

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

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'.

16



WAKABA Velvety, Silky, Botanical

Bombay Sapphire gin, matcha green tea syrup, pink grapefruit juice and lychee liqueur shaken hard with Ms Betters bitters. Served up.

16



TOM YAM Fresh, Fiery, Cooling

Bombay Sapphire gin, coriander infusion, chili, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juice. Served long

17



SAKE SPRITZ Light, Fresh, Floral

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

16



NASHI MARTINI Light, Fresh

Grey Goose La Poire vodka, St. Germain elderflower liqueur and plum sake. Stirred with lychee water, passion fruit syrup and Japanese citrus. Served 'up'.

16



KAFFIRINHA Fragrant, Herbaceous

Our creative take on the Brazilian Classic. Fragrant Kaffir lime leaves infused in Velho Barreiro cachaça, churned with lime and sugar. Served short, over crushed ice.

16



LYCHEE COOLER Creamy, Tropical, Fresh

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

17



CAFÉ MILLONARIO Rich, Velvety, Aromatic

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'.

17



SHISO FINE Herbaceous, Citrusy, Fresh

Belvedere Pure vodka, shiso leaf, apple and Thai basil syrup. Churned through crushed ice with apple and lime juices. Finished with a drizzle of crème de cassis. Served long.

16



KOBE COCKTAIL Rich, Nutty, Velvety

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

29

All prices include 20% VAT.


A discretionary 14% 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.


 **HĀBARU** Floral, sweet, creamy 16
Roku gin, elderflower cordial, yuzu, lime and vegan egg white, shaken hard and served short over ice.

 **WASABI MARGARITA** Spicy, Citrusy, Fresh 16
Wasabi infused El Rayo tequila, lime juice and agave. Shaken and served short over ice.

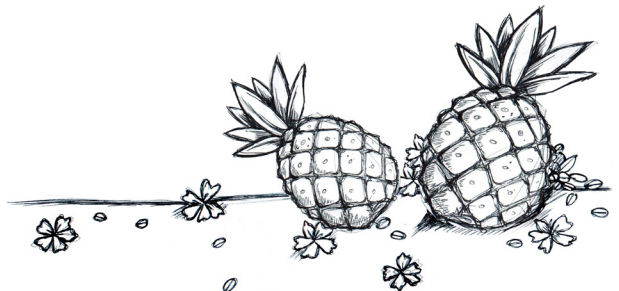
 **SAKURA** Aromatic, Botanical, Floral 16
Cherry blossom infused vermouth paired with Roku gin. Delicately stirred down and served up.

 **1907** Dark, Rich, Complex 16
Japan meets Brazil. Coffee infused Nikka from the Barrel whisky stirred down with Peruvian cacao infused vermouth. Served up.

 **COCONUT BATIDA** Long, Fresh, Tropical 16
Velho Barreiro cachaça and Bacardi Cuatro rum churned through crushed ice with coconut liqueur and lime. Served long

 **PADRÓN PEPPER CAIPIRINHA** Citrusy & Fresh 17
Velho Barreiro cachaça, muddled limes, churned with Padrón peppers and sugar. Served short.

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



SAFFRON-SHISO "CAIPIRINHA" Bold, Spicy, Refreshing 9
Franklin & Sons Brewed ginger beer churned with lime, saffron, sugar and shiso. Served short over crushed ice.



LYCHEE-LEMONGRASS "COLLINS" Light, Refreshing, Sweet 9
Lychee juice, lemongrass, chilli syrup and lime juice spritzed with Franklin & Sons soda water. Served long.



SUPER MANGO BATIDA Tropical, Spicy 9
Mango, lime, red paprika, kiwi and ginger. Served short over ice.



VIRGIN TOM YAM Fresh, Fiery, Cooling 9
Seedlip Grove 42, coriander infusion, chili, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juice. Served long.



PASSIONFRUIT & ELDERFLOWER MARTINI Light, Fresh 9
Elderflower cordial, passionfruit purée and lemon juice. Served 'up'.



MATCHA BLISS Earthy & Vegetal 9
Everleaf Marine, agave, matcha powder and yuzu. Served long over ice.



SUNSET SOUR Bitter, Sweet, Earthy 9
Everleaf Forest, Palette Bold, plum, apple juice and saffron syrup, shaken hard with lemon juice and egg white. Served short.

BOTANICAL SPIRITS

EVERLEAF MARINE	7
EVERLEAF FOREST	7
SEEDLIP GARDEN 108	7

WINE

	glass	bottle
WILD IDOL, SPARKLING ROSÉ, GERMANY	10	60

CHAMPAGNE & WINE BY THE GLASS

CHAMPAGNE

125 ml

VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS	19
VEUVE CLICQUOT, BRUT ROSÉ, REIMS	22

WHITE

125 ML

VINHO VERDE, "LOUREIRO" QL, QUINTA DA LIXA, PORTUGAL	10
CHENIN BLANC, KLEINKLOOF, PAARL, SOUTH AFRICA	11
RIESLING, SEIFRIED ESTATE, NELSON, NEW ZEALAND	12
DOURO SUPERIOR, QUINTA DO CRASTO, DOURO, PORTUGAL	13.5
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND	14
CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	15

ROS

125 ML

COTES DE PROVENCE, MINUTY "PRESTIGE" ROSÉ, CHÂTEAU MINUTY, FRANCE	14
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RED

125 ML

MERLOT "RESERVA" MORANDE, MAULE VALLEY, CHILE	10
MALBEC, TERRAZAS DE LOS ANDES, LUJAN DE CUYO, MENDOZA, ARGENTINA	12.5
FLEURIE, DOMINIQUE MOREL "CRU" BEAUJOLAIS, BURGUNDY, FRANCE	13
CABERNET SAUVIGNON, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	15
PINOT NOIR, LA CREMA, SONOMA COAST, CALIFORNIA, USA	18

FORTIFIED & DESSERT

50ML 100ML

MOSCATEL ORO "FLORALIS" TORRES, PENEDES, SPAIN	6	12
SHERRY, FINO, (DRY) TÍO PEPE, SPAIN	6	12
PORT TAWNY 10 YEARS, DONA ANTÓNIA, FERREIRA, PORTUGAL	7	14
MADEIRA, 10 YEARS OLD, VERDELHO, BLANDY'S, PORTUGAL	8	16
2014 PORT VINTAGE, QUINTA DO NOVAL, PORTUGAL	15	30
2003 PORT TAWNY "COLHEITA QUINTA DO CRASTO, PORTUGAL	11	22
2015 GEWÜRZTRAMINER "VENDANGE TARDIVE" HUGEL, ALSACE, FRANCE	11	22
2016 SAUTERNES "1ER CRU CLASSÉ" CHATEAU COUTET, BARSAC, BORDEAUX, FRANCE	12	24
2018 ICEWINE, VIDAL, PELLER ESTATE FAMILY, NIAGARA PENINSULA, CANADA	12	24

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JAPANESE SAKE 日本酒

NIHONSHU

100ml GLASS, 300ml CARAFE, 720ml BOTTLE.
Ask our sommelier for the ideal service temperature.

		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.	18	56	91
110	JUNMAI, NORTHERN SKIES 'KOSHIKI JUZUKURI' AKITABARE, AKITA 秋田晴 "古式純造り" 純米 秋田 SMV+1-+3 ABV14% - ❄️ or ☀️ Pleasingly dry and quite mild, a well-crafted traditional sake.	15	48	88
222	NAMA JUNMAI GINJO, 'ICE BREAKER' FRESH-PRESSED, GENSHU, TAMAGAWA, KYOTO 玉川 "アイスブレーカー" 生純米吟醸 京都 SMV+1 ABV17%, 500ml - ❄️ Cask-strength, deep-flavoured and spicy. Unpasteurized for extra zing.	18	56	91
440	JUNMAI 12, HEAVEN SAKE, KONISHI, HYOGO 純米 12 アズール ヘブンサケ 小西酒造 兵庫 SMV+2 ABV12% - ❄️ Lower alcohol without compromising. Salted caramel notes with a bright, fresh finish.	16	50	99
225	JUNMAI GINJO, 'SLEEPING BEAUTY' HIYAOROSHI, MASUMI, NAGANO 真澄 "ひやおろし" 純米吟醸 長野 SMV+1.5 ABV15% - ❄️ or ☀️ Clean and fresh, with a patina of beguiling fall flavour.	18	56	129
506	DAIGINJO 50, 'CEL24' KEIGETSU, REIHOKU, TOSA KŌCHI 純米大吟醸 50 - 'CEL24' 桂月 土佐 嶺北 高知 SMV+2 ABV15% - ❄️ Expect a light expression, with plenty of tropical fruits on the nose and a refreshing, mineral acidity.	17	53	107

