

SUSHISAMBA®

APERITIVOS

EDAMAME sea salt and lime <i>allergens: soy, citrus</i>	5
PLANTAIN CHIPS aji amarillo <i>allergens: mustard, celery, onions, citrus, pepper</i>	7

SMALL PLATES

WAGYU GYOZA kabocha purée and sweet soy <i>allergens: dairy, wheat, soy, egg, sesame, mustard, celery, garlic, onions, mushroom</i>	16
SAMBA SALAD baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrots, radish, apple and mango dressing <i>allergens: nuts, gluten, soy, mustard, celery, garlic, onions, mushroom, citrus, bell pepper</i>	16
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso <i>allergens: fish, wheat, soy, egg, sesame, mustard, celery, garlic, onions, citrus, pepper, alcohol</i>	15
VEGETABLE avocado, red onion, peppers, pickled shimeji mushrooms <i>allergens: wheat, egg, mustard, celery, onions, mushroom, citrus, pepper</i>	13
TUNA SEVICHE pomegranate, leche de tigre, maiz morado, wasabi peas <i>allergens: fish, wheat, soy, mustard, celery, garlic, onions, citrus, pepper</i>	16
YELLOWTAIL TIRADITO jalapeño and lemongrass <i>allergens: fish, wheat, soy, mustard, celery, garlic, onion, citrus, pepper, alcohol</i>	13

ROBATA

LAMB CHOP red miso and lime <i>allergens: dairy, wheat, soy, mustard, celery, citrus, alcohol</i>	19
POUSSIN teriyaki, yuzu kosho, japanese egg mayo <i>allergens: wheat, soy, egg, sesame, mustard, celery, garlic, onions, citrus, pepper</i>	17
EGGPLANT sweet soy <i>allergens: dairy, gluten, soy, sesame, mustard, celery, garlic, onion, alcohol</i>	9
ANTICUCHOS	
PORK BELLY butterscotch miso, peruvian corn <i>allergens: dairy, wheat, soy, egg, mustard, celery, onions, citrus, pork, alcohol</i>	15
CHILEAN SEABASS miso, peruvian corn <i>allergens: fish, dairy, milk, soy, gluten, sulphur dioxide</i>	26
TOFU aji panca, peruvian corn <i>allergens: soy, dairy, gluten, sulphur dioxide</i>	12

LARGE PLATES

- MUSHROOM TOBANYAKI** poached egg, assorted mushrooms, yuzu soy, garlic chip 22
allergens: dairy, gluten, soy, egg, mustard, celery, garlic, onion, mushroom, citrus, alcohol
- BLACK COD** sweet corn, maiz morada, polenta, popcorn 44
allergens: fish, dairy, wheat, soy, mustard, celery, garlic, onion, chives, citrus, pepper, alcohol
- CHURRASCO RIO GRANDE** ribeye, chorizo, picanha served with black beans, 49
sautéed greens, farofa, SUSHISAMBA dipping sauces
allergens: gluten, mustard, celery, garlic, onion, citrus, pepper, pork

SAMBA ROLLS

- SAMBA LONDON** tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, 17
crispy yuba, yuzu dressing
allergens: fish, wheat, soy, egg, sesame, mustard, sulphur dioxide, onions, pepper, citrus
- NEO TOKYO** tuna, tempura flakes, aji panca, spicy mayo 16
allergens: fish, wheat, egg, sesame, mustard, celery, sulphur dioxide, pepper, alcohol
- EZO** soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, 16
soy paper, wasabi mayo
allergens: fish, wheat, soy, egg, sesame, mustard, celery, sulphur dioxide, onions, alcohol
- CALIFORNIA MAKI** snow crab, cucumber, avocado, sesame, japanese mayo, truffle oil 13
allergens: molluscs, crustaceans, fish, gluten, soy, egg, sesame, mustard, celery, sulphur dioxide, mushroom, pepper
- NEGITORO** tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso 17
allergens: fish, wheat, soy, mustard, celery, sulphur dioxide, onion
- VEGGIE MAKI** shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion 10
allergens: wheat, soy, egg, sesame, mustard, celery, sulphur dioxide, onions
- TIGER MAKI** tempura tiger prawn, crab meat, takuwan wasabi tobiko, wasabi mayo 17
allergens: molluscs, crustaceans, fish, gluten, soy, egg, sesame, mustard, celery, sulphur dioxide

SASHIMI & NIGIRI

nigiri 2pcs / sashimi 3pcs

- TORO tuna belly 14
AKAMI tuna 11
HAMACHI yellowtail 11
SAKE salmon 8
SUZUKI sea bass 8
EBI shrimp 6

DESSERT

- ASSORTED MOCHI** soft japanese rice cake filled with ice cream, white chocolate ganache 9
allergens: dairy, egg, mustard, celery

