

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

17

A modern Pisco Sour, for the modern Pisco Sour drinker. BarSol Primera Quebranta pisco, Maraschino liqueur and turmeric, shaken hard with Japanese citrus and egg whites. Served 'up'.



JALISCO ICED TEA Refreshing, Tangy, Spicy

17

Ojo de Dios Hibiscus mezcal, pineapple tepache, green chili liqueur, and lime. Shaken and served long over ice.



TOM YAM Fresh, Fiery, Cooling

17

Still G.I.N., coriander infusion, chili, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juice. Served long.



SAKE SPRITZ Light, Fresh, Floral

17

Château Minuty Prestige Rosé wine and St. Germain elderflower liqueur. Spritzed with Mio sparkling sake and grapefruit oils. Served long.



GOLDEN PEAR Floral, Citrusy, Effervescent

18

Grey Goose La Poire vodka, Lillet Blanc and Champagne cordial. Stirred with plum bitters, yuzu and lychee liqueur. Stirred and served up.



PANDANA Floral & Herbaceous

16

Pandan-infused KAY sake, coconut oil-washed cachaça, and lychee cordial. Served short over a block of ice.



LYCHEE COOLER Creamy, Tropical, Fresh

18

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



CAFÉ MILLONARIO Rich, Velvety, Aromatic

17

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. Served 'up'.



MANGO GROVE Vibrant, Herbaceous, Fresh

16

Desi Daru Mango vodka, homemade mint wine and fresh lime. Shaken and served long over ice.



KOBE COCKTAIL Rich, Nutty, Velvety

29

Kobe fat washed Suntory Toki whisky, salted caramel and maple. Stirred until icy cold and served short over ice cube.

All prices include 20% VAT.

A discretionary 15% service charge will be added to the bill

COCKTAILS

SAMBA SERVES

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

SAMBATINI® Our monthly inspiration created in-house by our bar team. MP
Ask your server for details.

 **RYU'S LEGEND** Tantalizing & Complex 16
Belvedere vodka, sake, and passionfruit purée. Churned through crushed ice with ginger, sancho pepper and agave. Served short.

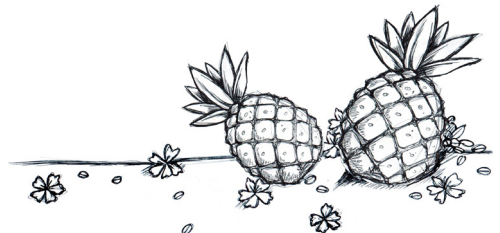
 **MOMO MARY** Umami, Savory, Vibrant 16
Still G.I.N., sake, Momotaro tomato juice, wasabi, shiso, and ponzu.
Served long over ice.

 **PINEAPPLE PALOMA** Bright, Zesty, Refreshing 17
Teremana Blanco and Reposado tequila, pineapple oleo saccharum and lime.
Shaken and topped with Franklin & Sons pink grapefruit soda. Served long over ice.

 **TOMMY'S TEMPORADO** Spicy, Bold, Refreshing 18
El Rayo Plata tequila, Ojo de Dios ODD Hibiscus mezcal, lime, mint and strawberry oleo saccharum, spiked with green tabasco. Shaken and served short over ice.

 **SAKURA NEGRONI** Smooth, Bitter, Complex 16
Still G.I.N., Campari, Antica Formula vermouth, cherry cordial, and cherry bitters.
Stirred, served short over an ice block.

CHANDON GARDEN SPRITZ 15 glass 60 bottle Refreshing spritz crafted from high quality sparkling wine and orange peel liqueur. No artificial additives. Served over ice.



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NON-ALCOHOLIC

MOCKTAILS

	¡BACÁN! Light, Fragrant, Refreshing Carbonated coconut water paired with orange blossom, lemon verbena, and vanilla cordial. Served long over a block of ice.	12
	SAFFRON-SHISO "CAIPIRINHA" Bold, Spicy, Refreshing Franklin & sons brewed ginger beer churned with lime, saffron, sugar and shiso. Served short over crushed ice.	10
	LYCHEE-LEMONGRASS "COLLINS" Light, Refreshing, Sweet Lychee juice, lemongrass, chilli and lime, spritzed with Franklin & Sons soda water. Served long.	10
	GINGER COLADA Zesty, Creamy, Tropical Ginger, orange, and pineapple juice mixed with turmeric-infused coconut milk and vanilla. Served short over crushed ice.	10
	COCONADA Tropical, Creamy, Bright Citrus-boosted orange and pineapple juice shaken with homemade Brazilian lemonade. Served long over crushed ice.	10
	MATCHA BLISS Earthy & Vegetal Everleaf Marine, agave, matcha powder and yuzu. Served long over ice.	10
	SUNSET SOUR Bitter, Sweet, Earthy Everleaf Forest, plum, apple juice and saffron. Shaken hard with lemon and egg white. Served short.	10

