

GLUTEN CONSCIOUS

APERITIVOS

EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	11
PLANTAIN CHIPS aji amarillo	9

SMALL PLATES

SAMBA SALAD baby spinach, grilled kabocha, shavings of heritage carrots radish, apple and mango dressing	16
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress	12
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	18
TUNA SEVICHE pomegranate leche de tigre, maiz morado, wasabi peas, basil	19
SALMON SEVICHE tamarind, sesame, seaweed, macadamia	18
LOBSTER SEVICHE yuzu leche de tigre, vegetable julienne, rice cracker	32

ROBATA

BLACK COD ANTICUCHOS miso	32
BLACK COD peruvian asparagus, miso	48
POUSSIN teriyaki, japanese coleslaw, pomegranate	24
HERITAGE BEETS whipped tofu, dried miso	18
ASPARAGUS sesame	16
EGGPLANT mustard miso, bubu arare	14

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	43
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, garlic chip	23
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, SUSHISAMBA dipping sauces	62
1KG HEREFORD T-BONE STEAK chimichurri	95

SIDES

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	19
PERUVIAN CORN	9	GREEN SALAD	12

SAMBA ROLLS

VEGETABLE SASA HAND-ROLL avocado, asparagus, shishito pepper, coriander, red onion, quinoa, soy paper	16
CALIFORNIA snow crab, cucumber, avocado, citrus mayo, truffle oil	21
AVOCADO CUCUMBER MAKI	8
KAPPA MAKI	7

NIGIRI & SASHIMI

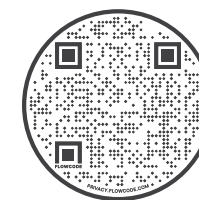
	NIGIRI 2 pcs	TEMAKI 1 pc
	SASHIMI 3 pcs	(hand roll)
TORO (tuna belly)	16	18
AKAMI (tuna)	12	13
HAMACHI (yellowtail)	13	14
SAKE (salmon)	10	11
ZUWAI GANI (snow crab)	12	13
SUZUKI (sea bass)	10	11
IBODAI (butterfish)	12	13

FRESH WASABI 5g 4
OSCIETRA CAVIAR 10G

SASHIMI OMAKASE
assortment of 3 27
assortment of 5 40

NIGIRI OMAKASE 7 pieces of nigiri 32
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15

According to the NHS, adults need around 2000 kcal a day.
Scan the QR code to view calorie information.



Corporate Chef John Um
Regional Executive Sushi Chef Kazutoshi Kawada
Culinary Director 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.