

GLUTEN CONSCIOUS

A P E R I T I V O S

EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	11
PLANTAIN CHIPS aji amarillo	9

S M A L L P L A T E S

SAMBA SALAD baby spinach, grilled kabocha, shavings of heritage carrots radish, apple and mango dressing	16.5
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress	13
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	18
TUNA SEVICHE pomegranate leche de tigre, maiz morado, wasabi peas, basil	20
SALMON SEVICHE tamarind, sesame, seaweed, macadamia	18
KOHLRABI SEVICHE green apple leche de tigre, bubu arare, mixed micro cress	12

R O B A T A

BLACK COD ANTICUCHOS miso	33
SWEET CORN smoked jalapeño garlic butter, chives	12
ASPARAGUS sesame	16
EGGPLANT mustard miso, bubu arare	14

L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	44
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, garlic chip	23.5
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, SUSHISAMBA dipping sauces	63
1KG HEREFORD T-BONE STEAK chimichurri	97
BLACK COD peruvian asparagus, miso	49
ROBATA SEA BASS citrus salt	35

S I D E S

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	20
PERUVIAN CORN	10	GREEN SALAD	13

S A M B A R O L L S

VEGETABLE SASA HANDROLL avocado, asparagus, shishito pepper, coriander, red onion, quinoa, soy paper	16
CALIFORNIA snow crab, cucumber, avocado, citrus mayo, truffle oil	21
AVOCADO CUCUMBER MAKI	8
KAPPA MAKI	7

N I G I R I & S A S H I M I

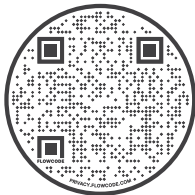
	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (handroll)
TORO (tuna belly)	16	18
AKAMI (tuna)	12	13
HAMACHI (yellowtail)	14	15
SAKE (salmon)	11	12
ZUWAI GANI (snow crab)	13	14
SUZUKI (sea bass)	11	12
IBODAI (butterfish)	12	14

FRESH WASABI 5g 4
OSCIETRA CAVIAR 10g NORI 39

SASHIMI OMAKASE
assortment of 3 28
assortment of 5 41

NIGIRI OMAKASE 7 pieces of nigiri 33
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 16

According to the NHS, adults need around 2000 kcal a day.
Scan the QR code to view calorie information.



Corporate Chef John Um
Culinary Director Lee Bull Regional Executive Sushi Chef Kazutoshi Kawada

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.