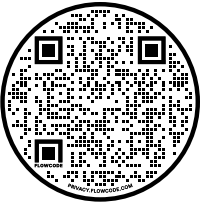


# TASTE OF SAMBA

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 <sup>GF 60 cal</sup>  
coriander, tofu

GREEN BEAN TEMPURA <sup>298 cal</sup>  
black truffle aioli



VEGETABLE TAQUITO <sup>V 83 cal</sup>  
avocado, radish, red onion, peppers,  
pickled shimeji mushrooms

WAGYU GYOZA <sup>164 cal</sup>  
kabocha purée, sweet soy

SALMON TIRADITO <sup>76 cal</sup>  
garlic ponzu, citrus honey

SAMBA CORN SALAD <sup>V 404 cal</sup>  
smoked sweet corn, maiz chullpi, creamy coriander leche de  
tigre, goma dressing

CHICKEN ANTICUCHO <sup>203 cal</sup>  
teriyaki sauce

LAMB CHOP <sup>507 cal</sup>  
honey panca



EL TOPO® <sup>473 cal</sup>  
salmon, jalapeño, shiso leaf, crispy onion, spicy mayo,  
mozzarella, eel sauce

CALIFORNIA MAKI <sup>GF 187 cal</sup>



SATA ANDAGI <sup>V 571 cal</sup>  
japanese doughnuts, salted caramel, red fruit coulis,  
citron ice cream

## PREMIUM 480PP

MISO SOUP <sup>V, GF 60 cal</sup>  
coriander, tofu

OTSUMAMI <sup>457 cal</sup>  
edamame, green bean tempura, shishito



WAGYU TAQUITO <sup>120 cal</sup>  
truffled tofu crema, shichimi ponzu

WAGYU GYOZA <sup>164 cal</sup>  
kabocha purée, sweet soy

SALMON SEVICHE <sup>145 cal</sup>  
tamarind ponzu, sesame, seaweed,  
macadamia

BABY GEM SALAD <sup>V, VG, GF 75 cal</sup>  
basil miso, pistachio



RIBEYE BEEF ANTICUCHO <sup>300 cal</sup>  
aji panca

CHICKEN A LA BRASA <sup>586 cal</sup>  
48-hr marinated peruvian-style robata roasted whole  
baby chicken, aji amarillo mayonnaise



TIGER MAKI <sup>297 cal</sup>  
crab, shrimp tempura, wasabi mayo, beetroot yogurt,  
eel sauce

TEMARI NIGIRI <sup>305 cal</sup>  
akami, sake, wagyu te amo



CHOCOLATE BANANA CAKE <sup>V 416 cal</sup>  
maple butter, plantain chip, vanilla ice cream

## ULTIMATE 600PP

MISO SOUP <sup>V, GF 60 cal</sup>  
coriander, tofu

OTSUMAMI <sup>457 cal</sup>  
edamame, green bean tempura, shishito



YELLOWTAIL TAQUITO <sup>125 cal</sup>  
avocado and miso

WAGYU GYOZA <sup>164 cal</sup>  
kabocha purée, sweet soy

SEA BASS TIRADITO <sup>GF 102 cal</sup>  
charred baby corn, aji amarillo leche de tigre

BABY GEM SALAD <sup>V, VG, GF 75 cal</sup>  
basil miso, pistachio



BLACK COD ANTICUCHO <sup>GF 410 cal</sup>  
miso

CHURRASCO RIO DE GRANDE <sup>GF 962 cal</sup>  
ribeye, lamb chorizo, picanha served with black beans,  
farofa, and **SUSHISAMBA®** dipping sauces



SAMBA RIYADH MAKI <sup>617 cal</sup>  
crab, medjool dates, beef bacon, aji date jam,  
pistachio crumble

TEMARI NIGIRI <sup>305 cal</sup>  
akami, sake, wagyu te amo



IT'S A DATE! <sup>V 281 cal</sup>  
date compote, cream cheese creamux, olive oil sponge  
cake, chai tea ice cream