BOTANICAL SPIRITS

EVERLEAF MARINE	8
EVERLEAF FOREST	8
SEEDLIP GARDEN 108	8

WINE

	glass	bottle
WILD IDOL, SPARKLING ROSÉ, GERMANY (NON-ALCOHOLIC)	12	65

CHAMPAGNE & WINE BY THE GLASS

CHAMPAGNE

125 ml

VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS	21
VEUVE CLICQUOT, BRUT ROSÉ, REIMS	23
RUINART, BLANC DE BLANCS BRUT, REIMS	40

WHITE

125 ML

VINHO VERDE, "LOUREIRO" QL, QUINTA DA LIXA, PORTUGAL	11
VIOGNIER, CHÂTEAU FONTARÈCHE, LANGUEDOC-ROUSSILLON, FRANCE	12
RIESLING "FEINHERB" (OFF DRY), GENERATIONS, AXEL PAULY, MOSEL, GERMANY	13
ALVARINHO "MILAGRES" QUINTA DA PEDRA, MONÇÃO E MELGAÇO, PORTUGAL	13
SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND	15
CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	16

125ML CORAVIN PRESERVATION SYSTEM

2022 CLOUDY BAY "CHARDONNAY" MARLBOROUGH, NEW ZEALAND	18
2024 ASSYRTIKO, DOMAINE SIGALAS, SANTORINI, GREECE	21
2019 HERMITAGE, ETIENNE GUIGAL, RHÔNE VALLEY, FRANCE	26

ROSÉ

125 ML

COTES DE PROVENCE, MINUTY "PRESTIGE" ROSÉ, CHÂTEAU MINUTY, FRANCE	15
TOSCANA ROSÉ "GIARDINO" SANTA CRISTINA, ANTINORI, TUSCANY, ITALY	13

RED

125 ML

DOURO, CRASTO, QUINTA DO CRASTO, PORTUGAL	12
BARBERA D'ASTI, FIULOT, PRUNOTTO, PIEDMONT, ITALY	13
MALBEC, TERRAZES DE LOS ANDES, LUJAN DE CUYO, MENDOZA, ARGENTINA	14
CABERNET SAUVIGNON, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	16
PINOT NOIR, LA CREMA, SONOMA COAST, CALIFORNIA, USA	19

125ML CORAVIN PRESERVATION SYSTEM

2018 BARBARESCO, CERETTO, PIEDMONT, ITALY	25
2019 TOURIGA NACIONAL, QUINTA DO CRASTO, DOURO, PORTUGAL	26
2015 CHÂTEAU LASSEGUE "GRAND CRU CLASSÉ" SAINT EMILION, BORDEAUX, FRANCE	28

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JAPANESE SAKE 日本酒

NIHONSHU

100ml GLASS, 300ml CARAFE, 720ml BOTTLE.
Sommelier sake temperature symbols ❄ (cold) ☀ (warm)

