

NARA

£75 per person

SUSHISAMBA®

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

HAMACHI KAMA
su-shoyu and lime

SUSHI

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

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

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
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.

KYOTO

£90 per person

SUSHISAMBA®

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
coriander

DESSERT

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

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OSAKA

£110 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime ✓

MAIZ CANCHA
lime spice ✓

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayo

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

WAGYU GYOZA
kabocha purée and sweet soy

POUSSIN
teriyaki, yuzu kosho, japanese egg mayo

BLACK COD
sweet corn, maiz morada,
polenta, popcorn

SUSHI

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

EL TOPO®
salmon, jalapeño, fresh melted
mozzarella, crispy shallots, spicy mayo,
eel sauce

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

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

TO SHARE

CHURRASCO RIO GRANDE
ribeye, chorizo, wagyu picanha

COCONUT RICE ✓
chives

PERUVIAN CORN ✓
coriander

DESSERT

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

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SAPPORO

£220 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime v

MAIZ CANCHA
lime spice v

GREEN BEAN TEMPURA
black truffle aioli v

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayo

WAGYU GYOZA
kabocha purée and sweet soy

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

BLACK COD
sweet corn, maiz morada,
polenta, popcorn

SUSHI

ASSORTED NIGIRI
tuna, yellowtail, salmon, uni, kobe

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

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

EL TOPO®
salmon, jalapeño, fresh melted
mozzarella, crispy shallots, spicy mayo,
eel sauce

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
coriander

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

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

DESSERT

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

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NAGOYA

£75 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime ✓

MAIZ CANCHA
lime spice ✓

SMALL PLATES & ROBATA

VEGETABLE TAQUITOS
avocado, radish, red onion, peppers,
pickled shimeji mushrooms

SEASONAL VEGETABLE TEMPURA
shichimi togarashi and yuzu

HERITAGE CARROTS
quinoa and smoke emulsion

EGGPLANT
sweet soy

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

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

SUSHI

TEMARI SUSHI SELECTION
avocado and kabocha pumpkin

VEGGIE MAKI
shibazuke, cucumber, avocado, sesame,
sweet gourd, spring onion,
tempura flakes

VEGETABLE SASA
asparagus, avocado, padron pepper,
coriander, red onion, quinoa, spicy
mayo, soy paper

TO SHARE

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms,
yuzu soy, garlic chips

COCONUT RICE
chives

PERUVIAN CORN
coriander

DESSERT

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

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AKITA

£60 per person

Lunch Only: 11:30 - 3:30

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime ✓

MAIZ CANCHA
lime spice ✓

SMALL PLATES & RAW

CRISPY WAGYU TAQUITOS
avocado and shichimi mayo

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

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

SUSHI

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

ROBATA

LAMB CHOP
red miso, lime

POUSSIN
teriyaki, yuzu kosho, japanese egg mayo

HAMACHI KAMA
su-shoyu and lime

JAPANESE RICE ✓
coconut

DESSERT

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

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