



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

THE FORAGE 
lulo leche de tigre caliente, ollucos, purple
potato, jerusalem artichoke, huancaína,
papa criolla


WAGYU GYOZA
kabocha purée and sweet soy

POUSSIN
teriyaki, japanese-style mayonnaise,
yuzu kosho

BLACK COD
sweet corn, maiz morada,
polenta, popcorn


RAW

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

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

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

EL TOPO®
salmon, jalapeño, shiso leaf,
fresh melted mozzarella, crispy onion

TO SHARE

CHURRASCO RIO GRANDE
ribeye, chorizo, wagyu picanha

COCONUT RICE v
chives

PERUVIAN CORN v
micro coriander

DESSERT

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