

SUSHISAMBA®

COPACABANA Brunch

12PM | EVERY SATURDAY FROM 30th NOVEMBER

COPACABANA – Free Flow Party Brunch with Champagne: \$250⁺⁺

PREMIO – Free Flow Premium Tier Champagne: add on \$70⁺⁺

LUXO – Free Flow Luxury Tier Champagne: add on \$345⁺⁺

+65 6550 2290 | reservations@sushisambasg.com

Vivo

BUSINESS LUNCH

NOVEMBER

TWO COURSES | \$58⁺⁺ PER PERSON

TWO COURSES AND A DRINK | \$78⁺⁺ PER PERSON

BEVERAGE MENU

(a choice of one drink)

SOMMELIER'S SELECTION OF WHITE WINES

SOMMELIER'S SELECTION OF RED WINES

GUAVA AND SHISO CAIPIRINHA

abelha cachaça, guava, shiso, lime, cane syrup

INCA SOUR

demonio de los andes quebranta pisco, pear,
soursop vinegar, rinomato americano bianco, lemon

SAMBA CORCOVADO

casa migos, brazilian dried chilies, yuzu,
agave, **SUSHISAMBA** spices

SAMBA NEGRONI

four pillars gin, acai vermouth, cask aged bitter lique

STARTERS

(a choice of two)

GUACAMOLE ^{V, VG, GF}

avocado, aji amarillo, onion, plantain chips

HAMACHI TIRADITO ^{GF}

truffle, seasonal black truffle

SUPPLEMENT 5

PERUVIAN CORN SALAD ^{V, VG, GF}

grilled corn, sweet onions, red chilli, avocado

SALMON TIRADITO

orange ponzu, crispy quinoa, shio kombu, kizami wasabi, avocado

SALMON TARTARE ^E

avocado, tobiko, crispy nori, caviar

SAMBA CAESAR SALAD ^{V, VG, GF, N}

basil miso, gem lettuce, mixed cress

PORK TAQUITO

smoked aji panca bbq, garlic, pickled cabbage, yukari, aji amarillo

CRISPY TOFU TAQUITO ^{V, VG}

spicy ginger soya, corn tortilla, sesame

SALMON SEVICHE

aji amarillo, passion fruit, crispy salmon skin

SEA BASS SEVICHE ^{GF}

leche de tigre, corn, red onion, sweet potato

SUPPLEMENT 5

BAHIA ROLL ^E

tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca

SUPPLEMENT 5

SAMBAZONIA ^{GF, VG, V}

piquillo pepper, asparagus, avocado, cucumber, chili salsa

CALIFORNIA ROLL ^{GF}

jumbo crab meat, avocado, cucumber, mayo, tobiko

BEEF TENDERLOIN ANTICUCHO ^{GF}

aji panca

SUPPLEMENT 5

EGGPLANT ANTICUCHO ^{V, VG, GF}

white miso, crispy rice

MAIN COURSE

(a choice of one)

SEAFOOD CAZUELA RICE ^{GF, D}

shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce

MUSHROOM TOBANYAKI ^{V, VG, GF}

black truffle, seasonal mushroom, crispy tofu, coconut milk

CHICKEN ^{GF}

koji miso, ginger, garlic, chimichurri or plain rice

BLACK COD ^{GF}

white miso, hajikami, shichimi, chimichurri or plain rice

SUPPLEMENT 10

AUSTRALIAN ANGUS TENDERLOIN ^{GF}

100g tenderloin, spicy soy, foie gras, chives, chimichurri or plain rice

SUPPLEMENT 12

SAMBA CHIRASHI SUSHI

3 kinds of fish, salmon roe, avocado, Japanese egg omelette

CHEF MORIAWASE SAMBA NIGIRI SUSHI / MAKI

4 kinds of nigiri sushi and futomaki

PREMIUM MORIAWASE SAMBA NIGIRI SUSHI

7 kinds of nigiri sushi, suzuki, hotatekai, botan ebi, Hokkaido uni, chu-toro

SUPPLEMENT 18

CHEF MORIAWASE VEGETABLE SAMBA NIGIRI SUSHI / MAKI

4 kinds of vegetables sushi and samba vegetable futomaki

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

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

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

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