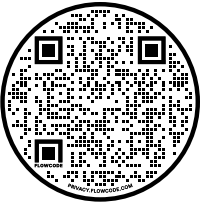


TASTE OF SAMBA

Experience the essence of Japanese and Peruvian cuisine
with a multi-course selection of our signature items.

2 guests minimum



arabic menu

SIGNATURE 350PP

MISO SOUP ^{GF 60 cal}
coriander, tofu

GREEN BEAN TEMPURA ^{298 cal}
black truffle aioli



VEGETABLE TAQUITO ^{V 83 cal}
avocado, radish, red onion, peppers,
pickled shimeji mushrooms

WAGYU GYOZA ^{164 cal}
kabocha purée, sweet soy

SALMON TIRADITO ^{76 cal}
garlic ponzu, citrus honey

SAMBA SALAD ^{V 160 cal}
baby spinach, grilled kabocha, honey truffle ponzu, shavings
of heritage carrot, radish, apple and mango dressing



CHICKEN ANTICUCHO ^{203 cal}
teriyaki sauce

LAMB CHOP ^{507 cal}
honey panca



EL TOPO® ^{473 cal}
salmon, jalapeño, shiso leaf, crispy onion, spicy mayo,
mozzarella, eel sauce

CALIFORNIA MAKI ^{GF 187 cal}



SATA ANDAGI ^{V 571 cal}
japanese doughnuts, salted caramel, red fruit coulis,
citron ice cream

PREMIUM 480PP

MISO SOUP ^{V, GF 60 cal}
coriander, tofu

OTSUMAMI ^{457 cal}
edamame, green bean tempura, shishito



WAGYU TAQUITO ^{120 cal}
truffled tofu crema, shichimi ponzu

WAGYU GYOZA ^{164 cal}
kabocha purée, sweet soy

SALMON SEVICHE ^{145 cal}
tamarind ponzu, sesame, seaweed,
macadamia

BABY GEM SALAD ^{V, VG, GF 75 cal}
basil miso, pistachio



RIBEYE BEEF ANTICUCHO ^{300 cal}
aji panca

CHICKEN A LA BRASA ^{586 cal}
48-hr marinated peruvian-style robata roasted whole
baby chicken, aji amarillo mayonnaise



TIGER MAKI ^{297 cal}
crab, shrimp tempura, wasabi mayo, beetroot yogurt,
eel sauce

TEMARI NIGIRI ^{305 cal}
akami, sake, wagyu te amo



CHOCOLATE BANANA CAKE ^{V 416 cal}
maple butter, plantain chip, vanilla ice cream

ULTIMATE 600PP

MISO SOUP ^{V, GF 60 cal}
coriander, tofu

OTSUMAMI ^{457 cal}
edamame, green bean tempura, shishito



YELLOWTAIL TAQUITO ^{125 cal}
avocado and miso

WAGYU GYOZA ^{164 cal}
kabocha purée, sweet soy

SEA BASS TIRADITO ^{GF 102 cal}
charred baby corn, aji amarillo leche de tigre

BABY GEM SALAD ^{V, VG, GF 75 cal}
basil miso, pistachio



BLACK COD ANTICUCHO ^{GF 410 cal}
miso

CHURRASCO RIO DE GRANDE ^{GF 962 cal}
ribeye, lamb chorizo, picanha served with black beans,
farofa, and **SUSHISAMBA®** dipping sauces



SAMBA RIYADH MAKI ^{617 cal}
crab, medjool dates, beef bacon, aji date jam,
pistachio crumble

TEMARI NIGIRI ^{305 cal}
akami, sake, wagyu te amo



IT'S A DATE! ^{V 281 cal}
date compote, cream cheese creamux, olive oil sponge
cake, chai tea ice cream