

## APERITIVOS

|  |   |
|--|---|
| EDAMAME sea salt and lime<br>270 kcal                    | 7 |
| SHISHITO grilled spicy pepper, sea salt, lime<br>71 kcal | 9 |
| PLANTAIN CHIPS aji amarillo<br>281 kcal                  | 7 |
| GREEN BEAN TEMPURA black truffle aioli<br>491 kcal       | 9 |
| MISO SOUP yuba, japanese mushrooms, coriander<br>38 kcal | 7 |

## SMALL PLATES

|   |    |
|---|----|
| CRISPY TAQUITOS two per order<br>YELLOWTAIL avocado and roasted corn miso<br>229 kcal   | 18 |
| VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms<br>113 kcal  | 13 |
| LOBSTER avocado, pickled shallots<br>122 kcal   | 24 |
| WAGYU GYOZA kabocha purée and sweet soy<br>260 kcal   | 20 |
| SAMBA SALAD baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing<br>233 kcal | 16 |
| SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette<br>603 kcal   | 19 |
| ASPARAGUS TEMPURA chili, kaffir leaf jam<br>379 kcal  | 15 |

## RAW

|  |    |
|--|----|
| <b>SEVICHE</b><br>TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil<br>182 kcal | 18 |
| SALMON tamarind, sesame, seaweed, macadamia<br>388 kcal  | 17 |
| CORN white cusco corn, dried white and mixed cancha, lime, red onion<br>435 kcal               | 11 |
| <b>TIRADITO</b><br>KANPACHI yuzu, black truffle oil, garlic, chive<br>118 kcal                 | 16 |
| TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar<br>263 kcal                           | 19 |
| YELLOWTAIL jalapeño and lemongrass<br>115 kcal   | 14 |

## SIDES



|                                   |   |                                  |   |
|-----------------------------------|---|----------------------------------|---|
| JAPANESE STEAMED RICE<br>394 kcal | 6 | TENDERSTEM BROCCOLI<br>44 kcal   | 6 |
| AJI AMARILLO RICE<br>504 kcal     | 8 | HERITAGE TOMATO SALAD<br>72 kcal | 8 |

## ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

|  |    |
|--|----|
| <b>ANTICUCHOS</b> served with peruvian corn                      |    |
| CHILEAN SEA BASS miso<br>457 kcal                                | 30 |
| PORK BELLY butterscotch miso<br>933 kcal                         | 19 |
| <b>MEAT</b><br>LAMB CHOP red miso and lime<br>734 kcal           | 35 |
| FILLET MIGNON chimichurri, heirloom tomatoes, farofa<br>406 kcal | 42 |
| POUSSIN teriyaki, yuzu koshō, japanese egg mayo<br>282 kcal      | 22 |
| PORK RIB charred pineapple salsa, soy glaze<br>785 kcal          | 24 |
| <b>VEGETABLES</b><br>EGGPLANT sweet soy<br>154 kcal              | 11 |
| ASPARAGUS sesame, sweet soy<br>46 kcal                           | 14 |

## JAPANESE WAGYU ISHIYAKI

|  |     |
|--|-----|
| KOBE ISHIYAKI 120g <br>hot stone, dipping sauces, pickled plums<br>754.6 kcal | 134 |
| KAGOSHIMA ISHIYAKI 120g<br>hot stone, dipping sauces, pickled plums<br>756 kcal  | 78  |
| ROBATA-GRILLED KOBE RIBEYE  kabocha, kuromitsu, mustard cress<br>606 kcal     | 149 |


## LARGE PLATES

|   |    |
|---|----|
| MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice<br>1310 kcal                                     | 38 |
| CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, <b>SUSHISAMBA</b> dipping sauces<br>983 kcal | 54 |
| MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips<br>631 kcal  | 19 |
| ROBATA BLACK COD peruvian asparagus, miso<br>830 kcal   | 46 |
| T-BONE STEAK burnt hispi, chimichurri, yuca fries<br>966 kcal   | 96 |

## SAMBA ROLLS

|   |    |
|---|----|
| SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso<br>334 kcal | 19 |
| NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo<br>408 kcal   | 17 |
| EZO soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo<br>537 kcal      | 17 |
| SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion<br>352 kcal                          | 16 |
| EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce<br>579 kcal      | 16 |
| TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce<br>438 kcal                       | 20 |
| CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil<br>370 kcal         | 16 |
| VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes<br>303 kcal                  | 11 |
| NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso<br>426 kcal                               | 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