

<b>TOKI SERENADE</b>	20
Suntory Toki whisky, homemade Umeshu plum wine, and kukicha twig liqueur infused with shochu and cacao blanc. Served short over ice.	
<b>JASMINE WHISPER</b>	18
Jasmine-infused Cocchi Americano and a 'birch honey' sweetened Italicus paired with Suntory Toki whisky. Delicately stirred down and served up.	
<b>WABI-SABI</b>	18
Vanilla-infused vodka combined with Pai Mu Tan 24-hr infused Cocchi Americano and lychee cordial. Shaken, fine strained, and served up.	
<b>FOUR SEASONS</b>	18
Shiso-infused Roku gin gently stirred with Mancino Sakura vermouth, calamansi shochu. Served up and ice cold.	
<b>THE RHYTHM OF RIO</b>	18
Cachaça, rum, and elderflower liqueur, combined with layers of Brazilian lemonade, spice-infused sherry and a zesty splash of pink grapefruit juice. Shaken and served short over crushed ice.	
<b>BRAZILIAN NEGRONI</b>	19
Equal parts cachaça, Cynar apéritif, and Byrrh Quinquina for a distinctively Brazilian flair. Stirred down and served short over ice with a twist of lime.	
<b>LORD OF MIRACLE</b>	18
Thai basil infused pisco, Byrrh Quinquina and ube milk. Garnished with a purple lotus root crisp and served short, over a block of ice.	
<b>AMAZONIA</b>	21
Pisco, nashi pear cordial, and sustainably sourced Vetiver Gris from the Amazon are expertly combined and shaken to perfection. Garnished with a wasabi-flavored meringue and served up.	

## SPIRITS

Includes bottle and assorted mixers

### VODKA

BOTTLE

CIROC 40%, 70CL	230
BELUGA NOBLE, 40%, 70CL	290
GREY GOOSE 40%, 70CL	260
BELVEDERE 10 40%, 70CL	530

### GIN

ROKU 43%, 75CL	240
TANQUERAY 10 43.3%, 70CL	270
MONKEY 47, 47%, 50CL	290
KI NO BI KYOTO 45.7%, 70CL	310

### COGNAC

COURVOISIER XO 40%, 70CL	480
HENNESSY XO 45%, 70CL	630

### TEQUILA & MEZCAL

VOLCAN CRISTALINO	280
VOLCAN XA REPOSADO	790
CASAMIGOS REPOSADO 40%, 70CL	310
DON JULIO 1942 38%, 70CL	800
CLASE AZUL ANJEO 40%, 70CL	2,600
CLASE AZUL REPOSADO 40%, 70CL	690

### WHISKY

#### JAPANESE

SUNTORY HAKUSHU 12YO , 43%, 70CL	600
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#### AMERICAN

WOODFORD RESERVE	330
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#### SCOTLAND

GLENMORANGIE A TALE OF TOKYO	330
JOHNNIE WALKER BLUE LABEL ELUSIVE UMAMI 43%, 70CL	1,000

## RUM

BUMBU RUM	260
DIPLOMÁTICO RESERVA 40%, 70CL	230
RON ZACAPA XO	620
DIPLOMATICO AMBASSADOR 47%, 70CL	920

## MAGNUM

GREY GOOSE MAGNUM	530
BELVEDERE MAGNUM	470
DON JULIO 1942	1650

## CHAMPAGNE

VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS, FRANCE	130
BOLLINGER, SPECIAL CUVÉE, BRUT, AÏ	210

### PRESTIGE CUVÉES

2013 DOM PÉRIGNON, VINTAGE, BRUT, ÉPERNAY	540
2015 CRISTAL, LOUIS ROEDERER BRUT, REIMS	720

### ROSÉ

LAURENT PERRIER, BRUT ROSÉ, TOURS-SUR-MARNE	240
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## BAR BITES

Available until midnight

<b>EDAMAME</b> sea salt and lime	8
<b>PLANTAIN CHIPS</b> aji amarillo	9
<b>GREEN BEAN TEMPURA</b> black truffle aioli	13

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<b>CRISPY TAQUITOS</b> two per order	
<b>YELLOWTAIL</b> avocado and roasted corn miso	22
<b>VEGETABLE</b> avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
<b>LOBSTER</b> avocado, pickled shallots	28
<b>CRAB</b> avocado, rocoto, chili, spicy mayo, radish	28

<b>WAGYU GYOZA</b> kabocha purée and sweet soy	24
<b>ROCK SHRIMP TEMPURA</b> snap pea julienne, spicy mayo, black truffle vinaigrette	30
<b>A5 KOBE SLIDERS</b> truffle mayo, heritage carrot slaw	40

