

JAPANESE TEA SELECTION

ORGANIC JAPANESE KABUSE SENCHA | 10

Kyushu, Kagoshima, Japan – Clean, crisp and rich in Umami. Kabuse Sencha undergoes a ten-day shading process to preserve its high L-Theanine content.

ORGANIC JAPANESE GENMAICHA | 10

Kyushu, Kagoshima, Japan – Experience the artful harmony of our Genmaicha, where a blend of gently roasted rice meets our organic Kabuse Sencha.

ORGANIC JAPANESE HOUJICHA | 10

Kyushu, Kagoshima, Japan – Crafted by hand-selecting tea leaves at their ideal size and gently rolled to preserve their natural goodness.

LOOSE LEAVES TEA SOMMELIER SELECTION

ORGANIC JAPANESE GYOKURO | 14

Kyushu, Kagoshima, Japan – From the careful hand-picking to the precise shading of the tea leaves, stands as a testament to the exceptional quality awaiting your enjoyment.

JAPANESE MATCHA YUZU GREEN TEA | 12

Kyushu, Kagoshima, Japan – Our blend intertwines ceremonial-grade Matcha powder, organic Kukicha and zesty Japanese Yuzu peel for a vibrant infusion.

SAKURA JAPANESE BLACK TEA | 14

Kyushu, Kagoshima, Japan – Charming fusion of delicate pink cherry blossom petals and organic Japanese black tea.

ORGANIC CEREMONIAL MATCHA | 14

Kyushu, Kagoshima, Japan – Experience the artful harmony of our Genmaicha, where a blend of gently roasted rice meets our organic Kabuse Sencha.

COFFEE

ORGANIC Brazilian Blend

ESPRESSO | 7

AMERICANO | 7

CAPPUCCINO | 8

LATTE | 8

FLAVORED TEA INFUSIONS

MONOGRAM – MORNING ENGLISH | 8

MONOGRAM – EARL GREY NEROLI | 8

MONOGRAM – CHAMOMILE | 8

MONOGRAM – LAPSANG FLORALE | 8

MONOGRAM – SNOW PEONY | 8

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!

DESSERT WINES

	90 ml
Meiri Hyakunen Umeshu JAPAN	22
2021 Chateau Rieussec, Carmes de Rieussec	24
2021 Donnafugata Ben Rye Passito	38
NV Lustau Fino Puerto Fino	18
NV Noval Tawny Port 20YO	23
1980 Don PX Convento Selection - SUSHISAMBA Selection	98

SPIRITS

	45ml
L'Encantada Domaine le Frêche Bas Armagnac 1990	45
Hennessy Cognac XO	75
Martell Cognac XO	75
Johnnie Walker Blue Label Blended Scotch Whisky	50
Glenfiddich Single Malt Scotch Whisky 15YO	28
Oban Single Malt Scotch Whisky 14YO	26
The Macallan Sherry Oak Whisky 18YO	110
Hibiki Harmony Japanese Blended Whisky	40
Nikka Pure Malt Japanese Whisky 17YO	120
Yamazaki Single Malt Japanese Whisky 12YO	70
Clase Azul Tequila Reposado	75
Don Julio 1942 Tequila Añejo	70

DESSERT MENU

COCONUT SAGO ^{VG, GF} 20
mango, passion pearls, yellow passion fruit sorbet

YUZU CHEESECAKE ^{V, E, D, N} 22
Hokkaido milk ice cream, caramelized biscuit

MANJARI CHOCOLATE FONDANT ^{D, V, GF, N, E} 22
hazelnut ice cream

PINEAPPLE ^{E, N, V, G, D} 29
caramelized baby pineapple, coconut crème brûlée and sorbet

JAPANESE DOUGHNUT ANDAGI ^{V, E, D} 23
black sesame ice cream, raspberry and mango purée

SELECTION OF MOCHI ICE CREAM ^{V, D, N} 22
3 flavour assortment

SAMBA POPS / 3 per order ^{V, VG, D} 17
chicha morada sorbet, crispy raspberry, white chocolate, lime

FRUIT PLATTER ^{V, VG, GF} 22

ICE CREAM ^{GF, D, E} AND SORBET SELECTION ^{V, VG, GF} 9
(PER SCOOP)
vanilla, pistachio, chocolate, pabana, hazelnut, passion fruit, soursop, matcha

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.

A – Contains Alcohol | GF – Gluten Free | D – Dairy | N – Contains Nuts | V – Vegetarian | VG – Vegan | E – Contains Egg