

APERITIVOS

EDAMAME sea salt and lime	5
PLANTAIN CHIPS aji amarillo	6
GREEN BEAN TEMPURA black truffle aioli	7
MISO SOUP yuba, japanese mushrooms, coriander	5

SMALL PLATES

MORECAMBE BAY OYSTERS japanese seaweed, aji panca ❄️	14
CRISPY TAQUITOS two per order YELLOWTAIL avocado and roasted corn miso VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	15 13
WAGYU GYOZA kabocha purée and sweet soy	16
SAMBA SALAD baby spinach, grilled kabocha, honey truffle ponzu, shavings ofv heritage carrot, radish, apple and mango dressing	16
BEEF TATAKI pickled kohlrabi, ginger, chili, lemongrass, black garlic mayo ❄️	17
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	15
ASPARAGUS TEMPURA chili, kaffir leaf jam ❄️	15
KOBE BUN 🐮 horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori	8

RAW

SEVICHE	
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	15
SALMON tamarind, sesame, seaweed, macadamia	14
CORN white cusco corn, dried white and mixed cancha, lime, red onion	11
TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive	14
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	17
YELLOWTAIL jalapeño and lemongrass	13



ROBATA

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

ANTICUCHOS served with peruvian corn	
CHILEAN SEA BASS miso	26
PORK BELLY butterscotch miso	15
BEEF CHEEKS ANTICUCHOS brazilian beer, pickled wasabi	18
SEAFOOD	
OCTOPUS aji panca, smoke, peppers, nori	17
MEAT	
ROBATA-GRILLED KOBE RIBEYE 🐮 kabocha, kuromitsu, mustard cress	144
LAMB CHOP red miso and lime	19
POUSSIN teriyaki, yuzu koshō, japanese egg mayo	17
VEGETABLES	
HERITAGE CARROTS quinoa and smoke emulsion,	13
EGGPLANT sweet soy	9
ASPARAGUS sesame, sweet soy	14

JAPANESE KOBE

KOBE ISHIYAKI 120g 🐮 hot stone, dipping sauces, pickled plums	129
KAGOSHIMA ISHIYAKI 120g hot stone, dipping sauces, pickled plums	78
KOBE SIRLOIN 150g 🐮 ❄️ kimchi, pickled cucumber	165

LARGE PLATES

BLACK COD sweet corn, maiz morada, polenta, popcorn	44
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	34
PLANTAIN MOQUECA okra, coconut milk, dendê oil, truffle fried rice ❄️	27
CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, sautéed greens, farofa, SUSHISAMBA dippings sauces	48
LOBSTER SOBA NOODLES spicy coconut broth, bok choy, chili ❄️	52
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	18
T-BONE STEAK burnt hispi, chimichurri, yuca fries	90

SAMBA ROLLS

CHRISTMAS MAKI yellowtail, salmon, tuna, truffle, jalapeño chimichurri, wasabi avocado crema, caviar ❄️	25
SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	17
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo	16
EZO soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo	13
SASA shrimp tempura, quinoa, padron pepper, coriander, spicy mayo, red onion	12
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	14
TIGER MAKI tempura tiger prawn, crab meat, takuwan wasabi tobiko, wasabi mayo	17
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil	13
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	10
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso	17

NIGIRI & SASHIMI

	NIGIRI 2 pcs	TEMAKI (hand roll)
	SASHIMI 3 pcs	1 pc
KOBE (beef) 🐮	24	26
TORO (tuna belly)	14	16
AKAMI (tuna)	11	12
HAMACHI (yellowtail)	11	12
SAKE (salmon)	8	9
ZUWAI GANI (snow crab)	10	11
SUZUKI (sea bass)	8	9
EBI (shrimp)	6	7
SABA (mackerel)	8	9
UNAGI (freshwater eel)	11	13
HOTATE (scallop)	12	13
IBODAI (butterfish)	11	12
TAKO (octopus)	11	12
AMAEBI (pink shrimp)	11	12
IKA (squid)	11	12
	NIGIRI	TEMAKI (hand roll)
	SASHIMI	1 pc
UNI (sea urchin)	16	17
IKURA (salmon roe)	13	15

FRESH WASABI 5G 4

OSCIETRA CAVIAR 10G crispy nori 35

SASHIMI OMAKASE
assortment of 3 25
assortment of 5 39

NIGIRI OMAKASE 7 pieces of nigiri 29
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15



Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

Chef de Cuisine Paco Morales

Regional Head Sushi Chef Kazutoshi Kawada

SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries. Each premium order is presented tableside with a bronze medal and individual certificate of authenticity.

For more information visit: www.sushisamba.com