

## 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  |
| GREEN BEAN TEMPURA black truffle aioli        | 13 |
| MISO SOUP yuba, japanese mushrooms, coriander | 8  |

## S M A L L P L A T E S

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| A5 KOBE GYOZA 🍡 kabocha purée and sweet soy                                  | 24 |
| GUACAMOLE avocado, aji amarillo, onion, crispy corn tortillas                | 11 |
| ROBATA CHICKEN WINGS sweet chilli soy glaze                                  | 16 |
| JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind                           | 16 |
| ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette | 31 |
| <b>CRISPY TAQUITOS</b> two per order                                         |    |
| YELLOWTAIL avocado, miso                                                     | 22 |
| LOBSTER avocado, pickled shallots                                            | 28 |
| TUNA avocado, yuzu truffle                                                   | 24 |
| VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms     | 14 |

### SALADS

|                                                                                                                         |      |
|-------------------------------------------------------------------------------------------------------------------------|------|
| SEAWEED sesame, yuzu caviar                                                                                             | 14.5 |
| HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress                                                         | 13   |
| SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing | 16.5 |
| GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura                                                  | 13   |

## R A W

### SEVICHE

|                                                                    |    |
|--------------------------------------------------------------------|----|
| TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil   | 20 |
| SALMON tamarind, sesame, seaweed, macadamia                        | 18 |
| KOHLRABI green apple leche de tigre, bubu arare, mixed micro cress | 12 |

### TIRADITO

|                                                          |    |
|----------------------------------------------------------|----|
| KANPACHI yuzu, black truffle oil, garlic, chive          | 18 |
| TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar | 21 |
| YELLOWTAIL jalapeño and lemongrass                       | 16 |

## R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

### **ANTICUCHOS** served with peruvian corn

|                              |    |
|------------------------------|----|
| BLACK COD miso               | 33 |
| PORK BELLY butterscotch miso | 22 |
| SWEET POTATO ginger miso     | 16 |

### **MEAT**

|                                                    |    |
|----------------------------------------------------|----|
| LAMB CHOP red miso and lime                        | 39 |
| POUSSIN A LA BRASA aji amarillo aioli              | 24 |
| RIBEYE STEAK bone marrow, cachaça-peppercorn sauce | 49 |
| PORK RIB charred pineapple salsa, soy glaze        | 29 |

### **VEGETABLES**

|                                                  |    |
|--------------------------------------------------|----|
| SWEET CORN smoked jalapeño garlic butter, chives | 12 |
| EGGPLANT mustard miso, bubu arare                | 14 |
| ASPARAGUS sesame, sweet soy                      | 16 |

## J A P A N E S E W A G Y U

|                                          |     |
|------------------------------------------|-----|
| KOBE ISHIYAKI 120g 🐮                     | 143 |
| hot stone, dipping sauces, pickled plums |     |
| ROBATA-GRILLED KOBE RIBEYE 🐮             | 163 |
| kabocha, kuromitsu, mustard cress        |     |

## 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   |
| CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon<br>served with black beans, sautéed greens, farofa, <b>SUSHISAMBA</b> dipping sauces | 63   |
| MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips                                                      | 23.5 |
| ROBATA BLACK COD peruvian asparagus, miso                                                                                                | 49   |
| ROBATA SEA BASS citrus salt                                                                                                              | 35   |
| 1KG HEREFORD T-BONE STEAK chimichurri                                                                                                    | 97   |

## S A M B A R O L L S

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| SAMBA LONDON tuna, salmon, yellowtail, avocado, sweet potato, passionfruit truffle miso                     | 25 |
| EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce          | 19 |
| MANGO CRUSH tuna, salmon, cream cheese, avocado, asparagus, wasabi tobiko, ginger sweet soy, mango dressing | 22 |
| TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce                           | 22 |
| VEGGIE cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame                                    | 13 |
| SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion                     | 19 |

## C L A S S I C R O L L S

|                                                   |    |                          |    |
|---------------------------------------------------|----|--------------------------|----|
| SPICY TUNA cucumber, spicy mayo                   | 15 | SALMON AVOCADO yuzu miso | 13 |
| NEGITORO tuna belly, takuwan                      | 21 | CUCUMBER sesame          | 7  |
| CALIFORNIA crab, cucumber, avocado, japanese mayo | 21 | AVOCADO sesame           | 8  |

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

|                        | NIGIRI 2 pcs<br>SASHIMI 3 pcs | TEMAKI 1 pc<br>(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                         |
| EBI (shrimp)           | 12                            | 13                         |

SUPREME KOBE NIGIRI 🐮 33  
seared A5 Kobe, foie gras, shaved truffle, balsamic soy reduction

