

APERITIVOS

EDAMAME soybean, orange salt, lime	6
PÃO DE QUEIJO brazilian cheese bread, aji-tomato, coriander	6
PLANTAIN CHIPS pickled onion, aji amarillo	7
GREEN BEAN TEMPURA black truffle aioli	9
MISO SOUP smoked shiitake, yuba, nameko, fresh coriander	6
CORN KAKIAGE miso mayo	7

SMALL PLATES

CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	16
WAGYU spicy mayo, yuzu kosho	20
VEGETABLE avocado, radish, red onion, pepper, pickled shimeji mushrooms	14
UMAMI OYSTER (2 pieces) pomegranate leche de tigre, spicy cucumber	16
SCALLOP CAUSA purple potato, aji amarillo, cancha, baconnaise	13
SHRIMP TEMPURA snap pea julienne, black truffle vinaigrette, spicy mayo	16
WAGYU GYOZA kabocha purée, sweet soy	15
KOROKKE rabbit croquette, shiso mayo, crispy golden leeks, pickled plum	15
SAMBA SALAD baby spinach, grilled kabocha, truffle ponzu, macadamia, shavings of heritage carrot, radish, apple and mango dressing	16
VEGETABLE AND FLOWER TEMPURA sunomono vegetables, shichimi togarashi, yuzu	15
INCA TOMATO SALAD aji verde, tofu tomato dressing	12
ROBATA SCALLOP vanilla, jalapeño, mango, ají amarillo	15

RAW

SEVICHE	
SCALLOP mandarin leche de tigre, shiso, pickled mandarin	15
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	15
NIKKEI salmon, tamarind, sesame, seaweed, macadamia	16
CORN white cusco corn, dried white and mixed cancha, red onion	12
TIRADITO	
KANPACHI yuzu, black truffle oil, sea salt, garlic, chive	14
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	19
YELLOWTAIL jalapeño, lemongrass	15

AUTHENTIC KOBE

SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef.

JAPANESE WAGYU ISHIYAKI

KOBE BEEF ISHIYAKI 120g hot stone, dipping sauces, pickled plums	177
KAGOSHIMA 120g hot stone, dipping sauces, pickled plums	79
GUNMA 120g hot stone, dipping sauces, pickled plums	82

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

ANTICUCHOS served with peruvian corn

CHICKEN aji amarillo	15
CORAZON beef heart, aji panca	16
OCTOPUS olive purée, aji panca	18

SEAFOOD

HAMACHI KAMA lime, su-shoyu	17
MACKEREL tatsoi salad, miso emulsion	18

MEAT

SHORT RIB creamy quinoa, granola, almonds, pickled onion	17
LAMB CHOP coconut, red miso	25
POLLO A LA BRASA potatoes, huancaína, pickle	21
RIBEYE 200g corn fries, anticucho salsa	29

VEGETABLE

AVOCADO truffle tofu, japanese pickled radish, su shoyu	9
EGGPLANT mustard miso, hijiki	13
ASPARAGUS sweet soy, sesame	14
JAPANESE MUSHROOMS su shoyu, sweet soy, sesame	14

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	40
A5 WAGYU NIKUTORI wagyu skewers and yakimeshi, daikon salad, chimichurri, truffle su shoyu, aji panca	65
CHURRASCO RIO GRANDE ribeye, chorizo, picanha	53
SEA BASS TEMPURA heritage tomatoes and beetroot sevice aji verde, lime	31
MUSHROOM TOBANYAKI poached egg, japanese mushrooms, garlic chip	19
BLACK COD sweet corn, maiz morada, polenta, sunday roast jus	41
CHAUFA CON PATO peruvian duck rice, salsa criolla, onion salad, coriander	25
BERKSHIRE TONKATSU pork entrecôte, sesame, daikon	29

SAMBA ROLLS

SAMBA AMSTERDAM tuna, salmon, yellowtail, white fish, cucumber, avocado, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	20
KABAYAKI MAKI fresh water eel, tempura prawn, lemon zest, avocado, soy reduction	28
NEO TOKYO spicy tuna, tempura crunch, lotus root aji panca, spicy mayo	19
EZO soy-marinated salmon, asparagus, onion, chives, sesame, tempura crunch, soy paper, wasabi mayo	17
SASA shrimp tempura, quinoa, padrón pepper, coriander, spicy mayo, red onion	16
EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayo, fresh melted mozzarella	18
TIGER MAKI takuwan, wasabi tobiko, crab meat, tempura prawn, tiger prawn, wasabi mayo, beetroot yogurt soy reduction	21
KING CRAB CALIFORNIA MAKI king crab, cucumber, avocado, sesame, japanese mayo, truffle oil	20
VEGGIE MAKI takuwan, cucumber, avocado, sesame, sweet gourd, spring onion, tempura crunch	17
NEGITORO tuna belly, spring onion, soy sauce	22

NIGIRI & SASHIMI

	NIGIRI SASHIMI 1 pc	TEMAKI (hand roll)
TORO (tuna belly)	8	21
WAGYU (japanese beef)	8	21
AKAMI (tuna)	6	16
HAMACHI (yellowtail)	5	15
SAKE (salmon)	5	13
SUZUKI (sea bass)	5	15
EBI (steamed shrimp)	4	12
SABA (mackerel)	4	13
HOTATE (scallop)	6	15
TAKO (octopus)	5	14
AMAEBI (alaskan pink shrimp)	5	14
IKA (squid)	5	13

SASHIMI OMAKASE

assortment of 9	30
assortment of 15	43
assortment of 30	81*
*premium serving	

NIGIRI OMAKASE

9 pieces of nigiri	31
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Corporate Chef John Um Executive Chef Mark Vaessen

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT.