

NARA
£75 per person

SUSHISAMBA®
Sambazonia
a rainforest christmas

Enjoy our festive menu featuring one-of-a-kind dishes inspired by our chefs' visit to communities in the Amazon. A portion of the proceeds from this menu will benefit **Cool Earth**, SUSHISAMBA's longstanding charity partner, and their efforts to halt rainforest deforestation.

APERITIVOS

EDAMAME
sea salt v

MAIZ CANCHA
lime spice v

SMALL PLATES & ROBATA


CRISPY WAGYU TAQUITOS
avocado and shichimi mayonnaise

BOLINHOS DE BACALHAU
cod, lime and shichimi togarashi
mayonnaise, aji amarillo,
purple peruvian potato

HAMACHI KAMA
lime, su-shoyu

SUSHI


ASSORTED NIGIRI
yellowtail, salmon, shrimp

ASHÁNINKA MAKI 
miso cured tuna, mustard leaf,
asparagus, mango, avocado, yuca crisp,
wasabi jalapeño

EZO
soy-marinated salmon, asparagus, onion,
chives, sesame, tempura crunch,
soy paper, wasabi mayonnaise

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

'CANNED' TUNA 
aji verde yuzu emulsion, yuca crisp, kikuna,
crispy shallot, huacatay purée

TO SHARE

MOQUECA MISTA
shrimp, squid, sea bass, mussels, clams,
coconut milk, dendê oil, chimichurri rice

COCONUT RICE v
chives

PERUVIAN CORN v
micro coriander

DESSERT

CHOCOLATE BANANA CAKE v
maple butter, plantain chip, vanilla rum ice cream

This is a sample menu and may change due to seasonal ingredients and availability. Please inform us should you have any specific food allergies or intolerances. The menu is designed as a sharing concept and dishes are served in no particular order.