

SUSHISAMBA®
SINGAPORE



ALASKAN KING CRAB TAQUITOS ^E
yuzu gel, coriander, avocado, tobiko

TRUFFLE SCALLOPS ^{GF, D}
scallop, grilled foie gras, parmesan sauce and fresh seasonal truffle

WAKABOTAN, JUNMAI GINJO
OITA, JAPAN

DOUBLE TORO SUSHI ^{GF}
o-toro, chu-toro, yuzu oroshi, crispy garlic, kristal caviar

PIERRE PAILLARD, LES PARCELLES, BOUZY GRAND CRU NV
CHAMPAGNE, FRANCE

HOKKAIDO UNI CEVICHE
Hokkaido uni, seabass, nikkei aguachile, green grapes

SYLVAIN BZIKOT, MEURSAULT 2021
BURGUNDY, FRANCE



WAGYU ANTICUCHO ^{GF}
panka sauce, black garlic aioli, crispy potato

HAMILTON RUSSEL, PINOT NOIR 2022
HEMEL-EN-AARDE VALLEY, SOUTH AFRICA

MISO CHILEAN SEABASS
roasted cauliflower, ocopa, chilli

CHÂTEAU DU TERTRE, MARGAUX 1996
BORDEAUX, FRANCE

MINI SAMBA POP ^{V, VG, D}
chicha morada sorbet, crispy raspberry, white chocolate, lime

CORN CAKE
queso fresco ice cream

CHÂTEAU COUTET, 1ER GRAND CRU CLASSÉ 2020
SAUTERNES, FRANCE

\$248⁺⁺ PER PERSON
WINE PAIRING \$168⁺⁺ PER PERSON

