

# GLUTEN CONSCIOUS

## APERITIVOS

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

## SMALL PLATES

SAMBA SALAD baby spinach, grilled kabocha, shavings of heritage carrots radish, apple and mango dressing	16
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress	12
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	16
TUNA SEVICHE pomegranate leche de tigre, maiz morado, wasabi peas, basil	18
SALMON SEVICHE tamarind, sesame, seaweed, macadamia	17
LOBSTER SEVICHE yuzu leche de tigre, vegetable julienne, rice cracker	30

## ROBATA

BLACK COD ANTICUCHOS miso	32
BLACK COD peruvian asparagus, miso	46
HERITAGE BEETS whipped tofu, dried miso	18
ASPARAGUS sesame	16
EGGPLANT mustard miso, bubu arare	14

## LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	40
ROBATA WHOLE FISH citrus salt	MP
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, garlic chip	21
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, <b>SUSHISAMBA</b> dipping sauces	59
T-BONE STEAK burnt hispi, chimichurri	88

## SIDES

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	YUCA FRITA	10
BLACK TRUFFLE RICE	19	PERUVIAN CORN	9

## SAMBA ROLLS

VEGETABLE SASA avocado, asparagus, shishito pepper, coriander, red onion, quinoa, soy paper	16
CALIFORNIA snow crab, cucumber, avocado, citrus mayo, truffle oil	19
AVOCADO CUCUMBER	8

## NIGIRI & SASHIMI

	NIGIRI 2 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
HOTATE (scallop)	13	14
IBODAI (butterfish)	11	12
UNI (sea urchin)	16	17

FRESH WASABI 5g 4

OSCIETRA CAVIAR 10G crispy nori 38

SASHIMI OMAKASE

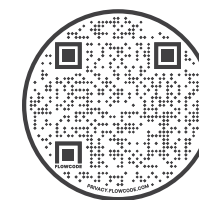
assortment of 3 27

assortment of 5 40

NIGIRI OMAKASE 7 pieces of nigiri 32

VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15

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



Corporate Chef John Um  
Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull

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.