

SAMBA SUSHI

DOUBLE TORO (per piece) S, F, SP o-toro, chu-toro, yuzu oroshi, crispy garlic	70	PREMIUM TEMAKI S, G, F, SH, SP uni, osietra caviar, ikura, sushi rice, DIY handroll	340
A5 JAPANESE WAGYU ABURI (per piece) S, SM, F, SP aburi wagyu, garlic soy, foie gras, chives	78	TEMAKI S, G, SM, F, E, SP bluefin tuna, salmon, yellowtail, rocoto, DIY handroll	140

CHEF’S MORIAWASE S, G, SM, F, SH, E, SP

SAMBA 7 PIECES NIGIRI SUSHI	182
SAMBA SASHIMI 9 pieces, 3 selections	177
SAMBA SASHIMI 15 pieces, 5 selections	284
SAMBA ULTIMATE SASHIMI	649
SAMBA ULTIMATE SASHIMI / MAKI / NIGIRI	722

SAMBA ROLLS

SAMBA DUBAI Maine lobster, mango, avocado, soy paper, aji honey truffle S, SH, E, SP	178
THE ROYAL japanese A5 wagyu, oyster mushroom, caviar, avocado, BBQ miso, crispy garlic S, G, SM, F, SP	175
BAHIA tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca S, G, SM, F, SH, E, SP	121
ZU-NAGI unagi, foie gras, BBQ sauce, caramelized figs S, G, SM, F, SP	135
ASEVICHADO tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo S, F, SP	92
AMAZONIA piquillo pepper, palm heart leche de tigre S, G, SM, VG, SP	68
TERIYAKI SALMON MAKI crispy nori, avocado, pineapple teriyaki S, D, G, F, E, SP	99

CLASSIC ROLLS

CUCUMBER VG, SP	30	SHRIMP TEMPURA S, G, SH, E, SP	75	SPICY TUNA S, SM, F, SH, SP	89
AVOCADO S, VG, SP	45	NEGITORO S, F, SP	92	CALIFORNIA ROLL S, G, SH, E, SP	81

NIGIRI & SASHIMI S, D, G, SM, F, SH, E, SP

(sushi per 2 piece / sashimi per 3 piece)

O-TORO (fatty tuna)	102	BOTAN EBI (spot prawn)	92	UNAGI (freshwater eel)	59
CHU-TORO (tuna belly)	92	KANPACHI (amberjack)	69	SABA (mackerel)	45
AKAMI (red tuna)	65	HIRAME (japanese halibut)	59	IKURA (salmon roe)	72
HOKKAIDO UNI (sea urchin)	188	SUZUKI (sea bass)	57	HOKKAIDO HOTATEKAI (scallop)	65
HAMACHI (yellowtail)	71	KINMEDAI (golden eye)	69	TAKO (octopus)	48
SAKE (salmon)	53	MADAI (sea bream)	54	TAMAGO (japanese omelette)	23

FRESH WASABI VG, SP	35
MISO SOUP tofu, nameko gold mushroom S, F, SP	35

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHISAMBA** is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century.

Thousands of Japanese emigrants traveled to South America’s fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. From the Carnaval-inspired colors to the samba beat to the centerpiece sushi and sevice bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!



S - soy | D - dairy | G - gluten | SM - sesame | N - nut | C - Celery | F - fish | SH - shellfish | E - egg | V - vegetarian | VG - vegan | MT - mustard | L - lupin bean | SP - sulphites
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APERITIVOS			
EDAMAME (salty or spicy) ^{S, VG, SP} sea salt, yukari, lime	39	FOIE GRAS MONAKA ^{S, D, G, SP} whipped foie gras, yuzu marmalade	120
GUACAMOLE ^{S, VG, SP} avocado, aji amarillo, onion, crispy corn tortilla	80	SALMON TARTARE ^{S, G, F, E, SP} avocado, tobiko, crispy nori, caviar	92
GREEN BEAN TEMPURA ^{S, G, E, V, SP} black truffle aioli	47	SHISHITO ^{VG, SM, SP} grilled spicy pepper, sea salt, yukari, lime	48

