

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 São Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA®** experience is truly unique. Beating at the heart of **SUSHISAMBA®** is a deep appreciation for enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

APERITIVOS

EDAMAME ^{V, VG, GF 150 cal} sea salt and lime	50	GREEN BEAN TEMPURA ^{597 cal} black truffle aioli	60
PADRÓN ^{V, VG, GF 168 cal} grilled spicy pepper, sea salt, lime	60	MISO SOUP ^{60 cal} coriander, tofu	30
SWEET POTATO TEMPURA ^{459 cal} spicy mayo	60		

SMALL PLATES

WAGYU GYOZA kabocha purée, sweet soy ^{410 cal}			95
SHRIMP TEMPURA snap pea julienne, spicy mayo, green pea, black truffle vinaigrette ^{830 cal}			105
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{480 cal}			85
CRISPY TAQUITOS / 2 per order			
YELLOWTAIL avocado and miso ^{250 cal}			75
WAGYU truffled tofu crema, shichimi ponzu ^{241 cal}			85
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms ^{V 167 cal}			60
SALADS			
SAMBA CORN smoked sweet corn, chulpe, coriander leche de tigre, goma dressing ^{V 404 cal}			70
BABY GEM basil miso, pistachio ^{V, VG, GF 225 cal}			70
BEETROOT green apple, mixed herbs, shiso sorbet ^{V 158 cal}			65

RAW

ASSORTED SEVICHES & TIRADITOS ^{693 cal}			300
SEVICHE			
YELLOWTAIL ginger, garlic, soy ^{233 cal}			120
SALMON tamarind ponzu, sesame, seaweed, macadamia ^{291 cal}			120
SEA BREAM coriander leche de tigre, baby corn, avocado ^{GF 439 cal}			120
SEA BASS charred baby corn, mango, passionfruit leche de tigre ^{GF 317 cal}			120
TIRADITOS			
YELLOWTAIL jalapeño and lemongrass ^{123 cal}			90
SALMON garlic ponzu, citrus honey ^{153 cal}			90
SEA BASS charred baby corn, aji amarillo leche de tigre ^{GF 204 cal}			90

V - vegetarian | VG - vegan | GF - gluten free

All prices are in SAR and inclusive of VAT.

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill

ANTICUCHOS

BLACK COD miso ^{GF} 821 cal	150
RIBEYE aji panca ^{600 cal}	150

MEAT

ANGUS TENDERLOIN su-shoyu, spring onion ^{361 cal}	195
LAMB CHOPS honey panca ^{761 cal}	165

SEAFOOD

HAMACHI KAMA escabeche ^{345 cal}	210
SALMON honey panca bbq ^{850 cal}	150

VEGETABLE

EGGPLANT sweet soy ^{V, VG} 85 cal	60
ASPARAGUS sweet soy ^{V, VG} 102 cal	60
SWEET CORN togarashi butter ^{V, GF} 365 cal	50

WAGYU

JAPANESE A5 WAGYU served with SUSHISAMBA® dipping sauces	100g	200g
ISHIYAKI ^{1060 cal}	500	1000
ROBATA YAKI ^{1386 cal}	500	1000
AUSTRALIAN WAGYU served with SUSHISAMBA® dipping sauces		
ISHIYAKI ^{1060 cal}	250	500
ROBATA YAKI ^{1386 cal}	250	500

LARGE PLATES

MOQUECA MISTA shrimp, squid, black cod, coconut milk, chimichurri rice ^{GF} 1370 cal	275
ROBATA WHOLE FISH citrus salt ^{GF} 1123 cal	300
CHICKEN A LA BRASA 48-hr marinated peruvian-style robata roasted whole baby chicken, aji amarillo mayo ^{1172 cal}	255
CHURRASCO RIO GRANDE ribeye, lamb chorizo, picanha served with black beans, farofa and SUSHISAMBA® dipping sauces ^{1925 cal}	600
TENDERLOIN TRUFFLE RICE mixed japanese mushrooms, black truffle aioli, chimichurri ^{1470 cal}	300
COCO MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips ^V 1068 cal	150

Corporate Chef John Um

Executive Chef Clet Laborde

SAMBA ROLLS

SAMBA RIYADH crab, medjool dates, beef bacon, aji date jam, pistachio crumble ^{1235 cal}	125
ASEVICHADO tuna, salmon, yellowtail, sea bass, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre ^{375 cal}	100
TIGER MAKI crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce ^{594 cal}	120
KARI KARI lobster, crispy rice, avocado, sesame aioli, pineapple soy reduction ^{587 cal}	125
EBI ARARE spicy shrimp, baby gem, avocado, black truffle aioli ^{350 cal}	120
EL TOPO® salmon, jalapeno, shiso leaf, crispy onion, spicy mayo, mozzarella, eel sauce ^{947 cal}	100
UMI SAKE salmon, green mango, smoky mentai mayo, chimichurri quinoa crumble ^{362 cal}	110
VEGGIE MAKI pickled vegetables, cucumber, avocado, sesame, spring onion, tempura flakes ^{V 262 cal}	70
SASA HANDROLL shrimp tempura, red quinoa, shishito, coriander, spicy mayo, red onion ^{227 cal}	60

NIGIRI & SASHIMI

	nigiri 2pcs	sashimi GF 3pcs		nigiri 2pcs	sashimi GF 3pcs
O-TORO (fatty tuna) ^{120 cal}	90	105	EBI (shrimp) ^{68 cal}	75	90
CHU-TORO (tuna belly) ^{97 cal}	80	95	TAMAGO (japanese omelette) ^{V 87 cal}	50	90
AKAMI (red tuna) ^{75 cal}	75	90	IKURA (salmon roe)	75	
HAMACHI (yellowtail) ^{112 cal}	75	90	TOBIKO (flying fish roe)	75	
SAKE (salmon) ^{67 cal}	75	90	KANI (crab)	75	
SUZUKI (sea bass) ^{50 cal}	75	90			

SAMBA ABURI

AKAMI torched tuna, aji panca, kumquat, pickled wasabi ^{150 cal}	85
SAKE torched salmon, yuzu miso, lemon zest ^{GF 166 cal}	85
WAGYU TE AMO torched wagyu beef, aji date jam, sweet potato ^{294 cal}	85

CHEF'S MORIAWASE

SAMBA SUSHI 7 pieces nigiri ^{345 cal}	200	SAMBA SASHIMI 9 pieces, 3 selections ^{GF 333 cal}	260
ABURI SUSHI 5 pieces of torched nigiri ^{640 cal}	200	PREMIUM SASHIMI 15 pieces, 5 selections ^{GF 497 cal}	400
ULTIMATE SUSHI & SASHIMI PLATTER chef assortment ^{1858 cal}			600

SIDES

JAPANESE STEAMED RICE ^{V, VG, GF 260 cal}	35	TENDERSTEM BROCOLINI ^{V, VG, GF 92 cal}	50
TRUFFLE RICE ^{V 566 cal}	55	SWEET POTATO MASH ^{V, GF 265 cal}	30
FRIED RICE ^{V 936 cal}	50	ASSORTED JAPANESE MUSHROOM ^{V, VG 110 cal}	65