

GLUTEN CONSCIOUS

A P E R I T I V O S

EDAMAME sea salt and lime	6
PLANTAIN CHIPS aji amarillo	6

S M A L L P L A T E S

SAMBA SALAD baby spinach, grilled kabocha, shavings of heritage carrots radish, apple and mango dressing	16
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	16

R O B A T A

ASPARAGUS sesame	14
EGGPLANT sesame	11

L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	36
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, garlic chip	18

S I D E S

JAPANESE STEAMED RICE	5	TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	7	HERITAGE TOMATO SALAD	8

S A M B A R O L L S

EZO salmon, asparagus, onion, chives, sesame, soy paper, wasabi mayo	15
VEGETABLE SASA asparagus, avocado, padron pepper, coriander, red onion, quinoa, spicy mayo, soy paper	12

N I G I R I & S A S H I M I

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
KOBE (beef) 🐮	24	26
SABA (mackerel)	8	9
TORO (tuna belly)	15	17
AKAMI (tuna)	11	12
HAMACHI (yellowtail)	12	13
SAKE (salmon)	9	10
ZUWAI GANI (snow crab)	11	12
SUZUKI (sea bass)	9	10
EBI (shrimp)	7	8
HOTATE (scallop)	13	14
IBODAI (butterfish)	11	12
TAKO (octopus)	11	12
AMAEBI (sweet shrimp)	11	12
IKA (squid)	11	12
UNI (sea urchin)	16	17

CALIFORNIA MAKI 13
AVOCADO CUCUMBER 8

FRESH WASABI 5g 4
OSCIETRA CAVIAR 10g crispy nori 35

SASHIMI OMAKASE
assortment of 3 27
assortment of 5 40
assortment of 10 84

NIGIRI OMAKASE 7 pieces of nigiri 30
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15

Corporate Chef John Um

Head Sushi Chef Kazutoshi Kawada

Regional Executive Chef Lee Bull

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
SUSHISAMBA is not a gluten-free establishment. All dishes on this menu do not use gluten containing ingredients.
While we do our best to prevent cross-contact, items may be exposed to traces of gluten during preparation.

All prices include VAT.
A discretionary 13.5% service charge will be added to the bill.