

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

CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	15
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
WAGYU GYOZA kabocha purée and sweet soy	16
SAMBA SALAD baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrots, radish, apple and mango dressing	16
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	15
ASSORTED VEGETABLE TEMPURA sunomono vegetables, shichimi togarashi, yuzu	14

RAW

SEVICHE	
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	15
SALMON tamarind, sesame, seaweed, macadamia	14
CORN SEVICHE white cusco corn, dried white and mixed cancha corn, 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, served with peruvian corn	26
PORK BELLY butterscotch miso	15
BEEF CHEEKS ANTICUCHOS brazilian beer, pickled wasabi	18
MEAT	
ROBATA-GRILLED KOBE RIBEYE 🐮 kabocha, kuromitsu, mustard cress	144
LAMB CHOP red miso and lime	19
POUSSIN teriyaki, yuzu kosho, japanese egg mayo	17
VEGETABLES	
HERITAGE CARROTS quinoa and smoke emulsion	13
EGGPLANT sweet soy	9
ASPARAGUS sesame, sweet soy	14

JAPANESE WAGYU ISHIYAKI

KOBE BEEF ISHIYAKI 120g 🐮 hot stone, dipping sauces, pickled plums	129
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LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	34
CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	48
SEA BASS TEMPURA heritage tomatoes and beetroot sevice, aji verde, lime	29
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chip	18
BLACK COD sweet corn, maiz morada, polenta, popcorn	44
T-BONE STEAK burnt hispi, chimichurri, yuka fries	90

SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus onion, hishiho miso, crispy yuba, yuzu dressing	17
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	14
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
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	17
CALIFORNIA MAKI snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil	13
VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	10
UNAGI MAKI freshwater eel, cucumber, avocado, spring onion	13
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso leaf	17
LOBSTER MAKI lobster, 10g oscietra caviar, 5g black truffle, nashi pear, grilled asparagus, truffle aji amarillo, crispy nori	65

NIGIRI & SASHIMI

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
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	12
HOTATE (scallop)	12	13
IBODAI (butterfish)	11	12
TAKO (octopus)	11	12
TAMAGO (egg omelette)	6	7
AMAEBI (sweet shrimp)	11	12
IKA (squid)	11	12
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
assortment of 10 84

NIGIRI OMAKASE 7 pieces of nigiri 29
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. Each premium order is presented tableside with a bronze medal and individual certificate of authenticity.