

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, shavings of heritage carrots radish, apple and mango dressing	233 kcal	16
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress	104 kcal	12
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	118 kcal	16
TUNA SEVICHE pomegranate leche de tigre, maiz morado, wasabi peas, basil	182 kcal	18
SALMON SEVICHE tamarind, sesame, seaweed, macadamia	388 kcal	17
SEA BASS SEVICHE coconut leche de tigre, yuca crisps	198 kcal	22
A5 KOBE TIRADITO pickled wasabi, bubu arare, truffle citrus soy	302 kcal	32

R O B A T A

CHILEAN SEA BASS ANTICUCHOS miso	457 kcal	30
BLACK COD peruvian asparagus, miso	830 kcal	46
HERITAGE BEETS whipped tofu, dried miso	311 kcal	18
ASPARAGUS sesame	46 kcal	15
EGGPLANT sesame	154 kcal	12

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	40
ROBATA WHOLE FISH citrus salt	N/A kcal	MP
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, garlic chip	631 kcal	21
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, SUSHISAMBA dipping sauces	983 kcal	59
T-BONE STEAK burnt hispi, chimichurri	966 kcal	88

S I D E S

JAPANESE STEAMED RICE	394 kcal	6	GRILLED TENDERSTEM BROCCOLI	44 kcal	6
AJI AMARILLO RICE	504 kcal	8	BLACK TRUFFLE RICE	516 kcal	19
YUCA FRITA	412 kcal	10	PERUVIAN CORN	238 kcal	9

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, 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

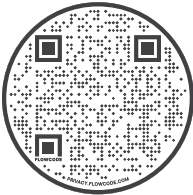
	NIGIRI 2 pcs	SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
KOBE (beef) 🐮	26	159 kcal	114kcal 28 231 kcal
TORO (tuna belly)	15	163 kcal	150 kcal 17 199 kcal
AKAMI (tuna)	11	92 kcal	70 kcal 12 150 kcal
HAMACHI (yellowtail)	12	113 kcal	76 kcal 13 177 kcal
SAKE (salmon)	9	138 kcal	82 kcal 10 189 kcal
ZUWAI GANI (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	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
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.