

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	13
LOBSTER avocado, aji amarillo, jalapeño, lime, maiz morado	15
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	11
YUCA PLANTATION yuca, sesame, sweet potato, smoke emulsion	13
CRISPY CALAMARI tomato, onion, plantain, tamarind, mint	14.5
WAGYU GYOZA kabocha purée and sweet soy	14
SAMBA SALAD baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	15
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	15
MAE TERRA tiny seasonal vegetables, tofu, truffle, beetroot, yuzu, sesame	13
KOBE BUN 🐮 horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori	8

RAW

SEVICHE	
SCALLOP mandarin leche de tigre, pickled mandarin, shiso	12
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	14
SALMON tamarind, sesame, seaweed, macadamia	12
CORN white cusco corn, dried white and mixed cancha, lime, red onion	9
TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive	13
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	15
YELLOWTAIL jalapeño and lemongrass	12

AUTHENTIC KOBE



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

For more information visit:
www.sushisamba.com

JAPANESE WAGYU ISHIYAKI

KOBE ISHIYAKI 1kg 🐮	1000
hot stone, dipping sauces, pickled plums -item must be ordered with at least 48 hours notice-	
KOBE ISHIYAKI 120g 🐮	119
hot stone, dipping sauces, pickled plums	
KAGOSHIMA ISHIYAKI 120g	78
hot stone, dipping sauces, pickled plums	

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

ANTICUCHOS served with peruvian corn	
CORAZÓN DE POLLO aji panca	12
PORK BELLY butterscotch miso	15
SEAFOOD	
HAMACHI KAMA su-shoyu and lime	16
SCALLOP vanilla, jalapeño, mango, aji amarillo	18
OCTOPUS aji panca, smoke, peppers, nori	17
MEAT	
ROBATA-GRILLED KOBE RIBEYE 🐮 kabocha, kuromitsu, mustard cress	144
LAMB CHOP red miso and lime	17
POUSSIN teriyaki, yuzu koshō, japanese egg mayo	16

VEGETABLES	
HERITAGE CARROTS quinoa and smoke emulsion,	11
EGGPLANT sweet soy	9

LARGE PLATES

KOBE CHURRASCO 🐮 kobe ribeye, chorizo, kobe fillet	337
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 dippings sauces	44
SEA BASS TEMPURA heritage tomatoes and beetroot sevice, aji verde, lime	26
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	17
BLACK COD sweet corn, maiz morada, polenta, popcorn	39

SAMBA ROLLS

SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	17
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
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	13
TIGER MAKI tempura tiger prawn, crab meat, takuwan wasabi tobiko, wasabi mayo	17
CALIFORNIA MAKI snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil	12
VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	10
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) 🐮	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
AMAEBI (pink shrimp)	11	12
IKA (squid)	11	12
	NIGIRI	TEMAKI (hand roll)
	SASHIMI	1 pc
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

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include 20% VAT.
A discretionary 13.5% service charge will be added to the bill.

Corporate Chef John Um
Regional Executive Chef Andreas Bollanos
Regional Head Sushi Chef Kazutoshi Kawada