

SUSHISAMBA®

TASTE OF SAMBA

Taste your way through the limitless flavours of Japan, Brazil and Peru with this sumptuous menu.

£82 per person

available monday to friday from 11.30am – 7.30pm

GREEN BEAN TEMPURA

black truffle aioli

CRISPY YELLOWTAIL TAQUITOS

avocado and roasted corn miso

CORN SEVICHE

white cusco corn, dried white and mixed cancha corn, lime, red onion

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WAGYU GYOZA

kabocha purée and sweet soy

YUCA PLANTATION

yuca, sesame, sweet potato, smoke emulsion

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NIGIRI SELECTION

tuna, salmon, yellowtail

EL TOPO®

salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce

EZO

soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo

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LAMB CHOP

red miso

HERITAGE CARROTS

quinoa and smoke emulsion

MOQUECA MISTA

shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice

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CHOCOLATE BANANA CAKE

maple butter, plantain chip, vanilla rum ice cream

minimum 2 people, maximum 8 people - menu served to whole table only

No substitutions. Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.

Regional Executive Chef Andreas Bollanos Head Sushi Chef Kazutoshi Kawada