

# GLUTEN CONSCIOUS

## A P E R I T I V O S

EDAMAME sea salt and lime 270 kcal	7
SHISHITO grilled spicy pepper, sea salt, lime 71 kcal	9
PLANTAIN CHIPS aji amarillo 281 kcal	7

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

SAMBA SALAD baby spinach, grilled kabocha, heritage carrot shavings, radish, apple and mango dressing 233 kcal	16
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive 118 kcal	16
CORN SEVICHE white cusco corn, dried white and mixed cancha, lime, red onion 435 kcal	11

## R O B A T A

ASPARAGUS sesame 46 kcal	14
EGGPLANT sesame 154 kcal	11

## 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 1391 kcal	38
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, garlic chip 631 kcal	19
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, <b>SUSHISAMBA</b> dipping sauces 982 kcal	54

## S I D E S

JAPANESE STEAMED RICE 394 kcal	6	TENDERSTEM BROCCOLI 44 kcal	6
AJI AMARILLO RICE 504 kcal	8	HERITAGE TOMATO SALAD 72 kcal	8

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

EZO salmon, asparagus, onion, chives, sesame, soy paper 537 kcal	17
VEGETABLE SASA avocado, asparagus, padron pepper, coriander, red onion, quinoa, soy paper 270 kcal	16
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, truffle oil 370 kcal	16
AVOCADO CUCUMBER 412 kcal	8

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

	NIGIRI 2 pcs	SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
KOBE (beef) 🐮	26 159 kcal	114kcal	28 231 kcal
TORO (tuna belly)	15 163 kcal	150 kcal	17 199 kcal
AKAMI (tuna)	11 92 kcal	70 kcal	12 150 kcal
HAMACHI (yellowtail)	12 113 kcal	76 kcal	13 177 kcal
SAKE (salmon)	9 138 kcal	82 kcal	10 189 kcal
ZUWAI GANI (snow crab)	11 66 kcal	45 kcal	12 150 kcal
SUZUKI (sea bass)	9 130 kcal	73 kcal	10 176 kcal
EBI (shrimp)	7 66 kcal	41 kcal	8 150 kcal
SABA (mackerel)	8 148 kcal	134 kcal	9 190 kcal
UNAGI (freshwater eel)	11 137 kcal	121 kcal	12 190 kcal
HOTATE (scallop)	13 67 kcal	42 kcal	14 145 kcal
IBODAI (butterfish)	11 116 kcal	98 kcal	12 183 kcal
UNI (sea urchin)	16 93 kcal	72 kcal	17 164 kcal
IKURA (salmon roe)	13 114 kcal	51 kcal	15 150 kcal

FRESH WASABI 5G 4 5 kcal  
OSCIETRA CAVIAR 10G CRISPY NORI 38 75 kcal

SASHIMI OMAKASE  
assortment of 3 27  
assortment of 5 40

NIGIRI OMAKASE 7 pieces of nigiri 30  
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15

All prices include VAT. A discretionary 13.5% service charge will be added to the bill.  
Corporate Chef John Um Regional Executive Chef Lee Bull

According to the NHS, adults need around 2000 kcal a day.  
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.