

Festive

TASTE OF SAMBA

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



FESTIVE £150pp



SIGNATURE £90pp

PREMIUM £120pp

VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS

EDAMAME
sea salt and lime

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PLANTAIN CHIPS
aji amarillo

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CRISPY YELLOWTAIL TAQUITOS
avocado, roasted corn miso

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aji amarillo

CRISPY LOBSTER TAQUITOS
avocado, pickled shallots

GREEN BEAN TEMPURA
black truffle aioli

CRISPY LOBSTER STEAMED BUN
pickled cucumber, oscietra caviar (5g)

SEAWEED SALAD
sesame, yuzu caviar

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

WILD SEA BASS TIRADITO
charred orange, pink peppercorns

WAGYU GYOZA
kabocha purée and sweet soy

BLACK COD ANTICUCHOS
miso, peruvian corn

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kabocha purée and sweet soy

TORO TIRADITO
yuzu soy, wasabi pickle, black truffle, yuzu caviar

TIGER MAKI
crabmeat, tiger prawn tempura, wasabi mayo,
beetroot yogurt, eel sauce

ASPARAGUS
sesame, sweet soy

FILLET MIGNON
pickled tomatoes, shaved truffle

NIGIRI
chef selection

BRAZILIAN JUMBO PRAWNS
yuzu, jalapeño butter

ROBATA GRILLED BLACK COD
miso

ROBATA LAMB CHOP
red miso and lime

BRAISED SHORT RIB
heritage carrot purée, pickled wasabi sauce

AJI AMARILLO RICE

ROBATA GRILLED SEA BASS
citrus salt

GRILLED TENDERSTEM BROCCOLI

SAMBA LONDON ROLL
tuna, salmon, hamachi, avocado, asparagus, onion,
hishiho miso, crispy yuba, yuzu dressing

GRILLED TENDERSTEM BROCCOLI

SAMBAZONIA ROLL

tuna, salmon, yellowtail, shrimp, snow crab, avocado,
cucumber, asevichado sauce

NIGIRI
premium chef selection

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream

NIGIRI
premium chef selection

WELCOME TO THE RAINFOREST
valrhona chocolate, creamy vanilla bean custard, strawberry
mousse, vanilla ice cream, almond-chocolate soil

MATCHA CRÈME BRÛLÉE
berry and shiso salsa,
strawberry tofu ice cream

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull

All prices include 20% VAT.
A discretionary 15% service charge will be added to the bill.