

APERITIVOS

EDAMAME soybean, orange salt, lime	6
PLANTAIN CHIPS pickled onion, ají amarillo	7
GREEN BEAN TEMPURA black truffle aioli	9
MISO SOUP smoked shiitake, yuba, nameko, fresh coriander	6
CORN KAKIAGE miso mayo	7
PÃO DE QUEIJO brazilian cheese bread, aji-tomato, coriander	6

SMALL PLATES

CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	16
VEGETABLE avocado, radish, red onion, pepper, pickled shimeji mushrooms	14
SHRIMP TEMPURA snap pea julienne, black truffle vinaigrette, spicy mayo	16
WAGYU GYOZA kabocha purée, sweet soy	15
VEGETABLE AND FLOWER TEMPURA sunomono vegetables, shichimi togarashi, yuzu	15

RAW

SEVICHE

TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	15
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NIKKEI salmon, tamarind, sesame, seaweed, macadamia	16
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TIRADITO

KANPACHI yuzu, black truffle oil, sea salt, garlic, chive	13
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YELLOWTAIL jalapeño, lemongrass	14
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ROBATA

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

ANTICUCHOS served with peruvian corn

CHICKEN aji amarillo	15
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MEAT

SHORT RIB creamy quinoa, granola, almonds, pickled onion	17
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VEGETABLE

AVOCADO truffle tofu, japanese pickled radish, su shoyo	9
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ASPARAGUS sweet soy, sesame	10
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JAPANESE MUSHROOMS su shoyo, sweet soy, sesame	10
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JAPANESE WAGYU ISHIYAKI

KAGOSHIMA 120g hot stone, dipping sauces, pickled plums	79
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LARGE PLATES

MUSHROOM TOBANYAKI poached egg, japanese mushrooms, garlic chip	19
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CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	53
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SEABASS TEMPURA heritage tomatoes and beetroot sevice aji verde, lime	30
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SAMBA ROLLS

SAMBA AMSTERDAM tuna, salmon, yellowtail, white fish, cucumber, avocado, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	20
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NEO TOKYO spicy tuna, tempura crunch, lotus root aji panca, spicy mayo	19
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EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayo, fresh melted mozzarella	18
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TIGER MAKI takuwan, wasabi tobiko, crab meat, tempura prawn, tiger prawn, wasabi mayo, beetroot yogurt soy reduction	21
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KING CRAB CALIFORNIA MAKI king crab, cucumber, avocado, sesame, japanese mayo, truffle oil	20
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VEGGIE MAKI takuwan, cucumber, avocado, sesame, sweet gourd, spring onion, tempura crunch	16
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NIGIRI & SASHIMI

	NIGIRI & SASHIMI 1 pc	TEMAKI (hand roll)
WAGYU (japanese beef)	8	21
AKAMI (tuna)	6	16
HAMACHI (yellowtail)	5	15
SAKE (salmon)	5	13
EBI (steamed shrimp)	4	12

DESSERT

ASSORTED MOCHI soft japanese rice cake filled with ice cream served with white chocolate sauce	9
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WELCOME TO THE RAINFOREST asháninka chocolate, asháninka coffee, vanilla, pistachio, macadamia, sugarcane	13.5
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CHOCOLATE BANANA CAKE maple butter, plantain chip, vanilla rum ice cream	12.5
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VEGAN MENU

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JAPANESE MUSHROOMS su shoyo, sweet soy, sesame	10
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ASPARAGUS sweet soy, sesame	10
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LARGE PLATES

MUSHROOM TOBANYAKI japanese mushrooms, yuzu soy	19
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NIGIRI & MAKI

OSHINKO MAKI	9
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AVOCADO MAKI	10
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SELECTION OF VEGGIE NIGIRI 6pcs	14
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