

GLUTEN CONSCIOUS

A P E R I T I V O S

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| 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

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|---|----|
| 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

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|-----------------------------|----|
| ASPARAGUS sesame 46 kcal | 14 |
| EGGPLANT sesame 154 kcal | 11 |

L A R G E P L A T E S

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|---|----|
| 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, SUSHISAMBA dipping sauces 982 kcal | 54 |


S I D E S

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|-----------------------------------|---|----------------------------------|---|
| 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

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|---|----|
| EZO salmon, asparagus, onion, chives, sesame, soy paper 537 kcal | 17 |
| VEGETABLE SASA avocado, asparagus, shishito 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 |
| 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 |

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.