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

FRESH WASABI 5G 4  
OSCIETRA CAVIAR 10G crispy nori 39

## S I D E S

|                       |   |                             |    |
|-----------------------|---|-----------------------------|----|
| JAPANESE STEAMED RICE | 6 | GRILLED TENDERSTEM BROCCOLI | 6  |
| AJI AMARILLO RICE     | 8 | BLACK TRUFFLE RICE          | 20 |
| PAPAS FRITAS          | 9 | PERUVIAN CORN               | 10 |

# TASTE OF SAMBA

Experience the essence of Japanese, Brazilian, and Peruvian cuisine with a multi-course selection of our signature items.

## S I G N A T U R E

£90pp

EDAMAME  
sea salt and lime

PLANTAIN CHIPS  
aji amarillo

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CRISPY YELLOWTAIL TAQUITOS  
avocado, miso

SALMON SEVICHE  
tamarind, sesame, seaweed, macadamia

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KANPACHI TIRADITO  
yuzu, black truffle oil, garlic, chive

GREEN BEAN TEMPURA  
black truffle aioli

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ROBATA LAMB CHOP  
red miso and lime

GRILLED TIGER PRAWNS  
yuzu kosho butter

GRILLED TENDERSTEM BROCCOLI

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CALIFORNIA ROLL  
snow crab, cucumber, avocado, citrus mayo, truffle oil

NIGIRI  
chef selection

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CHOCOLATE BANANA CAKE  
maple butter, plantain chip, vanilla rum ice cream

# P R E M I U M

£110pp

EDAMAME  
sea salt and lime

PLANTAIN CHIPS  
aji amarillo

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CRISPY TUNA TAQUITOS  
avocado, yuzu truffle

GREEN SALAD  
gem lettuce, asparagus, avocado, sesame dressing, wakame tempura

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ROCK SHRIMP TEMPURA  
snap pea julienne, spicy mayo, black truffle vinaigrette

BLACK COD ANTICUCHOS  
miso, peruvian corn

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RIBEYE STEAK  
bone marrow, cachaça-peppercorn sauce

ROBATA SEA BASS  
citrus salt

AJI AMARILLO RICE

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TIGER MAKI  
crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce

NIGIRI  
premium chef selection

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MOUSSE DE ORO  
dark chocolate mousse, raspberry jelly, passion fruit sorbet, gold leaf

# U L T I M A T E

£130pp

EDAMAME  
sea salt and lime

PLANTAIN CHIPS  
aji amarillo

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CRISPY LOBSTER TAQUITOS  
avocado, pickled shallots

SEAWEED SALAD  
sesame, yuzu caviar

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A5 KOBE GYOZA 🐮  
kabocha purée and sweet soy

TORO TIRADITO  
yuzu soy, wasabi pickle, black truffle, yuzu caviar

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CHURRASCO RIO GRANDE  
ribeye, chorizo, filet mignon  
served with black beans, sautéed greens, farofa, **SUSHISAMBA** dipping sauces

ROBATA BLACK COD  
miso

TRUFFLE RICE

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SAMBA LONDON ROLL  
tuna, salmon, yellowtail, avocado, sweet potato, passionfruit truffle miso

SUPREME KOBE NIGIRI  
seared a5 kobe, foie gras, shaved truffle, balsamic soy reduction

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JAPANESE APPLE CRUMBLE  
soy toffee sauce, coconut crumble, chocolate & cookie ice cream

# V E G E T A R I A N

£70pp

EDAMAME  
sea salt and lime

PLANTAIN CHIPS  
aji amarillo

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CRISPY VEGETABLE TAQUITOS  
avocado, radish, red onion, peppers, pickled shimeji mushrooms

KOHLRABI SEVICHE  
green apple leche de tigre, bubu arare, mixed micro cress

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SEAWEED SALAD  
sesame, yuzu caviar

GREEN BEAN TEMPURA  
black truffle aioli

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MUSHROOM TOBANYAKI  
poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips

ASPARAGUS  
sesame, sweet soy

ROBATA SWEET CORN  
smoked jalapeño garlic butter, chives

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VEGGIE MAKI  
cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame

NIGIRI  
chef selection

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CHOCOLATE BANANA CAKE  
maple butter, plantain chip, vanilla rum ice cream

# G L U T E N   F R E E

£110pp

EDAMAME  
sea salt and lime

PLANTAIN CHIPS  
aji amarillo

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SALMON SEVICHE  
tamarind, sesame, seaweed, macadamia