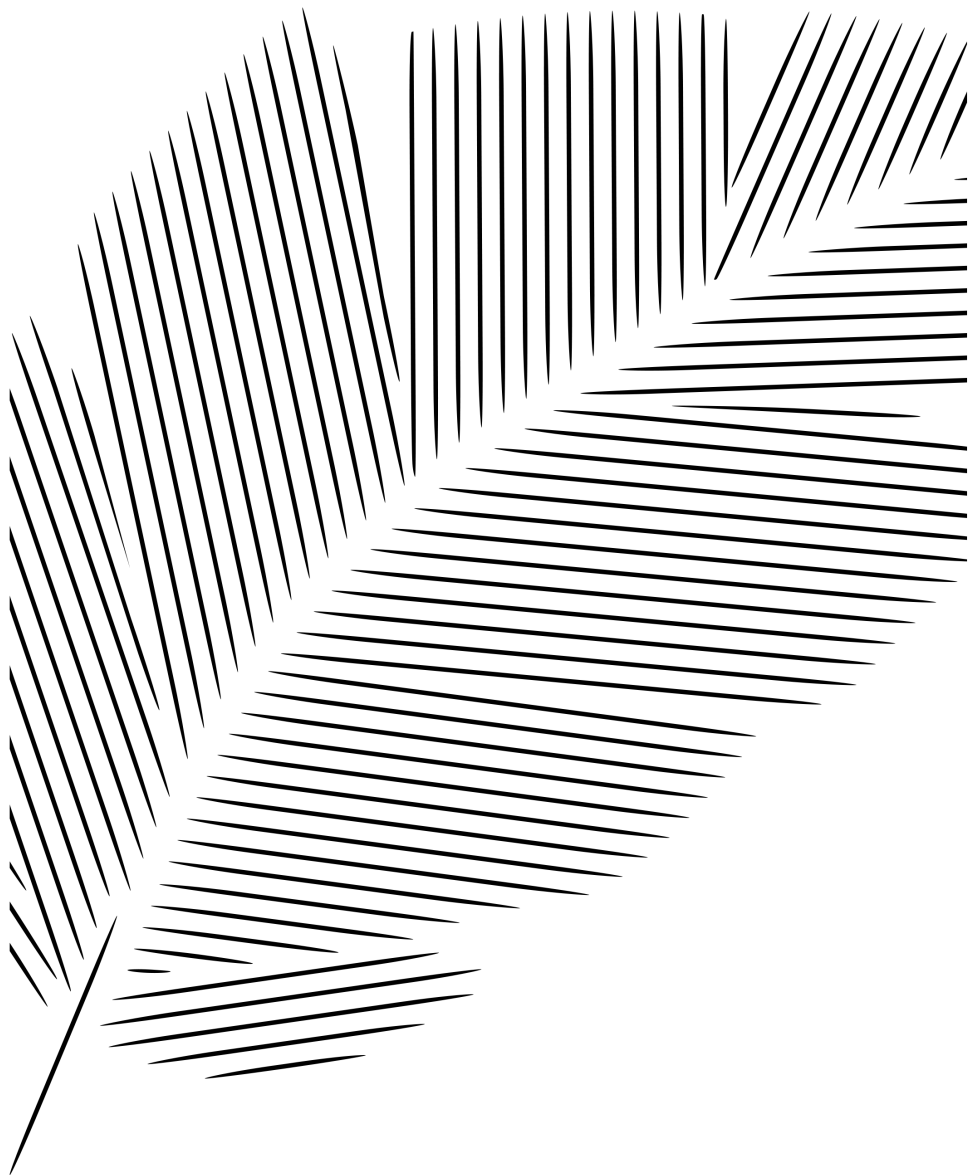
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<b>LOBSTER SEVICHE</b> yuzu leche de tigre, julienne vegetables, rice cracker	32
<b>KANPACHI TIRADITO</b> yuzu, black truffle oil, garlic, chive	18
<b>TORO TIRADITO</b> yuzu soy, wasabi pickle, black truffle, yuzu caviar	21
<b>YELLOWTAIL TIRADITO</b> jalapeño and lemongrass	16

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### SAMBA ROLLS

<b>SAMBA LONDON</b> tuna, salmon, hamachi, avocado, asparagus, onion hishiho miso, crispy phyllo, yuzu dressing	23
<b>EL TOPO®*</b> salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	19
<b>NEO TOKYO</b> tuna, tempura flakes, aji panca, spicy mayo	19
<b>SASA</b> shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	18
<b>PIÑAGI</b> freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19



**SAMBAROOM<sup>®</sup>**

BY **SUSHISAMBA<sup>®</sup>**