

GLUTEN CONSCIOUS

A P E R I T I V O S

EDAMAME sea salt and lime	5
PLANTAIN CHIPS aji amarillo	6

S M A L L P L A T E S

SAMBA SALAD baby spinach, grilled kabocha, heritage carrot shavings, radish, apple and mango dressing	15
MAE TERRA tiny seasonal vegetables, tofu, truffle, beetroot, yuzu, sesame	13
YUCA PLANTATION yuca, sesame, sweet potato, smoke emulsion	13
CRISPY CALAMARI tomato, onion, plantain, tamarind, mint	14.5

R A W

SCALLOP mandarin leche de tigre, pickled mandarin, shiso	12
KANPACHI yuzu, black truffle oil, garlic, chive	13
CORN SEVICHE white cusco corn, dried white and mixed cancha, lime, red onion	9

R O B A T A

HERITAGE CARROTS quinoa and smoke emulsion	11
HAMACHI KAMA lime	16

L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	32
CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	44
KOBE CHURRASCO kobe ribeye, chorizo, kobe fillet	337
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, garlic chip	17

S A M B A R O L L S

EZO salmon, asparagus, onion, chives, sesame, soy paper, wasabi mayo	13
VEGETABLE SASA avocado, asparagus, padron pepper, coriander, red onion quinoa, spicy mayo, soy paper	12

N I G I R I & S A S H I M I

	nigiri 2 pcs sashimi 3 pcs	temaki (handroll) 1 pc
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
HOTATE (scallop)	12	13
IBODAI (butterfish)	11	12
TAKO (octopus)	11	12
AMAEBI (sweet shrimp)	11	12

CALIFORNIA MAKI 12
snow crab, cornish brown crab, cucumber,
avocado, sesame, japanese mayo, truffle oil

AVOCADO CUCUMBER 8

FRESH WASABI 5g 4
OSCIETRA CAVIAR 10g crispy nori 34

SASHIMI OMAKASE
assortment of 3 25
assortment of 5 39
assortment of 10 84

NIGIRI OMAKASE
7 pieces of nigiri 29
9 pieces of veggie nigiri and maki 15

Regional Executive Chef Andreas Bollanos

Corporate Chef John Um

All prices include 20% VAT.
A discretionary 13.5% service charge will be added to the bill.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
SUSHISAMBA is not a gluten-free establishment. All dishes on this menu do not use gluten containing ingredients.
While we do our best to prevent cross-contact, items may be exposed to traces of gluten during preparation.