

SAPPORO

£220 per person

SUSHISAMBA®



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

GREEN BEAN TEMPURA
black truffle aioli v

SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS
avocado and shichimi mayonnaise

'MISTURITA' 
pork belly, gyoza crisp, aji panca, radish,
avocado purée, celeriac, nasturtium

SHRIMP TEMPURA
snap pea julienne, spicy mayonnaise,
black truffle vinaigrette

BLACK COD
sweet corn, maiz morada,
polenta, popcorn

TO SHARE


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

CHURRASCO RIO GRANDE
ribeye, chorizo, aged picanha

COCONUT RICE v
chives

PERUVIAN CORN v
micro coriander

SUSHI

ASSORTED NIGIRI 
tuna, yellowtail, salmon, uni, kobe


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

RAW

KANPACHI TIRADITO
yuzu, black truffle oil, sea salt

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

DESSERT

SAMBAZONIA 
asháninka chocolate, mango, yuzu, tropical matcha sorbet,
raindrop 'cake', hazelnut crumble, pistachio

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.