

GLUTEN CONSCIOUS

A P E R I T I V O S

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

S M A L L P L A T E S

SAMBA SALAD baby spinach, grilled kabocha, shavings of heritage carrots radish, apple and mango dressing	16
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	16
CORN SEVICHE white cusco corn, dried white and mixed cancha, lime, red onion	11
TUNA SEVICHE pomegranate leche de tigre, maiz morado, wasabi peas, basil	18
SALMON SEVICHE tamarind, sesame, seaweed, macadamia	17

R O B A T A

ASPARAGUS sesame	14
EGGPLANT sesame	11
CHILEAN SEA BASS ANTICUCHOS miso	30
BLACK COD peruvian asparagus, miso	46

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	38
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, garlic chip	19
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	54
T-BONE STEAK burnt hispi, chimichurri	96

S I D E S

JAPANESE STEAMED RICE	6	TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	HERITAGE TOMATO SALAD	8

S A M B A R O L L S

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

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

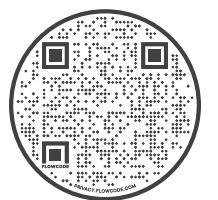
	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
KOBE (beef) 🐮	26	28
TORO (tuna belly)	15	17
AKAMI (tuna)	11	12
HAMACHI (yellowtail)	12	13
SAKE (salmon)	9	10
ZUWAI GANI (snow crab)	11	12
SUZUKI (sea bass)	9	10
EBI (shrimp)	7	8
SABA (mackerel)	8	9
HOTATE (scallop)	13	14
IBODAI (butterfish)	11	12
UNI (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 30
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 Regional Executive Chef 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.