

APERITIVOS

EDAMAME
sea salt v

MAIZ CANCHA
lime spice v

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayonnaise

BOLINHOS DE BACALHAU
cod, lime and shichimi togarashi
mayonnaise, aji amarillo,
purple peruvian potato

HAMACHI KAMA
lime, su-shoyu

SUSHI

ASSORTED NIGIRI
yellowtail, salmon, shrimp

NEO TOKYO
spicy tuna, tempura crunch, lotus root,
aji panca, spicy mayonnaise

EZO
soy-marinated salmon, asparagus, onion,
chives, sesame, tempura crunch,
soy paper, wasabi mayonnaise

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

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

TO SHARE

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

COCONUT RICE v
chives

PERUVIAN CORN v
micro coriander

DESSERT

CHOCOLATE BANANA CAKE v
maple butter, plantain chip, vanilla rum ice cream

KYOTO

£90 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt v

MAIZ CANCHA
lime spice v

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayonnaise

BOLINHOS DE BACALHAU
cod, lime and shichimi togarashi
mayonnaise, aji amarillo,
purple peruvian potato

POUSSIN
teriyaki, japanese-style mayonnaise,
yuzu kosho

HAMACHI KAMA
lime, su-shoyu

SUSHI & RAW

ASSORTED NIGIRI
yellowtail, salmon, shrimp

NEO TOKYO
spicy tuna, tempura crunch, lotus root,
aji panca, spicy mayonnaise

EZO
soy-marinated salmon, asparagus,
onion, chives, sesame, tempura crunch,
soy paper, wasabi mayonnaise

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

TO SHARE

CHURRASCO RIO GRANDE
ribeye, chorizo, wagyu picanha

COCONUT RICE v
chives

PERUVIAN CORN v
micro coriander

DESSERT

CHOCOLATE BANANA CAKE v
maple butter, plantain chip, vanilla rum ice cream

This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.

OSAKA

£110 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt v

MAIZ CANCHA
lime spice v

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayonnaise

BOLINHOS DE BACALHAU
cod, lime and shichimi togarashi
mayonnaise, aji amarillo,
purple peruvian potato

WAGYU GYOZA
kabocha purée and sweet soy

POUSSIN
teriyaki, japanese-style mayonnaise,
yuzu kosho

BLACK COD
sweet corn, maiz morada,
polenta, popcorn

SUSHI

ASSORTED NIGIRI
yellowtail, salmon, shrimp

NEO TOKYO
spicy tuna, tempura crunch, lotus root,
aji panca, spicy mayonnaise

EZO
soy-marinated salmon, asparagus,
onion, chives, sesame, tempura crunch,
soy paper, wasabi mayonnaise

EL TOPO®
salmon, jalapeño, shiso leaf,
fresh melted mozzarella, crispy onion

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

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

TO SHARE

CHURRASCO RIO GRANDE
ribeye, chorizo, wagyu picanha

COCONUT RICE v
chives

PERUVIAN CORN v
micro coriander

DESSERT

CHOCOLATE BANANA CAKE v
maple butter, plantain chip, vanilla rum ice cream

This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.

SAPORO

£220 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt v

MAIZ CANCHA
lime spice v

GREEN BEAN TEMPURA
black truffle aioli v

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayonnaise

WAGYU GYOZA
kabocha purée and sweet soy

SHRIMP TEMPURA
snap pea julienne, spicy mayonnaise,
black truffle vinaigrette

BLACK COD
sweet corn, maiz morada,
polenta, popcorn

SUSHI

ASSORTED NIGIRI
tuna, yellowtail, salmon, uni, kobe

NEO TOKYO
spicy tuna, tempura crunch, lotus root,
aji panca, spicy mayonnaise

EZO
soy-marinated salmon, asparagus,
onion, chives, sesame, tempura crunch,
soy paper, wasabi mayonnaise

EL TOPO®
salmon, jalapeño, shiso leaf,
fresh melted mozzarella, crispy onion

TO SHARE

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

CHURRASCO RIO GRANDE
ribeye, chorizo, aged picanha

COCONUT RICE v
chives

PERUVIAN CORN v
micro coriander

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

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

DESSERT

CHOCOLATE BANANA CAKE v
maple butter, plantain chip, vanilla rum ice cream

This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.

NAGOYA

£75 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt v

MAIZ CANCHA
lime spice v

SMALL PLATES & ROBATA

VEGETABLE TAQUITOS
avocado, radish, red onion, peppers

SEASONAL VEGETABLE TEMPURA
sunomono vegetable, shichimi
togarashi, yuzu

HERITAGE CARROTS
smoke emulsion

EGGPLANT
mustard miso

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

SUSHI

TEMARI SUSHI SELECTION
avocado, kabocha pumpkin

VEGGIE MAKI
avocado, cucumber, assorted japanese
pickles, spring onion, sesame seed

VEGGIE SASA
quinoa, coriander, avocado
padrón peppers, asparagus

RAW

SAMBA SALAD
baby spinach, grilled kabocha, truffle
ponzu, shavings of heritage carrots,
radish, apple and mango dressing

MAE TERRA
tiny seasonal vegetables, tofu, truffle,
beetroot, yuzu, sesame

TO SHARE

MUSHROOM TOBANYAKI
poached egg, japanese mushrooms,
garlic chips

COCONUT RICE
chives

PERUVIAN CORN
micro coriander

DESSERT

KUDAMONO EXOTIC FRUIT SALAD
cherry crisp, watermelon granité, green tea gel

This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.

AKITA

£60 per person

Lunch Only: 11:30 - 3:30

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt v

MAIZ CANCHA
lime spice v

SMALL PLATES & RAW

CRISPY WAGYU TAQUITOS
avocado and shichimi mayonnaise

BOLINHOS DE BACALHAU
cod, lime and shichimi togarashi
mayonnaise, aji amarillo,
purple peruvian potato

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

SUSHI

ASSORTED NIGIRI
yellowtail, salmon, shrimp

NEO TOKYO
spicy bigeye tuna, tempura crunch,
lotus root, aji panca, spicy mayonnaise

EZO
soy-marinated salmon, asparagus,
onion, chives, sesame, tempura crunch,
soy paper, wasabi mayonnaise

ROBATA

LAMB CHOP
red miso, lime

POUSSIN
teriyaki, yuzu kosho, japanese-style mayonnaise

HAMACHI KAMA
lime, su-shoyu

JAPANESE RICE v
coconut

DESSERT

CHOCOLATE BANANA CAKE v
maple butter, plantain chip, vanilla rum ice cream

This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.