SEAWEED SALAD  
sesame, yuzu caviar

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ASPARAGUS  
sesame, tamari

BLACK COD ANTICUCHOS  
miso, peruvian corn

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CHURRASCO RIO GRANDE  
ribeye, chorizo, filet mignon  
served with black beans, sautéed greens, farofa, **SUSHISAMBA** dipping sauces

ROBATA SEA BASS  
citrus salt

AJI AMARILLO RICE

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CALIFORNIA ROLL  
snow crab, cucumber, avocado, citrus mayo, truffle oil

NIGIRI  
chef selection

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ASSORTED MOCHI  
soft japanese rice cake filled with ice cream, served with white chocolate ganache



# S O M M E L I E R P A I R I N G S

## **SIGNATURE FLIGHT**

£65pp

RIESLING "FEINHERB" (OFF DRY), GENERATIONS,  
AXEL PAULY, MOSEL, GERMANY <sup>100ml</sup>

SPARKLING SAKE "ORIGARAMI" JUNMAI GINJO,  
MASUMI, NAGANO, JAPAN <sup>50ml</sup>

ALVARINHO "MILAGRES" QUINTA DA PEDRA,  
MONÇÃO E MELGAÇO, PORTUGAL <sup>100ml</sup>

BARBARESCO, CERETTO, PIEDMONT, ITALY <sup>125ml</sup>

JUNMAI "VINTAGE 2017" KIMOTO, MUROKA,  
SHIRAKABEGURA, HYOGO, JAPAN <sup>50ml</sup>

ICEWINE, VIDAL, PELLER ESTATE,  
NIAGARA PENINSULA, CANADA <sup>50ml</sup>

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## **PREMIUM FLIGHT**

£85pp

SPARKLING - ICE CUVÉE "ROSÉ" WITH ICEWINE DOSAGE,  
PELLER ESTATE, NIAGARA, CANADA <sup>100ml</sup>

GINJO JUNMAI 'SLEEPING BEAUTY' HIYAOROSHI,  
MASUMI, NAGANO, JAPAN <sup>50ml</sup>

ASSYRTIKO, DOMAINE SIGALAS,  
SANTORINI, GREECE <sup>100ml</sup>

TOURIGA NACIONAL, QUINTA DO CRASTO,  
DOURO, PORTUGAL <sup>125ml</sup>

DAIGINJO "HEART OF GOLD" KINSHO,  
TAMAGAWA, KYOTO, JAPAN <sup>50ml</sup>

PORT "TAWNY 20 YEAR OLD" TAYLOR'S,  
DOURO, PORTUGAL <sup>50ml</sup>

## ULTIMATE FLIGHT

£125pp

RUINART "BLANC DE BLANCS" BRUT,  
REIMS, FRANCE 100ml

GINJO, VANISHING POINT 'TOKUSEN' KOSHI NO KANBAI,  
NIIGATA, JAPAN 50ml

HERMITAGE BLANC, ETIENNE GUIGAL,  
RHÔNE VALLEY, FRANCE 100ml

CHÂTEAU LASSEGUE "GRAND CRU CLASSÉ" SAINT EMILION,  
BORDEAUX, FRANCE 125ml

DAIGINJO JUNMAI, 'SEVENTH HEAVEN' MASUMI,  
NAGANO, JAPAN 50ml

VIN DE CONSTANCE, KLEIN CONSTANTIA  
CONSTANTIA, SOUTH AFRICA 50ml

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## SAKE FLIGHT

£60pp

SPARKLING SAKE "ORIGARAMI" JUNMAI GINJO,  
MASUMI, NAGANO, JAPAN 50ml

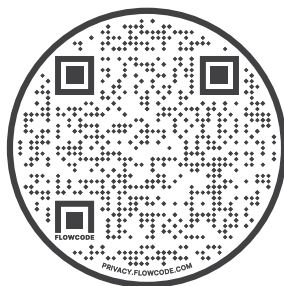
HONJOZO KIMOTO "DENSHO" HATSUMAGO,  
YAMAGATA, JAPAN 50ml

JUNMAI "VINTAGE 2017" KIMOTO, MUROKA,  
SHIRAKABEGURA, HYOGO, JAPAN 50ml

GINJO JUNMAI "SLEEPING BEAUTY" HIYAOROSHI,  
MASUMI, NAGANO, JAPAN 100ml

DAIGINJO "HEART OF GOLD" KINSHO, TAMAGAWA,  
KYOTO, JAPAN 50ml

JUNMAI, 'TIME MACHINE' TAMAGAWA,  
KYOTO, JAPAN 50ml



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

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 15% service charge will be added to the bill.

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull



**SUSHISAMBA** is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries. For more information visit: [www.sushisamba.com](http://www.sushisamba.com)