SPECIALITY

421	SPARKLING JUNMAI DAIGINJO 'JOHN' KEIGETSU, TOSA, KŌCHI. スパークリング 純米大吟醸 ジョン 桂月 土佐 高知 SMV -7 ABV 5% - ❄️ Refreshing and fruity with unique sweet aroma. Crafted in the traditional brewing style, with rice, water and koji.	19		135
419	SPARKLING NIGORI, 'TOBIROKU', DEWAZAKURA, 'FESTIVAL OF STARS', YAMAGATA 出羽桜 "とびろく" スパークリング にごり 山形 SMV-3 ABV15% - ❄️ Dry, crisp and effervescent: an exhilarating sake for champagne lovers	16		105
132	JUNMAI "TIME MACHINE" TAMAGAWA, KYOTO 玉川 "タイムマシーン" 京都 SMV -82 ABV 16% - 350ml - ❄️ Lively, voluptuous - a deluxe label for nigori fans.	20		82
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.	15	45	87
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 fruit, for a fresher lighter sake	15	45	87

Sommelier sake temperature symbols ❄️ (cold) ☀️ (warm)

SPIRITS

JAPANESE WHISKY

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	50
SUNTORY HAKUSHU 18YO	90
SUNTORY HIBIKI 17YO	200
SUNTORY TOKI	25
SUNTORY YAMAZAKI 12YO	50
SUNTORY YAMAZAKI 18YO	180
SUNTORY HIBIKI HARMONY	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	60
TOGOUCHI 18YO	70

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AMERICAN WHISKEY

50ml

ANGEL'S ENVY	20
HUDSON BABY BOURBON	12.5
JACK DANIEL'S	11
JACK DANIEL'S 'GENTLEMAN JACK'	12.5
JACK DANIEL'S 'SINGLE BARREL'	15.5
WHISTLE PIG 10YO	23
WILD TURKEY 101	11
WOODFORD RÉSERVE	11

BLENDED & VATTED WHISKY

50ml

ARDRAY	21
JAMESON	11
JOHNNIE WALKER BLUE LABEL	55
JOHNNIE WALKER BLUE LABEL ELUSIVE UMAMI	79
JOHNNIE WALKER BLACK LABEL	12
MONKEY SHOULDER	11
SMOKEY MONKEY	11

SINGLE MALT SCOTCH WHISKY

50ml

ARBEG 10YO	16
BALVENIE 14YO CARIBBEAN CASK	22
GLENFIDDICH IPA	15
GLENFIDDICH 12YO	13.5
GLENFIDDICH 21YO	40
GLENFIDDICH 26YO, EXCELLENCE	105
GLENMORANGIE 10YO	13
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

50ml

BELVEDERE PURE	13.5
BELVEDERE 10	40
CÎROC	11.5
GREY GOOSE	13.5
GREY GOOSE L'ORANGE	13.5
GREY GOOSE LA POIRE	13.5
GREY GOOSE LE CITRON	13.5
GREY GOOSE ESSENCES, STRAWBERRY & LEMONGRASS	13.5
GREY GOOSE ESSENCES, WHITE PEACH & ROSEMARY	13.5
PORTOBELLO ROAD	12.5
PORTOBELLO ROAD BERGAMOT	12.5
PORTOBELLO ROAD COFFEE	12.5
PORTOBELLO ROAD VANILLA	12.5
REYKA	12.5
UKIYO	16

GIN

50ml

BOMBAY SAPPHIRE	11
BOMBAY BRAMBLE	13
BOMBAY CITRON PRESSE	16
BOMBAY PREMIER CRU	18
GIN MARE	14
HENDRICK'S	11
MONKEY 47	19.5
OXLEY	16.5
PORTOBELLO 171	12
ROKU	12
SIPSMITH LONDON DRY	12.5
TANQUERAY	11
TANQUERAY TEN	14.5

