

APERITIVOS

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

SMALL PLATES

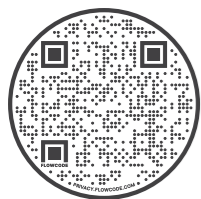
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	18
LOBSTER avocado, pickled shallots	24
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
WAGYU GYOZA kabocha purée and sweet soy	20
SAMBA SALAD baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	19
ASPARAGUS TEMPURA chili, kaffir leaf jam	15

RAW

SEVICHE	
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	18
SALMON* tamarind, sesame, seaweed, macadamia	17
CORN white cusco corn, dried white and mixed cancha, lime, red onion	11
TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive	16
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	19
YELLOWTAIL jalapeño and lemongrass	14

SIDES

JAPANESE STEAMED RICE	6	TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	HERITAGE TOMATO SALAD	8



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 our new tasting menus.

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	30
PORK BELLY butterscotch miso	19
MEAT	
LAMB CHOP red miso and lime	35
FILLET MIGNON chimichurri, heirloom tomatoes, farofa	42
POUSSIN teriyaki, yuzu koshō, japanese egg mayo	22
PORK RIB charred pineapple salsa, soy glaze	24
VEGETABLES	
EGGPLANT sweet soy	11
ASPARAGUS sesame, sweet soy	14

JAPANESE WAGYU ISHIYAKI

KOBE ISHIYAKI 120g	134
hot stone, dipping sauces, pickled plums	
KAGOSHIMA ISHIYAKI 120g	78
hot stone, dipping sauces, pickled plums	
ROBATA-GRILLED KOBE RIBEYE kabocha, kuromitsu, mustard cress	149

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	38
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	54
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	19
BLACK COD peruvian asparagus, miso	46
T-BONE STEAK burnt hispi, chimichurri, yuca fries	96

SAMBA ROLLS

SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	19
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo	17
EZO soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo	17
SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	16
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	16
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	20
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil	16
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	11
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso	19

NIGIRI & SASHIMI

	NIGIRI 2 pcs	TEMAKI 1 pc (hand roll)
	SASHIMI 3 pcs	
KOBE (beef)	26	28
TORO (tuna belly)	15	17
AKAMI (tuna)	11	12
HAMACHI (yellowtail)	12	13
SAKE (salmon)	9	10
ZUWAI GANI (snow crab)	11	12
SUZUKI (sea bass)	9	10
EBI (shrimp)	7	8
SABA (mackerel)	8	9
UNAGI (freshwater eel)	11	12
HOTATE (scallop)	13	14
IBODAI (butterfish)	11	12
UNI (sea urchin)	16	17
IKURA (salmon roe)	13	15

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

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.

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 Chef Lee Bull

Regional Executive Sushi Chef Kazutoshi Kawada

For more information visit: www.sushisamba.com