

BAR FOOD

EDAMAME sea salt and lime	8
PLANTAIN CHIPS aji amarillo	9
GREEN BEAN TEMPURA black truffle aioli	13
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	22
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	14
LOBSTER avocado, pickled shallots	28
CRAB avocado, rocoto, chili, spicy mayo, radish	28
WAGYU GYOZA kabocha purée and sweet soy	24
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	31
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	18
TORO TIRADITO yuzu soy, wasabi pickle, black truffle, yuzu caviar	21
YELLOWTAIL TIRADITO jalapeño and lemongrass	16
SWEET POTATO ANTICUCHOS ginger, peruvian corn	16
BLACK COD ANTICUCHOS miso, peruvian corn	33
PORK BELLY ANTICUCHOS butterscotch miso, peruvian corn	22

SAMBA ROLLS

SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko, bonito flakes avocado, asparagus, yuzu miso	24
EL TOPO ^{®*} salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	19
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo	20
PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19
SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	19

Corporate Chef John Um

Culinary Director Lee Bull

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.