

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
JAPANESE EGGPLANT TEMPURA	sweet and spicy tamarind	16
ROCK SHRIMP TEMPURA	snap pea julienne, spicy mayo, black truffle vinaigrette	31
A5 KOBE EMPANADA	 aji panca	28
ROBATA CHICKEN WINGS	sweet chilli soy glaze	16

CRISPY TAQUITOS	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
PORK RIB	charred pineapple salsa, soy glaze	29
RIBEYE STEAK	bone marrow, cachaça-peppercorn sauce	49

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

		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	9

J A P A N E S E W A G Y U		
ROBATA-GRILLED KOBE RIBEYE		163
kabocha, kuromitsu, mustard cress		

S A M B A R O L L S		
SAMBA LONDON	tuna, salmon, hamachi, avocado, asparagus onion, hishiho miso, crispy yuba, yuzu dressing	24
EL TOPO®*	salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	19
NEO TOKYO	tuna, tempura flakes, ají 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

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)	13	15
SAKE (salmon)	10	12
ZUWAI GANI (snow crab)	12	14
SUZUKI (sea bass)	10	12
SABA (mackerel)	9	11
UNAGI (freshwater eel)	12	14
IBODAI (butterfish)	12	14
IKURA (salmon roe)	14	16

SUPREME KOBE NIGIRI & SASHIMI  33
seared A5 Kobe, foie gras, shaved truffle, yuzu peel

FRESH WASABI 5G	4
OSCIETRA CAVIAR 10G CRISPY NORI	39

	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.
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For more information visit: www.sushisamba.com
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.