BRANDIES

50ml

BARON DE SIGOGNAC 20YO	25
BARSOL QUEBRANTA	13
COURVOISIER XO	35
HENNESSY VS	11
HENNESSY XO	50
HENNESSY PARADIS, FRANCE	240
PIERRE FERRAND AMBRE, FRANCE	16

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AGAVE SPIRITS

50ml

CASAMIGOS AÑEJO	22
CASAMIGOS BLANCO	20
CASAMIGOS MEZCAL	25
CASAMIGOS REPOSADO	21
CLASE AZUL PLATA	31
CLASE AZUL REPOSADO	51
CLASE AZUL AÑEJO	204
DON JULIO BLANCO	18
DON JULIO REPOSADO	16
DON JULIO 1942	60
EL RAYO PLATA	13.5
EL RAYO REPOSADO	14.5
GRAN PATRÓN PLATINUM	102
JOSE CUERVO RESERVA DE LA FAMILIA PLATINO	21
MIJENTA BLANCO	20
MIJENTA REPOSADO	22
OJO DE DIOS JOVEN (MEZCAL)	14
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
VOLCAN BLANCO	12.5
VOLCAN REPOSADO	15
VOLCAN CRISTALINO	20
VOLCAN XA	60

CANE SPIRITS

50ml

BACARDI CARTA NEGRA	12
BACARDI CARTA BLANCA	11
BACARDI CUATRO	11.5
BACARDI 8YO	12
BRUGAL 1888	15
DIPLOMATICO RESERVA EXCLUSIVA	13
EMINENTE RESERVA 7YO	18
FACUNDO EXQUISITO	45
FACUNDO PARAISO	87
JAVAMUR SIGNATURE COFFEE BLENDED	13
JAVAMUR CACAO'MON COFFEE BLENDED	13
JAVAMUR ESPRESSO RUM CREAM RUM	13
LEBLON	14
PLANTATION STIGGIN'S FANCY PINEAPPLE	17
PUSSER'S BRITISH NAVY RUM	14
VELHO BARREIRO	11
ZACAPA 23	18
ZACAPA XO	40

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APERITIF & DIGESTIF

50ml

APEROL	11
BAILEY'S	9.5
BÉNÉDICTINE D.O.M.	10
CAMPARI	11
CARPANO ANTICA FORMULA	10
CHAMBORD	9.5
CHARTREUSE GREEN	12.5
DISARONNO AMARETTO	11
DRAMBUÏE	11
FERNET-BRANCA	10
LUXARDO LIMONCELLO	10
LUXARDO MARASCHINO	11
MARTINI RISERVA SPECIALE AMBRATO	10
MARTINI RISERVA SPECIALE RUBINO	10
NOILLY PRAT DRY	10
ST. GERMAIN	10

BOTTLED BEER

ASAHI, JAPAN	8
SUSHI SAMBA LAGER, COALITION BREWING LONDON	8
ASAHI, JAPAN 0%	6

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JUICE

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

SODA

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

WATER

SUSHISAMBA FILTERED STILL	3.5
SUSHISAMBA FILTERED SPARKLING	3.5

BAR MENU

EDAMAME sea salt and lime	8
PLANTAIN CHIPS aji amarillo	8
GREEN BEAN TEMPURA black truffle aioli	11
CRISPY TAQUITOS - two per order	
YELLOWTAIL avocado and roasted corn miso	20
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
SEAWEED SALAD sesame, yuzu caviar	14
WAGYU GYOZA kabocha purée and sweet soy	23
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	30
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	15

SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion hishiho miso, crispy yuba, yuzu dressing	21
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	18
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo	18
PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19
SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	16
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, truffle oil	20
CALIFORNIA MAKI snow crab, cucumber, avocado, citrus mayo, sesame, japanese mayo, truffle oil	19
VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	12
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso leaf	20

SUSHI

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
TORO (tuna belly)	15	17
AKAMI (tuna)	11	12
HAMACHI (yellowtail)	12	13
SAKE (salmon)	9	10
ZUWAI GANI (snow crab)	11	12
SUZUKI (sea bass)	9	10
EBI (shrimp)	7	8
SABA (mackerel)	8	9
UNAGI (freshwater eel)	11	12
HOTATE (scallop)	13	14
IBODAI (butterfish)	11	12
AMAEBI (sweet shrimp)	11	12

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
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