

SUSHISAMBA®

TERRACE MENU

APERITIVOS

- EDAMAME** sea salt and lime 5
- PLANTAIN CHIPS** aji amarillo 6
- SHISHITO** grilled spicy pepper, sea salt, lime 9
- GREEN BEAN TEMPURA** black truffle aioli 7

SMALL PLATES

- CRISPY TAQUITOS** two per order
 - YELLOWTAIL** avocado and roasted corn miso 15
 - VEGETABLE** avocado, radish, red onion, peppers, pickled shimeji mushrooms 13
 - LOBSTER** avocado, pickled shallots 20
- ASPARAGUS TEMPURA** chili, kaffir leaf jam 15
- WAGYU GYOZA** kabocha purée and sweet soy 11

RAW

- KANPACHI TIRADITO** yuzu, black truffle oil, garlic, chive 14
- YELLOWTAIL TIRADITO** jalapeño and lemongrass 13

ANTICUCHOS

served with peruvian corn

- CHILEAN SEA BASS** miso 26
- PORK BELLY** butterscotch miso 15
- BEEF CHEEKS ANTICUCHOS** brazilian beer, pickled wasabi 18

NIGIRI & SASHIMI

KOBE (beef) 24

TORO (tuna belly) 14

AKAMI (tuna) 11

HAMACHI (yellowtail) 11

SAKE (salmon) 8

SAMBA ROLLS

SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu, miso 17

NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo 16

VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes 10

DESSERT

ASSORTED MOCHI soft Japanese rice cake filled with ice cream served with white chocolate ganache 9

CHOCOLATE BANANA CAKE maple butter, plantain chip, vanilla rum ice cream 10

COCKTAILS

SIGNATURE SERVES

**Cocktails created over the years at our SUSHISAMBA locations,
by our bar team – both past and present.**



SAMBA SOUR Fresh, Citrus, Velvety 15

A modern Pisco Sour, for the modern Pisco Sour drinker. Barsol pisco, Maraschino liqueur and turmeric, shaken hard with Japanese citrus and egg whites.



CHUCUMBER Fresh, Light, Vegetal 14

Shochu, maraschino liqueur, plum sake and bitters. Shaken with fresh cucumber.



TOM YAM Fresh, Fiery, Cooling 15

Hendrick's gin, coriander infusion, chilli, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juices. Served long.



NINA FRESA® Fruity, Bitter, Sweet 14

Russian Standard Platinum vodka, strawberry, grapefruit and guava, shaken with rhubarb bitters, lime and sugar.



NASHI MARTINI Light, Fresh 15

Grey Goose La Poire vodka, St. Germain and plum sake. Stirred with lychee water, passion fruit syrup and yuzu.



KAFFIRINHA Fragrant, Herbaceous 13

Our creative take on the Brazilian Classic. Fragrant Kaffir lime leaves infused in Velho Barreiro cachaça, churned with lime and sugar and served short, over crushed ice.



LYCHEE COOLER Creamy, Tropical, Fresh 15

Grey Goose Le Citron vodka, elderflower cordial and vanilla. Shaken hard with coconut cream and lychee water. Served long.



CAFÉ MILLONARIO Rich, Velvety, Aromatic 14

Our take on the iconic Espresso Martini. Coffee washed Bacardi Carta Negra rum, spiced maple and dark chocolate liqueur. Shaken with the obligatory shot of espresso.



SHISO FINE Herbaceous, Citrusy, Fresh 13

Russian Standard Platinum vodka, shiso leaf, apple and Thai basil syrup. Churned through crushed ice with apple and lime juices. Finished with a drizzle of cassis.



KOBE COCKTAIL* Rich, Nutty, Velvety 29

Kobe fat washed Japanese whisky, salted caramel, maple. Stirred until icy cold and served over a block of ice.





SAMBATINI® Our monthly inspiration created in-house by our bar team.

