

Veuve Clicquot

x

SUSHISAMBA®

C O C K T A I L S

VERBENA SPARK Citrusy & Fresh	18
Lemon verbena, orange blossom and vanilla cordial finished with Veuve Clicquot Brut Rosé Champagne. Served in a flute.	
PANDAN SPRITZ Light, Floral, Crisp	18
Pandan leaf-infused wine, peach liqueur, and Veuve Clicquot Yellow Brut Champagne. Served spritz-style over ice.	
SOLARIS Aromatic, Bright, Refreshing	18
Rhubarb-infused Pampelle Ruby Red Grapefruit aperitif and Antica Formula Carpano vermouth combined with orange blossom cordial, yuzu juice, plum bitters topped with Veuve Clicquot Yellow Brut Champagne. Served short over a block of ice.	

M O C K T A I L S

COCONADA (NON ALCOHOLIC) Tropical, Creamy, Bright	10
Citrus-boosted orange and pineapple juice shaken with homemade Brazilian lemonade. Served long over crushed ice.	



W I N E & C H A M P A G N E

CHAMPAGNE	Glass / Btl
VEUVE CLICQUOT “YELLOW LABEL” BRUT, REIMS	21/112
VEUVE CLICQUOT, BRUT ROSÉ, REIMS	23/132
VEUVE CLICQUOT LA GRANDE DAME 2015, REIMS	350
RUINART “BLANC DE BLANCS” BRUT, REIMS	40/232

WHITE	Glass / Btl
VINHO VERDE, “LOUREIRO” QL, QUINTA DA LIXA, PORTUGAL	11/46
VIOGNIER, CHÂTEAU FONTARÈCHE, LANGUEDOC-ROUSSILLON, FRANCE	12/52
RIESLING “FEINHERB” (OFF DRY), GENERATIONS, AXEL PAULY, MOSEL, GERMANY	13/68
ALVARINHO “MILAGRES” QUINTA DA PEDRA, MONÇÃO E MELGAÇO, PORTUGAL	13/72
CHARDONNAY, KENDALL-JACKSON, VINTNER’S RESERVE, CALIFORNIA, USA	16/78
SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND	15/74

ROSÉ	Glass / Btl
COTES DE PROVENCE, MINUTY “PRESTIGE”, CHÂTEAU MINUTY, FRANCE	15/82

RED	Glass / Btl
DOURO, CRASTO, QUINTA DO CRASTO, PORTUGAL	12/59
BARBERA D’ASTI, FIULOT, PRUNOTTO, PIEDMONT, ITALY	13/75
MALBEC, TERRAZES DE LOS ANDES, LUJAN DE CUYO, MENDOZA, ARGENTINA	14/65
CABERNET SAUVIGNON, KENDALL-JACKSON, VINTNER’S RESERVE, CALIFORNIA, USA	16/89
PINOT NOIR, LA CREMA, SONOMA COAST, CALIFORNIA, USA	19/100

B E E R

ASAHI , JAPAN	8
SUSHISAMBA LAGER , COALITION BREWING LONDON	8
CORNISH ORCHARD’S GOLD CIDER	9
ASAHI , JAPAN 0%	6
COEDO SHIRO HEFEWEIZEN 5.5% An elegant wheat beer that yields ripe banana notes with a hint of clove. Rich yet light-bodied with a smooth finish.	11
COEDO JAPAN PALE ALE 5% IPA brewed with yuzu and rice from Japan. Citrusy, fragrant and dry with a crisp finish.	11