

APERITIVOS

EDAMAME	sea salt and lime	6
SHISHITO	grilled spicy pepper, sea salt, lime	9
PLANTAIN CHIPS	aji amarillo	6
GREEN BEAN TEMPURA	black truffle aioli	7
MISO SOUP	yuba, japanese mushrooms, coriander	6

SMALL PLATES

CRISPY TAQUITOS	two per order	
YELLOWTAIL	avocado and roasted corn miso	17
VEGETABLE	avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
LOBSTER	avocado, pickled shallots	22
WAGYU GYOZA	kabocha purée and sweet soy	18
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	17
ASPARAGUS TEMPURA	chili, kaffir leaf jam	15

RAW

SEVICHE		
TUNA	pomegranate leche de tigre, maiz morado, wasabi peas, basil	16
SALMON	tamarind, sesame, seaweed, macadamia	15
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	5	TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	7	HERITAGE TOMATO SALAD	8

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	27
	PORK BELLY butterscotch miso	17
	MEAT	
	LAMB CHOP red miso and lime	32
	FILLET MIGNON chimichurri, heirloom tomatoes, farofa	40
	POUSSIN teriyaki, yuzu koshō, japanese egg mayo	20
	PORK RIB charred pineapple salsa, soy glaze	24
	VEGETABLES	
	EGGPLANT sweet soy	11
	ASPARAGUS sesame, sweet soy	14

JAPANESE WAGYU ISHIYAKI

KOBE ISHIYAKI 120g	129
hot stone, dipping sauces, pickled plums	
KAGOSHIMA ISHIYAKI 120g	78
hot stone, dipping sauces, pickled plums	
ROBATA-GRILLED KOBE RIBEYE	144

LARGE PLATES

MOQUECA MISTA	shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	36
CHURRASCO RIO GRANDE	ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	52
MUSHROOM TOBANYAKI	poached egg, assorted mushrooms, yuzu soy, garlic chips	18
BLACK COD	sweet corn, maiz morada, polenta, popcorn	44
T-BONE STEAK	burnt hispi, chimichurri, yuca fries	90

SAMBA ROLLS

SAMBA COVENT GARDEN	soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	18
NEO TOKYO	tuna, tempura flakes, ají panca, spicy mayo	17
EZO	soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo	15
SASA	shrimp tempura, quinoa, padron pepper, coriander, spicy mayo, red onion	14
EL TOPO®*	salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	15
TIGER MAKI	crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	18
CALIFORNIA	snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil	15
VEGGIE	shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	11
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)	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	13
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 35

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.