SAMBA SERVES

Inspired by flavour and changing with the seasons. The below list of cocktails have been created in-house by our bar team and are exclusive to this location.

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|  | COCONUT BATIDA Long, Fresh, Tropical 14
Velho Barreiro cachaça and Bacardi Cuatro rum churned through crushed ice with coconut liqueur and lime. Served long. |
|  | SAKE SPRITZ Light, Fresh, Floral 15
Rosé wine and St.Germain elderflower liqueur. Spritzed with Mio sparkling sake and grapefruit oils. Served long. |
|  | GREEN TEA & PEACH BELLINI Fruity, Dry, Sparkling 15.5
Sencha green tea & peach liqueur and peach purée gently blended with Prosecco. |
|  | PAN DAN Smokey, Short, Spirituous 16
Monkey Shoulder scotch whisky, pan dan infusion, fig and caramel bitters. Stirred down and served over a chunk of ice. |
|  | LITTLE PEDRO Short, Fresh 15
Chilli infused Barsol pisco and Ancho Reyes Verde shaken hard with cucumber, yuzu and Orgeat. Served short and over ice. |

NON ALCOHOLIC

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|  | TONKA ICED COFFEE Sweet, Bitter 8
iced americano coffee, milk, mint, tonka beans and salted caramel |
|  | SAFFRON-SHISO "CAIPIRINHA" Bold, Spicy, Refreshing 8
lime, saffron, shiso, ginger beer |
|  | LYCHEE-LEMONGRASS "COLLINS" Light, Refreshing, Sweet 8
lychee juice, lime juice, lemongrass, chilli syrup, soda water |
|  | AMORA Bold, Refreshing, Sweet 8
blackberries, blueberries, peach, apple & pineapple juice, red pepper syrup, soda water |

CHAMPAGNE & WINE BY THE GLASS

CHAMPAGNE

125 ml

NV TAITTINGER, BRUT RESERVE, REIMS	15
NV TAITTINGER, BRUT PRESTIGE ROSÉ, REIMS	19
NV TAITTINGER, BRUT 'PRELUDE GRAND CRUS', REIMS	23

WHITE

125 ml

MAISON BELENGER, IGP COTES DE GASCOGNE BLANC, LANGUEDOC-ROUSSILON, FRANCE	8
JOURNEY'S END, SAUVIGNON BLANC, THE WEATHER STATION, W.O. COASTAL, SOUTH AFRICA	9
WEINGUT MARKUS MOLITOR, RIESLING TROCKEN, KLOSTERBERG MOSEL, GERMANY	9
DOMAINE COSTAL, CHABLIS, BURGUNDY, FRANCE	13
MILLTON TE ARAI CHENIN BLANC, GISBORNE, NEW ZEALAND	12

ROSÉ

125 ml

DOMAINE LAFAGE, CÔTES CATALANES, FRANCE	8
CHATEAU SAINT ROUX, PIGEONNIER ORGANIC, COTES DE PROVENCE, FRANCE	11

RED

125 ml

LA DAMA, VALPOLICELLA CLASSICO, VENETO, ITALY	9
BODEGAS BHILAR, LAGRIMAS DE GRACIANO, RIOJA, SPAIN	9
BODEGA ARGENTO, SINGLE VINEYARD MALBEC, MENDOZA, ARGENTINA	10
JOURNEY'S END, SHIRAZ, SINGLE VINEYARD, STELLENBOSCH, SOUTH AFRICA	11
JOSEF CHROMY, PINOT NOIR, TASMANIA, AUSTRALIA	14

WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

NON VINTAGE / MULTI VINTAGE

	bottle	1.5 L
NV TAITTINGER, BRUT RESERVE, REIMS	87	180
NV POL ROGER BRUT, RÉSERVE, ÉPERNAY	105	
NV TAITTINGER, NOCTURNE, SEC, REIMS	114	
NV BOLLINGER BRUT, SPECIAL CUVÉE, Aÿ	126	
NV TAITTINGER, BRUT 'PRELUDE GRAND CRUS', REIMS	130	
NV KRUG BRUT, GRANDE CUVÉE, REIMS	315	
NV TAITTINGER, BRUT PRESTIGE, ROSÈ, REIMS	110	210
NV NV LAURENT PERRIER BRUT, ROSÈ, TOURS-SUR-MARN	130	
NV KRUG BRUT, ROSÈ, REIMS	450	

VINTAGE

2010 DOM PÉRIGNON BRUT, ÉPERNAY	275
2007 TAITTINGER, COMTES DE CHAMPAGNE, GRAND CRU, REIMS	322
2012 LOUIS ROEDERER BRUT CRISTAL, REIMS	385
2006 DOM PÉRIGNON BRUT ROSE`, ÉPERNAY	499
2008 LOUIS ROEDERER BRUT, CRISTAL ROSE`, REIMS	957

PROSECCO

2018 CANEVEL, PROSECCO SUPERIORE, VALDOBBIADENE, VENETO	57
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JAPANESE SAKE 日本酒

NIHONSHU

Ask our sake Sommeliers for the ideal service temperatures.

	100ml	300ml	720ml
SHIRAKABEGURA, 'MIO', SPARKLING SAKE, HYOGO 松竹梅白壁蔵「霽」スパークリング清酒 SMV -7 ABV 5% Refreshing and fruity with unique sweet aroma. Crafted in the traditional brewing style, with rice, water and koji.	9.5	29	
TAMAGAWA 'TOKUBETSU JUNMAI' HEART OF OAK, JUNMAI, KYOTO 玉川『特別純米 純米 京都 SMV +4.4 ABV 16.5% Nutty and toasty with a wild berry zing.	11	31	68
SEITOKU, 'TRAPEZA' JUNMAI GINJO, GUNMA 聖徳『純米吟醸』純米吟醸 群馬 SMV+3 ABV15.5% Graceful, refined, with just enough body to support its delicate flavour.	11	32	71
SOHOMARE, 'HEART AND SOUL' TOKUBETSU KIMOTO JUNMAI, TOCHIGI 惣誉“生酏仕込”純米 栃木 SMV+4 ABV 15% Gold award winner sake. Soft and refreshing with great balance and rich umami flavours. Made with Yamadanishiki, Japan's finest sake-brewing rice.	10.5	31.5	74
TEDORIGAWA, IKI NA ONNA, 'LADY LUCK' DAIGINJO, ISHIKAWA 手取川“いきな女”大吟醸 石川 SMV+5 ABV 16.2% Rich, impressive and complex on the palate with wild honey aromas. Clean, with long, dry finish.	14	40	96

*SMV: Sake Meter Value To help understand the level of how sweet or dry the sake is. Neutral (semi-dry) is considered to be “+2”, numbers higher than this indicate the sake's likely to be drier. Lower than +2 are sweeter and fruitier in flavour.

*Sake is subject to availability. All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

BOTTLED BEER

ASAHI, JAPAN 5.2%	6
BRAHMA, BRAZIL 4.8%	6

SOFT DRINKS

FEVER TREE, ASSORTED	3
COCA COLA, DIET COCA COLA	3
OLD JAMAICAN GINGER BEER	3
JUICES, ASSORTED	3
FILTERED STILL AND SPARKLING WATER	4

COFFEE

CAFFÉ MUSETTI

AMERICANO	4
FILTER COFFEE	4
ESPRESSO	3.5/5
MACCHIATO	3.5/5
CAFE LATTE	4
CAPPUCCINO	4
FLAT WHITE	4
HOT CHOCOLATE	4
MOCHA	4

TEA

JING TEA

ASSAM BREAKFAST	4.5
JING EARL GREY	4.5
WHOLE CHAMOMILE FLOWERS	4.5
FRESH MINT	4.5
MATCHA SUPREME	8.5
SENCHA	7