

APERITIVOS

EDAMAME	sea salt and lime	270 kcal	7
SHISHITO	grilled spicy pepper, sea salt, lime	71 kcal	9
PLANTAIN CHIPS	aji amarillo	281 kcal	7
GREEN BEAN TEMPURA	black truffle aioli	491 kcal	11
MISO SOUP	yuba, japanese mushrooms, coriander	38 kcal	7

SMALL PLATES

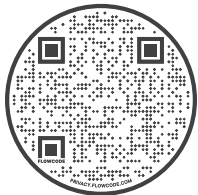
CRISPY TAQUITOS	two per order		
YELLOWTAIL	avocado and roasted corn miso	229 kcal	20
LOBSTER	avocado, pickled shallots	122 kcal	26
VEGETABLE	avocado, radish, red onion, peppers, pickled shimeji mushrooms	113 kcal	13
WAGYU GYOZA	kabocha purée and sweet soy	260 kcal	23
HERITAGE TOMATO SALAD	pomegranate molasses, pickled onion, mint cress	104 kcal	12
SAMBA SALAD	baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	233 kcal	16
ROCK SHRIMP TEMPURA	snap pea julienne, spicy mayo, black truffle vinaigrette	603 kcal	29
JAPANESE EGGPLANT TEMPURA	sweet and spicy tamarind	394 kcal	15

RAW

SEVICHE			
TUNA	pomegranate leche de tigre, maiz morado, wasabi peas, basil	182 kcal	18
SALMON	tamarind, sesame, seaweed, macadamia	388 kcal	17
SEA BASS	coconut leche de tigre, yuca crisps	198 kcal	22
TIRADITO			
KANPACHI	yuzu, black truffle oil, garlic, chive	118 kcal	16
TORO	yuzu soy, wasabi pickle, black truffle, yuzu caviar	263 kcal	19
YELLOWTAIL	jalapeño and lemongrass	115 kcal	14
A5 KOBE	pickled wasabi, bubu arare, truffle citrus soy	302 kcal	32

SIDES

JAPANESE STEAMED RICE	394 kcal	6	GRILLED TENDERSTEM BROCCOLI	44 kcal	6
AJI AMARILLO RICE	504 kcal	8	BLACK TRUFFLE RICE	516 kcal	19
YUCA FRITA	412 kcal	10	PERUVIAN CORN	238 kcal	9



According to the NHS, adults need around 2000 kcal a day. Scan the QR code to view calorie information.

Taste of Samba

Experience the essence of Japanese, Brazilian and Peruvian cuisine with a multi-course selection of our signature items.
ask your server for details

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	457 kcal 30
PORK BELLY	butterscotch miso	933 kca 21
MEAT		
LAMB CHOP	red miso and lime	734 kcal 36
POUSSIN	teriyaki, yuzu koshō, japanese egg mayo	282 kcal 24
PORK RIB	charred pineapple salsa, soy glaze	785 kcal 26
VEGETABLES		
HERITAGE BEETS	whipped tofu, dried miso	104 kcal 18
EGGPLANT	sweet soy	154 kcal 12
ASPARAGUS	sesame, sweet soy	46 kcal 15

JAPANESE WAGYU ISHIYAKI

KOBE ISHIYAKI 120g	🐮🐮	134
hot stone, dipping sauces, pickled plums		754.6 kcal
KAGOSHIMA ISHIYAKI 120g		85
hot stone, dipping sauces, pickled plums		756 kcal
ROBATA-GRILLED KOBE RIBEYE	🐮	149
kabocha, kuromitsu, mustard cress		606 kcal

LARGE PLATES

MOQUECA MISTA	shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	1310 kcal 40
ROBATA WHOLE FISH	citrus salt	N/A kcal MP
CHURRASCO RIO GRANDE	ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, dipping sauces	983 kcal 59
MUSHROOM TOBANYAKI	poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips	631 kcal 21
ROBATA BLACK COD	peruvian asparagus, miso	830 kcal 46
T-BONE STEAK	burnt hispi, chimichurri	966 kcal 88

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.

Regional Executive Sushi Chef Kazutoshi Kawada

Regional Executive Chef Lee Bull

SAMBA ROLLS

SAMBA COVENT GARDEN	soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	334 kcal 20
EL TOPO®*	salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	579 kcal 18
NEO TOKYO	tuna, tempura flakes, aji panca, spicy mayo	408 kcal 18
EZO	soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo	537 kcal 17
SASA	shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	352 kcal 16
TIGER MAKI	crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	437.8 kcal 20
CALIFORNIA	snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil	370 kcal 18
VEGGIE	shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	303 kcal 12
NEGITORO	tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso leaf	426 kcal 20

NIGIRI & SASHIMI

		NIGIRI 2 pcs	SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
KOBE (beef) 🐮	26	159 kcal	114kcal	28 231 kcal
TORO (tuna belly)	15	163 kcal	150 kcal	17 199 kcal
AKAMI (tuna)	11	92 kcal	70 kcal	12 150 kcal
HAMACHI (yellowtail)	12	113 kcal	76 kcal	13 177 kcal
SAKE (salmon)	9	138 kcal	82 kcal	10 189 kcal
ZUWAI GANI (snow crab)	11	66 kcal	45 kcal	12 150 kcal
SUZUKI (sea bass)	9	130 kcal	73 kcal	10 176 kcal
EBI (shrimp)	7	66 kcal	41 kcal	8 150 kcal
SABA (mackerel)	8	148 kcal	134 kcal	9 190 kcal
UNAGI (freshwater eel)	11	137 kcal	121 kcal	12 190 kcal
HOTATE (scallop)	13	67 kcal	42 kcal	14 145 kcal
IBODAI (butterfish)	11	116 kcal	98 kcal	12 183 kcal
UNI (sea urchin)	16	93 kcal	72 kcal	17 164 kcal
IKURA (salmon roe)	13	114 kcal	51 kcal	15 150 kcal

FRESH WASABI 5G 4 5 kcal
OSCIETRA CAVIAR 10G CRISPY NORI 38 75 kcal

SASHIMI OMAKASE
assortment of 3 27
assortment of 5 40

NIGIRI OMAKASE 7 pieces of nigiri 30
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15



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.

For more information visit: www.sushisamba.com