		glass	carafe	btl
220	GINJO, VANISHING POINT TOKUSEN KOSHI NO KANBAI, NIIGATA 越乃寒梅 “特撰” 吟醸 新潟 SMV+8 ABV 16%, 500ml - ❄ Ineffable flavours diffuse and converge at mind's edge.	19	57	93
226	GINJO JUNMAI 'SHIRO' SAKE MATINEE, MASUMI, NAGANO 真澄 “白妙” 純米吟醸 長野 SMV-3 ABV12% - ❄ Smooth and gentle, lightly poised.	19	57	117
229	NAMA GENSU GINJO JUNMAI "ARABASHIRI" (FIRST RUN) MASUMI, NAGANO 真澄 “あらばしり” 生純米吟醸 長野 SMV-6 ABV 17% - ❄ Savory, with lilting acidity and big flavour	21	63	135
112	TOKUBETSU JUNMAI, 'SOUTHERN BEAUTY', NANBU BIJIN, IWATE 南部美人 特別純米 岩手 SMV+4 ABV15% - ❄ or ☀ A nose of ripe fruits and a well-rounded palate with a clean finish.	17	51	98
507	DAIGINJO JUNMAI „KAY SAKE” AUMONT BREWERY, NIIGATA 王紋 “KAY” 純米大吟醸 新潟 SW -3 ABV 15.8% - ❄ Fragrant crisp aromas and fruity notes with lingering fresh aftertaste	20	60	125
228	GINJO JUNMAI “BLACK DRAGON” KOKURYU, FUKUI 黒龍 “純米吟醸” 純米吟醸 福井 SMV+4.5 ABV 15.5% - ❄ or ☀ Enticingly mysterious flavour, rich and welcoming	19	57	117

SPECIALITY

422	SPARKLING “ORIGARAMI” JUNMAI GINJO, MASUMI, NAGANO 真澄 “おりがらみ” スパークリング 長野 SMV-49 ABV 11% - ❄ Zesty sparkle, with a savory twist	20		139
419	SPARKLING NIGORI, 'TOBIROKU', DEWAZAKURA, 'FESTIVAL OF STARS', YAMAGATA 出羽桜 “とび六” スパークリングにぎり 山形 SMV-3 ABV15% - ❄ Dry, crisp and effervescent: an exhilarating sake for champagne lovers	18		112
132	JUNMAI “TIME MACHINE” TAMAGAWA, KYOTO 玉川 “タイムマシーン” 京都 SMV -82 ABV 16% - 360ml - ❄ Lively, voluptuous - a deluxe label for nigori fans.	20		72
490	UMESHU 'ARAGOSHI' UME NO YADO, NARA 梅の宿『あらごし梅酒』 奈良 ABV 12% - ❄ Macerated with ume plums, with a distinctive flavour of marzipan and toasted almonds.	16	48	89
491	YUZUSHU, UME NO YADO, NARA 梅の宿 “ゆず酒” 奈良 SMV N/A ABV 8% - ❄ Beautiful citrus infusion of Japanese Yuzu, for a fresher lighter sake	16	48	89

SPIRITS

JAPANESE WHISKY

	BOTTLE	50ML
CHICHIBU IPA CASK FINISH		45
CHICHIBU ON THE WAY		130
ICHIRO'S MALT & GRAIN, WHITE LABEL		23
ICHIRO'S MALT DOUBLE DISTILLERIES		33
ICHIRO'S MALT CHICHIBU LONDON EDITION		50
KARUIZAWA SPIRIT OF ASAMA		290
MARS KOMAGATAKE KOHIGANZAKURA, NATURE OF SHINSHU		40
MARS KOMAGATAKE SHINANOTANPOPO, NATURE OF SHINSHU		25
MARS MALTAGE COSMO		25
NIKKA 12YO		65
NIKKA FROM THE BARREL		19
NIKKA PURE MALT, BLACK		50
NIKKA MIYAGIKYO RUM CASK FINISH		50
NIKKA TAKETSURU 25YO		420
NIKKA YOICHI RUM CASK FINISH		50
SUNTORY CHITA		19
SUNTORY HAKUSHU 12YO	600	50
SUNTORY HAKUSHU 18YO		90
SUNTORY HIBIKI 17YO		200
SUNTORY TOKI		25
SUNTORY YAMAZAKI 12YO		50
SUNTORY YAMAZAKI 18YO	2,500	180
SUNTORY HIBIKI HARMONY	320	25
SUNTORY HAKUSHU 10YO		50
SUNTORY HAKUSHU 25YO		320
SUNTORY HAKUSHU DISTILLER'S RÉSERVE		25
SUNTORY YAMAZAKI 25YO		700
SUNTORY YAMAZAKI DISTILLER'S RÉSERVE		25
TOGOUCHI 9YO		25
TOGOUCHI 12YO		27
TOGOUCHI 15YO	720	60
TOGOUCHI 18YO		70

