

# TERRACE MENU

## APERITIVOS

EDAMAME sea salt and lime	5
PLANTAIN CHIPS aji amarillo	6
MAIZ assorted peruvian corn	4
PASTEIS DE CHORIZO sofrito, huancaína	6

## SMALL PLATES

SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	14
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	15
LOBSTER avocado, aji amarillo, jalapeño, lime, maiz morado	17
VEGETABLE avocado, red onion, peppers, pickled shimeji mushrooms	13
TUNA SEVICHE pomegranate, leche de tigre, maiz morado, wasabi peas	15
SCALLOP SEVICHE mandarin leche de tigre, pickled mandarin, shiso	13
CORN SEVICHE white cusco corn, dried white and mixed cancha corn, lime, red onion	10
SALMON SEVICHE tamarind, sesame, seaweed, macadamia	14
TUNA TIRADITO yuzu, soy, wasabi pickle, black truffle, yuzu caviar	16
YELLOWTAIL TIRADITO jalapeño and lemongrass	12
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	13

## FROM THE GRILL

<b>ANTICUCHOS</b>	
2 skewers, served over peruvian corn	
PORK BELLY butterscotch miso	15
CORAZON DE POLLO aji panca	12
CHICKEN teriyaki	13
RIBEYE aji panca	22
KOBE RIBEYE aji panca	144
<b>VEGETABLES</b>	
EGGPLANT sweet soy	9
ASPARAGUS sweet soy and sesame	11

## SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy yuba, yuzu dressing	17
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	13
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo	16
EZO soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo	13
SASA shrimp tempura, quinoa, padron pepper, coriander, spicy mayo, red onion	12
CALIFORNIA MAKI snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil	12
VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	10

## SUSHI & SASHIMI

	2pcs of nigiri / 3pcs of sashimi	temaki 1pc
AKAMI (tuna)	10	11
SAKE (salmon)	8	8
HAMACHI (Yellowtail)	10	11
EBI (shrimp)	6	7

## DESSERT

ASSORTED MOCHI soft japanese rice cake filled with ice cream, white chocolate ganache	9
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Corporate Chef John Um

Chef de Cuisine Paco Morales

All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. SUSHISAMBA is not a gluten-free establishment. All dishes on this menu do not use gluten containing ingredients. While we do our best to prevent cross-contact, items may be exposed to traces of gluten during preparation.