SAMBA BOOST

3-course menu | £30

our new immunity-strengthening menu packed with vitamins & minerals
to help you stay healthy this season

choose one from each section

STONE BASS SEVICHE avocado, lime, red onion, chili, coriander, plantain chips

high in protein, iron, omega 3 and fiber to aid digestion

allergens: fish, sulphur dioxide, sesame, mustard, onion, citrus

BEEF TATAKI pickled kohlrabi, ginger & turmeric tamari sauce, yuzu, fermented garlic mayo
anti-inflammatory, enriched with healthy natural bacteria to support a healthy gut

allergens: garlic, soy, egg, gluten, sulphur dioxide, mustard

ENDIVE SALAD crispy tofu, pink grapefruit, sake pickled fennel, manuka miso, brazil nuts
high in vitamin A to support the immune system

allergens: nuts, soy, gluten, mustard, alcohol

SAMBA BOOST ROLL cured salmon, brown rice, kimchi, avocado, tobiko, toasted pine nuts
supports gut health and longevity

allergens: fish, wheat, soy, nuts, sesame, mustard, celery, sulphur dioxide

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GRILLED SALMON yuzu kosho, crispy buckwheat

healthy fats, superfood high in protein, fiber and iron to support energy & mental focus

allergens: fish, gluten, wheat, soy, mustard, peppers

GREEN TEA BRAISED BEEF lemongrass, chickpeas, cauliflower, shiso, pickled shiitake
high in antioxidants good for gut health and reducing inflammation

allergens: gluten, soy, mustard, garlic, mushroom, sulphur dioxide

MISO BAKED SQUASH charred broccoli, pumpkin seed relish, hajikami ginger

full of vitamins to support healthy immune system

allergens: soy, mustard, citrus, sulphur dioxide

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PERUVIAN CHOCOLATE MOUSSE 85% extra dark chocolate, orange, ginger

rich in antioxidants and packed with nutrients to improve heart health

allergens: dairy, gluten, cocoa, citrus

SEASONAL FRUIT SALAD passionfruit syrup

packed with nutrients and vitamin C to help support body's natural immune response

allergens: citrus

COCKTAILS

BOTTLE CONDITIONED COCKTAILS 70CL

CHERRY BLOSSOM NEGRONI Bombay Sapphire gin, Martini Riserva Speciale Rubino & Martini Riserva Speciale Bitter. Infused with cherry blossom.	45
PINA COLADA OLD FASHIONED Bacardi Añejo Cuatro and Carta Negra rums. Infused with pineapple and burnt coconut with a touch of salted maple.	45
COFFEE & CHOCOLATE BOULEVARDIER Monkey Shoulder Scotch whisky, Campari, Punt e Mes & chocolate bitters. Slow dripped through roasted Asháninka Peruvian coffee.	45

MOCKTAILS 70CL

TONKA ICE COFFEE americano coffee, milk, mint, salted caramel, tonka bitter	19
SAFFRON SHISO CAIPIRINHA ginger beer, limes, saffron, shiso	19
LYCHEE LEMONGRASS COLLINS lychee, lime juice, lemongrass, chilli, soda	19
AMORA blackberries, blueberries, peach puree, apple juice, pineapple juice, red paprika, soda	19

SAKE

Black Honjozo	18cl / 15
Black Honjozo	72cl / 45
Silver Junmai Ginjo	72cl / 57
Gold Junmai Daiginjo	72cl / 74
Takara SHIRAKEBEGURA 'MIO' Hyogo	30cl / 15

WINE

CHAMPAGNE

Taittinger Brut Reserve, Reims, NV	55
Taittinger Brut Prestige, Rose, Reims, NV	78
Taittinger Prelude 'Grand Crus', Reims, NV	85

WHITE WINE

El Muro, Blanco, Macabeo	17
Herdade do Esporao Pe Branco, Alentejo	18
Journey's End 'Weather Station', Sauvignon Blanc	25
Cantine, Russolo Ronco Calaj, Pinot Grigio	30
St Cosme, Les Deux Albions, GP Vaucluse, Principaute' D'Orange	35
Sancerre, Les Chailloux, Domaine Fouassier	45

RED WINE

Paul Mas, Valmont, Languedoc Red	18
Trapiche, Malbec, Estacion 1883	25
Conde de Valdemar, Rioja reserve, MG	29
Le Salette, Valpolicella Classico	29
Altos de Jose Ignacio, Reserve Tannat	29
Journey's End, Single Vineyard Shiraz	35

ROSE

Lafage, Cote Domaine Lafage, Cote Rose	25
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B E E R

Asahi	4
Brahma Beer	4
Whitstable Bay	4