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AMERICAN WHISKEY

	BOTTLE	50ML
ANGEL'S ENVY		20
HUDSON BABY BOURBON		15
JACK DANIEL'S		13
JACK DANIEL'S 'GENTLEMAN JACK'		15.5
JACK DANIEL'S 'SINGLE BARREL'		17.5
WHISTLE PIG 10YO		23
WILD TURKEY 101		14
WOODFORD RESERVE	155	13

BLENDED & VATTED WHISKY

ARDRAY		21
JAMESON		13
JOHNNIE WALKER BLUE LABEL		55
JOHNNIE WALKER BLUE LABEL ELUSIVE UMAMI	1,000	79
JOHNNIE WALKER BLACK LABEL	185	15
MONKEY SHOULDER		13
SMOKEY MONKEY		13

SINGLE MALT SCOTCH WHISKY

ARDBEG 10YO		16
BALVENIE 14YO CARIBBEAN CASK		22
GLENFIDDICH IPA		15
GLENFIDDICH 12YO		13.5
GLENFIDDICH 21YO		40
GLENFIDDICH 26YO, EXCELLENCE		105
GLENMORANGIE 10YO		15
GLENMORANGIE, TALE OF TOKYO		23
LAPHROAIG 10YO		16.5
LAGAVULIN 16YO		28
MACALLAN DOUBLE CASK 12YO		25
MACALLAN DOUBLE CASK 15YO		42
MACALLAN DOUBLE CASK 18YO		90
OBAN 14YO		25
TALISKER 10YO		16

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VODKA

	BOTTLE	50ML
BELVEDERE ORGANIC	190	14
BELVEDERE 10	500	40
CÎROC	160	12
GREY GOOSE	180	14
GREY GOOSE L'ORANGE		14
GREY GOOSE LA POIRE		14
GREY GOOSE LE CITRON		14
GREY GOOSE ESSENCES, STRAWBERRY & LEMONGRASS		14
GREY GOOSE ESSENCES, WHITE PEACH & ROSEMARY		14
REYKA	160	12.5
UKIYO	210	16

GIN

BOMBAY SAPPHIRE		12
BOMBAY BRAMBLE		13.5
BOMBAY CITRON PRESSE		16
BOMBAY PREMIER CRU		18
GIN MARE		14
HENDRICK'S	180	13
MONKEY 47, 50CL	185	19.5
OXLEY		16.5
PORTOBELLO 171		12
ROKU, 75CL	190	14
SIPSMITH LONDON DRY		13
STILL G.I.N.		12
TANQUERAY		12.5
TANQUERAY 10	190	14.5
UKIYO YUZU	210	16
UKIYO BLOSSOM	210	16

BRANDIES

BARON DE SIGOGNAC 20YO		25
BARSOL QUEBRANTA		13.5
COURVOISIER XO		35
HENNESSY VS		11
HENNESSY XO		50
HENNESSY PARADIS, FRANCE		240
PIERRE FERRAND AMBRE, FRANCE		18

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AGAVE SPIRITS

BOTTLE 50ML

CASAMIGOS AÑEJO		22
CASAMIGOS BLANCO		20
CASAMIGOS MEZCAL		25
CASAMIGOS REPOSADO	280	21
CLASE AZUL PLATA	420	31
CLASE AZUL REPOSADO	650	51
CLASE AZUL AÑEJO	2,600	204
DON JULIO BLANCO		18
DON JULIO REPOSADO		16
DON JULIO 1942	800	60
EL RAYO PLATA		14
EL RAYO REPOSADO		15
GRAN PATRÓN PLATINUM		102
JOSE CUERVO RESERVA DE FAMILIA PLATINO	285	21
MIJENTA BLANCO		20
MIJENTA REPOSADO		22
OJO DE DIOS JOVEN (MEZCAL)	190	15
OJO DE DIOS, ODD CAFE (MEZCAL)		16
OJO DE DIOS, ODD HIBISCUS (MEZCAL)		16
PATRÓN SILVER		15.5
PATRÓN REPOSADO		16.5
PATRÓN AÑEJO		17
TEREMANA BLANCO		22
TEREMANA REPOSADO		25
VOLCAN BLANCO		14
VOLCAN REPOSADO		15
VOLCAN CRISTALINO	270	20
VOLCAN CRISTALINO	790	69

