

APERITIVOS

EDAMAME	sea salt and lime	270 kcal
SHISHITO	grilled spicy pepper, sea salt, lime	71 kcal
PLANTAIN CHIPS	aji amarillo	281 kcal
GREEN BEAN TEMPURA	black truffle aioli	491 kcal
MISO SOUP	yuba, japanese mushrooms, coriander	38 kcal

SMALL PLATES

CRISPY TAQUITOS	two per order	
YELLOWTAIL	avocado and roasted corn miso	229 kcal
VEGETABLE	avocado, radish, red onion, peppers, pickled shimeji mushrooms	113 kcal
LOBSTER	avocado, pickled shallots	122 kcal
WAGYU GYOZA	kabocha purée and sweet soy	260 kcal
SAMBA SALAD	baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	233 kcal
SHRIMP TEMPURA	snap pea julienne, spicy mayo, black truffle vinaigrette	603 kcal
ASPARAGUS TEMPURA	chili, kaffir leaf jam	379 kcal

RAW

SEVICHE

TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil

182 kcal

SALMON tamarind, sesame, seaweed, macadamia

388 kcal

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

435 kcal

TIRADITO

KANPACHI yuzu, black truffle oil, garlic, chive

118 kcal

TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar

263 kcal

YELLOWTAIL jalapeño and lemongrass

115 kcal

SIDES

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

ROBATA

7	Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or ‘anticuchos’ – Peruvian skewers.	
9		
7	ANTICUCHOS served with peruvian corn	
7	CHILEAN SEA BASS miso	30
7	PORK BELLY butterscotch miso	19
7		
	MEAT	
	LAMB CHOP red miso and lime	35
	FILLET MIGNON chimichurri, heirloom tomatoes, farofa	42
18		
13	POUSSIN teriyaki, yuzu koshō, japanese egg mayo	22
24	PORK RIB charred pineapple salsa, soy glaze	24
20		
	VEGETABLES	
16	EGGPLANT sweet soy	11
	ASPARAGUS sesame, sweet soy	14
19		
15		
	KOBE ISHIYAKI 120g 🍖🍖	134
	hot stone, dipping sauces, pickled plums	
	KAGOSHIMA ISHIYAKI 120g	78
18	hot stone, dipping sauces, pickled plums	
17	ROBATA-GRILLED KOBE RIBEYE 🍖 kabocha, kuromitsu, mustard cress	149
11		

LARGE PLATES

16	MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	38
19		
14	CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	54
	MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	19
6		
	BLACK COD sweet corn, maiz morada, polenta, popcorn	46
8		
	T-BONE STEAK burnt hispi, chimichurri, yuca fries	96

SAMBA ROLLS

SAMBA COVENT GARDEN	soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	19
NEO TOKYO	tuna, tempura flakes, ají panca, spicy mayo	17
EZO	soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo	17
SASA	shrimp tempura, quinoa, padron pepper, coriander, spicy mayo, red onion	16
EL TOPO®*	salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	16
TIGER MAKI	crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	20
CALIFORNIA	snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil	16
VEGGIE	shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	11
NEGITORO	tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso	19

NIGIRI & SASHIMI

	NIGIRI 2 pcs	SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
KOBE (beef) 🍖	26 159 kcal	114kcal	28 231 kcal
TORO (tuna belly)	15 163 kcal	150 kcal	17 199 kcal
AKAMI (tuna)	11 92 kcal	70 kcal	12 150 kcal
HAMACHI (yellowtail)	12 113 kcal	76 kcal	13 177 kcal
SAKE (salmon)	9 138 kcal	82 kcal	10 189 kcal
ZUWAI GANI (snow crab)	11 66 kcal	45 kcal	12 150 kcal
SUZUKI (sea bass)	9 130 kcal	73 kcal	10 176 kcal
EBI (shrimp)	7 66 kcal	41 kcal	8 150 kcal
SABA (mackerel)	8 148 kcal	134 kcal	9 190 kcal
UNAGI (freshwater eel)	11 137 kcal	121 kcal	12 190 kcal
HOTATE (scallop)	13 67 kcal	42 kcal	14 145 kcal
IBODAI (butterfish)	11 116 kcal	98 kcal	12 183 kcal
UNI (sea urchin)	16 93 kcal	72 kcal	17 164 kcal
IKURA (salmon roe)	13 114 kcal	51 kcal	15 150 kcal
	FRESH WASABI 5G	4 5 kcal	
	OSCIETRA CAVIAR 10G	CRISPY NORI	38 75 kcal
	SASHIMI OMAKASE		
	assortment of 3	27	
	assortment of 5	40	
	NIGIRI OMAKASE 7 pieces of nigiri	30	
	VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki	15	