

SUSHISAMBA®

INTERNATIONAL PISCO SOUR DAY

Saturday, February 7 and Sunday February 8, 2015

Join SUSHISAMBA in celebrating the National Drink of Peru, created in downtown Lima in the 1920s by American bar owner Victor Morris. Since the Pisco Sour's inception, its influence has spread across the globe, inspiring notable variations on the original formula in North America, Europe, and Asia.

Every first weekend of February the Pisco Sour is celebrated worldwide on International Pisco Sour Day. SUSHISAMBA is proud to offer these specials in tribute to one of the world's most influential cocktails.

CHEF'S SPECIALS

OYSTER SHOOTER*

Pisco Portón, Meyer lemon, rocoto, chopped chives and shiso, fresno pepper

HOTATE TIRADITO*

scallops on the shall, Pisco Quebranta marinated mango, chile de arbol powder, key lime juice

16

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COCKTAILS

9

PISCO SOUR*

The all-time Peruvian favorite. Pisco Portón shaken with egg white and served 'up.'

MATCHA-PISCO*

Fresh and aromatic. Matcha tea infused pisco, orange liqueur and pineapple syrup. Shaken 'sour' style with lemon and egg white. A colorful reimaged classic.

PISCO PUNCH

Pisco Portón, Bacardi Mango Infusion, coconut rum, muddled shiso leaf, fresh lime and yuzu juice, orange bitters and mango nectar. Served over ice and topped with ginger ale effervescence.

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef Pedro Duarte

Corporate Sushi Chef Koji Kagawa

www.sushisamba.com