CANE SPIRITS

BACARDI CARTA NEGRA		13
BACARDI CARTA BLANCA		12
BACARDI CUATRO		13
BACARDI 8 ANOS	160	12.5
DIPLOMÁTICO RESERVA	190	15
EMINENTE RESERVA 7YO		18
FACUNDO EXQUISITO		45
FACUNDO PARAISO		87
HAMA SIGNATURE WHITE RUM		14
JAVAMUR SIGNATURE COFFEE BLENDED		13.5
JAVAMUR CACAO'MON COFFEE BLENDED		13.5
JAVAMUR ESPRESSO RUM CREAM RUM		13.5
LEBLON		14
PLANTATION STIGGIN'S FANCY PINEAPPLE		17
PUSSER'S BRITISH NAVY RUM		14
VELHO BARREIRO		12
ZACAPA 23		18
ZACAPA XO	550	40

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APERITIF & DIGESTIF

BAILEY'S	10
BÉNÉDICTINE D.O.M.	10
CAMPARI	12
CARPANO ANTICA FORMULA	11
CHAMBORD	10
CHARTREUSE GREEN	12.5
DISARONNO AMARETTO	12
DRAMBUIE	11
FERNET-BRANCA	11
LUXARDO LIMONCELLO	11
LUXARDO MARASCHINO	11
NOILLY PRAT DRY	11
REGAL ROGUE LIVELY WHITE	11
REGAL ROGUE DARING DRY	11
REGAL ROGUE BOLD RED	11
ST. GERMAIN	11

BOTTLED BEER

ASAHI, JAPAN	8
SUSHI SAMBA LAGER, COALITION BREWING LONDON	9
CORNISH ORCHARDS GOLD CIDER	9
ASAHI, JAPAN 0%	6

PREMIUM BEER

COEDO SHIRO HEFEWEIZEN 5.5%	11
<i>An elegant wheat beer that yields ripe banana notes with a hint of clove.</i>	
<i>Rich yet light-bodied with a smooth finish.</i>	
COEDO JAPAN PALE ALE 5%	11
<i>IPA brewed with yuzu and rice from Japan. Citrusy, fragrant and dry with a crisp finish.</i>	

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J U I C E

APPLE JUICE	5
PINEAPPLE JUICE	5
TOMATO JUICE	5
ORANGE JUICE	5
CRANBERRY JUICE	5
LYCHEE JUICE	5

S O D A

COCA COLA	5
COCA COLA ZERO	5
COCA COLA DIET	5
FRANKLIN & SONS LEMONADE	5
FRANKLIN & SONS GINGER ALE	5
FRANKLIN & SONS SODA WATER	5
FRANKLIN & SONS PREMIUM TONIC WATER	5
FRANKLIN & SONS PREMIUM LIGHT TONIC	5
FRANKLIN & SONS SICILIAN LEMON TONIC	5
FRANKLIN & SONS GINGER BEER	5
FRANKLIN & SONS PINEAPPLE & ALMOND SODA	5
FRANKLIN & SONS ROSE LEMONADE	6
FRANKLIN & SONS RASPBERRY LEMONADE	6
RED BULL	7
RED BULL SUGAR FREE	7

W A T E R

SUSHISAMBA FILTERED STILL	3.5
SUSHISAMBA FILTERED SPARKLING	3.5

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BAR MENU

EDAMAME sea salt and lime	8
PLANTAIN CHIPS aji amarillo	9
GREEN BEAN TEMPURA black truffle aioli	13
CRISPY TAQUITOS - two per order	
YELLOWTAIL avocado, miso	22
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	14
SEAWEED SALAD sesame, yuzu caviar	14.5
A5 KOBE GYOZA  kabocha purée and sweet soy	24
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	31
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	16

SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy kataifi, yuzu dressing	24
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	19
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo	20
PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	22
CALIFORNIA snow crab, cucumber, avocado, citrus mayo, truffle oil	21
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	13
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso	21
SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	19

SUSHI

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
TORO (tuna belly)	16	18
AKAMI (tuna)	12	13
HAMACHI (yellowtail)	14	15
SAKE (salmon)	11	12
ZUWAI GANI (snow crab)	13	14
SUZUKI (sea bass)	11	12
SABA (mackerel)	10	11
UNAGI (freshwater eel)	12	14
IBODAI (butterfish)	12	14
IKURA (salmon roe)	15	16

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
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Culinary Director Lee Bull

Corporate Chef John Um