

SAMBA SUSHI

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|------------------------------------------------------------------------------------|----|
| DOUBLE TORO (per piece) o-toro, chu-toro, yuzu oroshi, crispy garlic ^{GF} | 70 |
| A5 JAPANESE WAGYU ABURI (per piece) garlic soy, foie gras, chives ^{GF} | 78 |

CHEF'S MORIAWASE

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|-----------------------------------------------------|-----|
| SAMBA 7 PIECES NIGIRI SUSHI | 175 |
| SAMBA 7 PIECES ABURI NIGIRI SUSHI | 175 |
| SAMBA SASHIMI 9 pieces, 3 selections | 170 |
| SAMBA SASHIMI 15 pieces, 5 selections | 270 |
| SAMBA ULTIMATE SASHIMI | 599 |
| SAMBA ULTIMATE SASHIMI / MAKI / NIGIRI ^E | 699 |

SAMBA ROLLS

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|-------------------------------------------------------------------------------------------------------------------------------|-----|
| WAGYU DHABI japanese A5 wagyu, fried leeks, truffle aioli, eryngii, kampyo, avocado | 175 |
| SAMBA DUBAI Maine lobster, mango, avocado, soy paper, aji honey truffle ^{GF, E} | 168 |
| ASEVICHADO tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo, leche de tigre ^{GF} | 92 |
| BAHIA tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca ^E | 115 |
| SAMBAZONIA palm heart tiger, takuwan, avocado, eryngii, kampyo, piquillo | 68 |

CLASSIC ROLLS

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|-------------------------------|----|-----------------------------|----|------------------------------|----|
| CUCUMBER ^{V, VG, GF} | 30 | SHRIMP TEMPURA ^E | 70 | CALIFORNIA ROLL ^E | 77 |
| AVOCADO ^{V, VG, GF} | 45 | SPICY TUNA ^{GF} | 89 | NEGITORO ^{GF} | 92 |

NIGIRI & SASHIMI ^{GF}

(sushi per 2 piece / sashimi per 3 piece)

| | | | | | |
|---------------------------|-----|---------------------------|----|-----------------------------------------|----|
| O-TORO (fatty tuna) | 99 | BOTAN EBI (spot prawn) | 89 | UNAGI (freshwater eel) ^G | 59 |
| CHU-TORO (tuna belly) | 89 | HIRAME (japanese halibut) | 59 | IKURA (salmon roe) ^G | 72 |
| AKAMI (red tuna) | 65 | SUZUKI (sea bass) | 54 | HOKKAIDO HOTATEKAI (scallop) | 65 |
| HOKKAIDO UNI (sea urchin) | 188 | KINMEDAI (golden eye) | 69 | TAKO (octopus) | 48 |
| HAMACHI (yellowtail) | 68 | MADAI (sea bream) | 52 | TAMAGO (japanese omelette) ^E | 23 |
| SAKE (salmon) | 50 | | | | |

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHISAMBA** is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century. Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. From the Carnaval-inspired colors to the samba beat to the centerpiece sushi and sevice bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!



Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

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APERITIVOS

| | | | |
|--------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------|----|
| EDAMAME (salty or spicy) ^{V, VG} sea salt, yukari, lime | 38 | SALMON TARTARE ^E avocado, tobiko, crispy nori, caviar | 89 |
| GUACAMOLE ^{V, VG, GF} avocado, aji amarillo, onion, crispy corn tortilla | 77 | SHISHITO ^{V, VG, GF} grilled spicy pepper, sea salt, yukari, lime | 47 |
| GREEN BEAN TEMPURA ^{V, E} black truffle aioli | 47 | | |

SAMBA x KAVIARI CAVIAR

| | | | | | |
|---------------------|-----|----------------------|------|--------------------|------|
| CAVIAR KRISTAL 50gm | 999 | CAVIAR OSCIETRE 50gm | 1250 | CAVIAR BELUGA 50gm | 3800 |
|---------------------|-----|----------------------|------|--------------------|------|

SMALL PLATES

| | | | |
|----------------------------------------------------------------------------------------------------------|--|--|-----|
| CRISPY TAQUITOS / 2 per order | | | |
| LOBSTER japanese tartar, yuzu gel, coriander, avocado ^E | | | 98 |
| JAPANESE A5 WAGYU smoked eggplant, aji amarillo, tomato ^D | | | 70 |
| YELLOWTAIL avocado, white miso, coriander, lime | | | 58 |
| CRISPY TOFU spicy ginger soy, corn tortilla, sesame ^{V, VG, GF} | | | 42 |
| CRISPY OCTOPUS miso kabocha purée, fennel herb salad, chimichurri ^{GF, D} | | | 140 |
| EMPANADA (3 pieces) chicken, red chili, onion, cheese ^D | | | 66 |
| JAPANESE A5 WAGYU GYOZA kabocha purée, sweet soy ^D | | | 95 |
| PRAWN GYOZA tiger prawn, crab meat, chili ponzu | | | 78 |
| SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing ^E | | | 74 |
| CALAMARI yuzu mayo, dry miso, shichimi, jalapeño ^E | | | 68 |
| TOMATO & EGGPLANT SALAD heirloom tomatoes, onion, tofu, aji amarillo ^{V, VG, GF} | | | 58 |
| SAMBA CAESAR SALAD basil miso, gem lettuce, mixed cress ^{V, VG, GF, N} | | | 58 |
| PERUVIAN CORN SALAD grilled corn, sweet onions, red chili, avocado ^{V, VG, GF} | | | 64 |

