

# **SUSHI**SAMBA

## **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

F70

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 ∨ 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.