE 50gm	200	CAVIAR BELUGA 50gm	990
CAVIAR KRISTAL 100gm	460	CAVIAR OSCIETRE 100gm	400		

SMALL PLATES

CRISPY TAQUITOS / 2 per order			
LOBSTER Japanese tartar, yuzu gel, coriander, avocado ^E			38
JAPANESE A5 WAGYU smoked eggplant, aji amarillo, tomato ^D			25
YELLOWTAIL avocado, white mayo, coriander, lime			22
CRISPY TOFU spicy ginger soya, corn tortilla, sesame ^{V, VG}			16
PORK smoked aji panca bbq, garlic, pickled cabbage, yukari, aji amarillo			22
EMPANADA (3 pieces) chicken, red chili, onion, cheese ^D			32
JAPANESE A5 WAGYU BEEF GYOZA kabocha purée, sweet soy ^D			24
CRISPY OCTOPUS miso kabocha purée, fennel herb salad, chimichurri			42
CALAMARI yuzu mayo, dry miso, shichimi, jalapeño ^E			18
SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing ^E			28
TOMATO & EGGPLANT SALAD heirloom tomatoes, onion, tofu, aji amarillo ^{V, VG, GF}			20
SAMBA CAESAR SALAD basil miso, gem lettuce, mixed cress ^{V, VG, GF, N}			18
PERUVIAN CORN SALAD grilled corn, sweet onions, red chili, avocado ^{V, VG, GF}			20

RAW

BLACK PEARL OYSTERS (3 pieces) with green apple ponzu, dashi, smoked roe ^D	39
TORO (Tsukiji market) bluefin tuna toro, jumbo crab, caviar, plantain chips 100gm	55
SALMON TIRADITO orange ponzu, crispy quinoa, shio kombu, kizami wasabi, avocado	30
HAMACHI TIRADITO truffle soy, caviar, seasonal black truffle ^{GF}	42

SEVICHES

SAMBA SEVICHE selection of SAMBA signature seviches	119
SEA BREAM SEVICHE with TRUFFLE leche de tigre, sweet potato, red onion	36
SALMON aji amarillo, passion fruit, crispy salmon skin	25
SEA BREAM green chili, coriander, cancha corn, panca oil	26
SEA BASS leche de tigre, corn, red onion, sweet potato ^{GF}	27
SEASONAL MUSHROOM SEVICHE miso marinated mushroom, truffle & black bean leche de tigre ^{V, VG}	20

ROBATA

Fresh ingredients Japanese charcoal grill and josper oven

ANTICUCHOS 2 per order

CHILEAN SEA BASS white miso, chives ^{GF}	39	EGGPLANT white miso, crispy rice ^{V, VG, GF}	22
ANGUS BEEF TENDERLOIN aji panca ^{GF}	28	CHICKEN aji mirasol, crispy quinoa ^{GF}	24

POULTRY & MEAT

A5 JAPANESE WAGYU STRIPLOIN samba sauce, wasabi, garlic 200g ^{GF}	198
AUSTRALIAN WESTHOLME WAGYU TOMAHAWK truffle beef sauce, roasted garlic, pickled vegetables ^{GF}	330
SPATCHCOCK CHICKEN koji miso, ginger, garlic ^{GF}	50
LAMB CHOPS aji panca, garlic, yellow potato ^D	68
AUSTRALIAN GRASSFED SHORT RIBS chimichurri, BBQ sauce, homemade pickles	70
AUSTRALIAN ANGUS TENDERLOIN spicy soy, foie gras, chives 200g ^{GF}	98
KUROBUTA PORK BELLY rocoto hoisin, pickled kombu radish	68

FISH & SEAFOOD

SALMON teriyaki and lime ^{GF}	45
BLACK COD white miso, hajikami, shichimi ^{GF}	84
LOBSTER yuzu kosho butter, lime, julienne salad ^{GF, D, E}	109
ALASKAN KING CRAB shallots butter, mizuna salad, goma dressing ^{D, E}	89

VEGETABLE

BLACK HISPI CABBAGE confit onion, quinoa, yuzu dressing ^{V, VG}	16
CHARGRILLED BROCCOLINI sesame ponzu, chili garlic ^{V, VG, GF}	18
ASPARAGUS sweet potato purée, yakiniku sauce, furikake	20

CLAY POTS

SEAFOOD CAZUELA RICE shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce ^{GF, D}	69
MUSHROOM TOBANYAKI black truffle, seasonal mushroom, crispy tofu, coconut milk ^{V, VG, GF}	42
ARROZ CHAUFA jumbo asparagus, slow cooked egg ^{V, E}	32

SIDES & EXTRA

CRISPY CASSAVA tapioca root, sour cream, molho a campanha, salsa verde ^{V, GF, D}	18
PERUVIAN YELLOW POTATO dende oil ^{V, GF, D}	14
JAPANESE RICE ^{V, VG, GF}	9
MISO SOUP tofu, nameko gold mushroom ^{GF}	9

CAVIAR 5 gram	20
CAVIAR 30 gram	95

CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flake, extra virgin olive oil ^{V, VG, GF}	5
SAMBA CHILI SET fresh chili, aji panca, aji amarillo ^{V, VG, GF}	10
FRESH WASABI ^{V, VG, GF}	15

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