RAW

| | | | |
|--------------------------------------------------------------------------------------|--|--|---------|
| GILLARDEAU OYSTERS (3 pieces) with signature samba sauces: ponzu, lime, tomato salsa | | | 120 |
| TORO bluefin tuna toro, jumbo crab, caviar, plantain chips 100gm / 200gm | | | 249/449 |
| SALMON TIRADITO orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado | | | 79 |
| HAMACHI TIRADITO truffle soy, caviar, seasonal black truffle ^{GF} | | | 179 |

SEVICHES

| | | | |
|---------------------------------------------------------------------------------------|--|--|-----|
| SAMBA SEVICHE selection of our signature seviches | | | 330 |
| LOBSTER coconut leche de tigre, pineapple, rocoto ^{GF} | | | 135 |
| BLUEFIN TUNA aji amarillo leche de tigre, watermelon, Peruvian ponzu ^{D, GF} | | | 99 |
| SEA BREAM green chilli, coriander, cancha corn, panca oil | | | 80 |
| SEA BASS leche de tigre, corn, red onion, sweet potato ^{GF} | | | 80 |
| TOFU SEVICHE marinated tofu, sweet potato, leche de tigre, pickled shallot | | | 62 |

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and josper oven

ANTICUCHOS 2 per order

| | | | |
|---------------------------------------------------|-----|-------------------------------------------------------|----|
| CHILEAN SEA BASS white miso, chives ^{GF} | 118 | EGGPLANT white miso, crispy rice ^{V, VG, GF} | 48 |
| ANGUS BEEF TENDERLOIN aji panca ^{GF} | 87 | CHICKEN aji mirasol, crispy quinoa ^{GF} | 64 |

POULTRY & MEAT

| | | | |
|------------------------------------------------------------------------------------|--|--|-----|
| A5 JAPANESE WAGYU STRIPLOIN samba sauce, wasabi, garlic 200g ^{GF} | | | 899 |
| BBQ CHICKEN Inaka miso, aji panca ^{GF} | | | 169 |
| LAMB CHOPS aji panca, garlic, yellow potato ^D | | | 209 |
| AUSTRALIAN SHORT RIBS chimichurri, BBQ sauce, homemade pickles | | | 204 |
| AUSTRALIAN BLACK ANGUS TENDERLOIN spicy soy, foie gras, chives, 200g ^{GF} | | | 298 |

FISH & SEAFOOD

| | | | |
|--------------------------------------------------------------------------------|--|--|-----|
| SALMON teriyaki and lime ^{GF} | | | 134 |
| BLACK COD white miso, hajikami, shichimi ^{GF} | | | 228 |
| LOBSTER yuzu kosho butter, lime, julienne salad ^{GF, D, E} | | | 299 |
| JUMBO TIGER PRAWN seaweed butter, lime, chives ^D | | | 260 |
| ALASKAN KING CRAB shallots butter, mizuna salad, goma dressing ^{D, E} | | | 310 |

VEGETABLE

| | | | |
|---------------------------------------------------------------------------------------------|--|--|----|
| ROASTED CAULIFLOWER pumpkin seeds, ocopa sauce ^{V, GF, D} | | | 78 |
| GRILLED PALM HEART quinoa, black puffed rice furikake, yuzu kosho dressing ^{V, VG} | | | 54 |
| CHARGRILLED BROCCOLINI sesame ponzu, chili garlic ^{V, VG, GF} | | | 54 |
| ASPARAGUS katsuobushi bonito, nori, sesame, sweet potato, smoke soy | | | 54 |
| CRISPY CASSAVA tapioca root, sour cream, molho a campanha, salsa verde ^{V, GF, D} | | | 44 |
| PERUVIAN YELLOW POTATO dende oil ^{V, GF, D} | | | 38 |

CLAY POTS

| | | | |
|------------------------------------------------------------------------------------------------------------|--|--|-----|
| SEAFOOD CAZUELA RICE shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce ^{GF, D} | | | 215 |
| MUSHROOM TOBANYAKI black truffle, seasonal mushroom, crispy tofu, coconut milk ^{V, VG, GF} | | | 130 |
| ARROZ CHAUFA organic wild black rice, slow cooked egg ^{V, E} | | | 72 |

SIDES & EXTRA

| | | | |
|-----------------------------------------------------------------------------------------------------------------------------|--|--|-----|
| JAPANESE RICE ^{V, VG, GF} | | | 25 |
| MISO SOUP tofu, nameko gold mushroom ^{GF} | | | 35 |
| FRESH TRUFFLE per gram | | | 70 |
| CAVIAR 5 grams (add-on to dish) | | | 80 |
| CAVIAR 30 grams (add-on to dish) | | | 460 |
| CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flakes, extra virgin olive oil ^{V, VG, GF} | | | 18 |
| CHILI SET fresh chilli, aji panca, aji amarillo ^{V, VG, GF} | | | 25 |
| FRESH WASABI ^{V, VG, GF} | | | 35 |

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