

# SAMBA BRUNCH

WEEKENDS 11:30pm – 3pm

## SAVORY

PALMITO SALAD	14
hearts of palm, tomato, red onion, avocado, cucumber, coconut-lime ponzu, micro cilantro	
MORNING SANDWICH	
served with yuca fries, aji amarillo aioli	
JAPANESE A5 WAGYU	24
egg, avocado, butter lettuce, tomato, pickled onion, croissant, sweet tomato mustard	
VEGETARIAN	12
egg, avocado, butter lettuce, tomato, manchego tempura, croissant, sweet tomato mustard	
KATSU	
egg, sushi rice, katsuobushi, aonori-ko, katsu sauce, japanese mayo	
CHILEAN SEABASS	26
CHICKEN	20
BURANCHI MAKI	19
smoked salmon, shrimp tempura, capers, cream cheese, micro celery, smoked key lime mayo	
FEIJOADA ~ TRADITIONAL BRAZILIAN BEAN STEW	16
savory stew of black beans, shredded pork, seared beef and carne seca with white rice, collard greens, farofa and fresh orange slices	

## SIDES

EGG	6	YUCA FRIES	6
BACON	6	AVOCADO	6
GRILLED CHORIZO	6	SEASONAL FRESH FRUIT	6

## SWEET

RABANADA ~ FRENCH TOAST	15
sweet potato butter, caramelized pecans, seasonal fruits, farofa, crispy bacon, dulce de leche shichimi sauce	
ACAI BOWL	10
acai & blueberry, seasonal fruit, almond milk yogurt, coconut granola	
PERUVIAN CHOCOLATE CROISSANT	8
peanut butter cream	

## BEVERAGE

MIMOSA	15
sparkling wine and orange juice	
BELLINI	15
sparkling wine and your choice of fruit purée	

LYCHEE	CITRON HONEY
GRANNY SMITH APPLE	STRAWBERRY

BOTTOMLESS BUBBLES 28pp  
choice of mimosa or bellini  
(two hour limit)

## BRUNCH COCKTAILS

SAKERINHA	16
honjozo sake, guava, lime, sugarcane	
SAKEGRIA	16
honjozo sake, apple brandy, orange & strawberry liqueur, lychee, pineapple, red wine	
BLOODY MARY	15
vodka, cucumber, watermelon, spicy tomato juice, citrus, worcestershire sauce	
SPRITZ	
BOTANICAL	16
peach & orange botanical vodka, Lillet Rosé, mint	
NAMA	17
namazake, Lillet Blanc, lemon	
NIGORI	16
sparkling nigori sake, aperol, orange & olive	

## COFFEE

La colombe

ESPRESSO	5	CAPPUCCINO	5.5
DOUBLE ESPRESSO	6	AMERICANO	5
CAFÉ COM LEITE	5		

## BLACK AND GREEN TEAS

Tea Forté organic blend	5
ENGLISH BREAKFAST	
malt character and chocolate undertones for robust and full-bodied flavor	
SENCHA	
traditional japanese green tea leaves with fresh, grassy notes	
GREEN MANGO PEACH	
vibrant mango nectar and sweet peach accent superior green tea leaves	

## HERBAL TEAS

naturally caffeine-free	5
CHAMOMILE CITRON	
egyptian chamomile blossoms and rosehips balance lemongrass and mint	
CITRUS MINT	
bright citrus blends with crisp peppermint	
GINGER LEMONGRASS	
invigorating ginger with aromatic citrus	

Corporate Chef John Um  
Executive Chef Joel Versola

SUSHISAMBA is not a gluten-free establishment. While many of our items are naturally gluten free, some signature items have been modified to be gluten-free. While we do our best to prevent cross-contact, items may be exposed to traces of gluten during preparation.