

# **SUSHI**SAMBA°

### **APERITIVOS**

EDAMAME sea salt and lime v

MAIZ CANCHA lime spice v

### **SMALL PLATES & ROBATA**

CRISPY WAGYU TAQUITOS avocado and shichimi mayo

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

POUSSIN teriyaki, yuzu kosho, japanese egg mayo

HAMACHI KAMA su-shoyu and lime

## **SUSHI & RAW**

ASSORTED NIGIRI yellowtail, salmon, shrimp

NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo

**EZO** 

soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo

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

## **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.