

GLUTEN CONSCIOUS

A P E R I T I V O S

EDAMAME sea salt and lime	5
PLANTAIN CHIPS aji amarillo	6

S M A L L P L A T E S

MAE TERRA tiny seasonal vegetables, tofu, truffle, beetroot, yuzu, sesame	15
SAMBA SALAD baby spinach, grilled kabocha, shavings of heritage carrots radish, apple and mango dressing	16
YUCA PLANTATION yuca, sesame, sweet potato, smoke emulsion	13
CRISPY CALAMARI tomato, onion, plantain, tamarind, mint	16

R A W

SCALLOP SEVICHE mandarin leche de tigre, pickled mandarin, shiso	14
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	14
CORN SEVICHE white cusco corn, dried white and mixed cancha corn, lime, red onion	11

R O B A T A

HERITAGE CARROTS quinoa and smoke emulsion	13
HAMACHI KAMA lime	17

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	34
CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	48
KOBE CHURRASCO kobe ribeye, chorizo, kobe fillet	337
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, garlic chips	18

S A M B A R O L L S

EZO salmon, asparagus, onion, chives, sesame, soy paper, wasabi mayo	13
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 (handroll) 1 pc
TORO (tuna belly)	14	16
AKAMI (tuna)	11	12
HAMACHI (yellowtail)	11	12
SAKE (salmon)	8	9
ZUWAI GANI (snow crab)	10	11
SUZUKI (sea bass)	8	9
EBI (shrimp)	6	7
HOTATE (scallop)	12	13
IBODAI (butterfish)	11	12
TAKO (octopus)	11	12
AMAEBI (sweet shrimp)	11	12
IKA (squid)	11	12
	nigiri 1pc	temaki (handroll) 1pc
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 25
assortment of 5 39
assortment of 10 84

NIGIRI OMAKASE
7 pieces of nigiri 29
9 pieces of veggie nigiri and maki 15

Corporate Chef John Um
Head Sushi Chef Kazutoshi Kawada Executive Chef Andreas Bollanos

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 20% VAT.
A discretionary 13.5% service charge will be added to the bill.