SAMBA x KAVIARI CAVIAR		TASTE OF SAMBA	
CAVIAR BELUGA 50gm ^{S, D, G, F, SP}	3800	AED 820 PER PERSON	
CAVIAR BELUGA 100gm ^{S, D, G, F, SP}	7500	“ SUSHISAMBA JOURNEY ”	
CAVIAR OSCIETRE 50gm ^{S, D, G, F, SP}	1250	PREMIUM SELECTED MENU	
CAVIAR OSCIETRE 100gm ^{S, D, G, F, SP}	2400	AVAILABLE ONLY FOR ENTIRE TABLE WITH A MINIMUM OF TWO GUEST	

SMALL PLATES			
CRISPY OCTOPUS miso kabocha puree, fennel herb salad, chimichurri ^{S, D, SH, SP}	158		
EMPANADA (3 pieces) chicken, red chili, onion, mozzarella cheese, verde sauce ^{S, D, G, SM, E, SP}	75		
JAPANESE A5 WAGYU GYOZA kabocha purée, sweet soy ^{S, D, G, C, SP}	103		
PRAWN GYOZA tiger prawn, crab meat, chili ponzu ^{S, G, SH, SP}	86		
SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing ^{S, G, SH, E, MT, SP}	83		
CALAMARI yuzu mayo, dry miso, shichimi, jalapeño ^{S, G, SM, SH, E, MT, SP}	77		

CRISPY TAQUITOS / 2 per order	
LOBSTER japanese tartar, yuzu gel, coriander, avocado ^{S, G, SM, C, SH, E, SP}	110
JAPANESE A5 WAGYU smoked eggplant, aji amarillo, tomato ^{S, D, G, C, SP}	78
YELLOWTAIL avocado, white miso, coriander, lime ^{S, SM, G, F, SP}	65
CRISPY TOFU spicy ginger soya, corn tortilla, sesame ^{S, SM, VG, SP}	42
CHICKEN aji panca, garlic, charred pineapple salsa, avocado ^{S, G, F, SH, SP}	52

SALADS	
BEETROOT green apple, mixed herbs, shiso sorbet ^{S, VG, MT, SP}	58
TOMATO & EGGPLANT heirloom tomatoes, onion, tofu, aji amarillo ^{S, VG, SP}	58
SAMBA CAESAR basil miso, gem lettuce, mixed cress ^{S, N, VG, SP}	58
PERUVIAN CORN grilled corn, sweet onions, red chili, avocado ^{S, VG, SP}	67

RAW			
WAGYU TATAKI japanese A5 wagyu, kabosu ponzu, apple, fried leek ^{S, SP}	220		
GILLARDEAU OYSTERS (3 pieces) with signature sauces: ponzu, lime, aji amarillo dashi ^{S, G, F, SH, SP}	122		
SALMON TIRADITO orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado ^{S, G, F, SP}	86		
YELLOWTAIL TIRADITO truffle soy, caviar, seasonal black truffle ^{S, F, SP}	179		

SEVICHES	
SAMBA SEVICHE selection of our signature seviches ^{S, G, SM, C, F, SH, SP}	376
SEA BREAM with TRUFFLE leche de tigre, sweet potato, red onion ^{S, G, F, SP}	120
LOBSTER coconut leche de tigre, pineapple, rocoto ^{S, C, F, SM, SH, SP}	141
SALMON aji amarillo, passion fruit, crispy salmon skin ^{S, G, SM, C, F, SP}	73
BLUEFIN TUNA aji amarillo leche de tigre, watermelon, peruvian ponzu ^{S, D, G, SM, C, F, E, SP}	99
SEA BREAM green chilli, coriander, cancha corn, panca oil ^{S, G, F, SP}	88
SEA BASS leche de tigre, corn, red onion, sweet potato ^{S, C, F, SP}	99
TOFU sweet potato leche de tigre, pickled shallot ^{S, C, VG, SP}	58

Allergen Disclaimer

While we take every care in preparing your food, please be aware that our kitchens handle ingredients that may contain or come into contact with common allergens, including but not limited to nuts, gluten, dairy, eggs, soy, and shellfish. Despite our best efforts, we cannot guarantee the complete absence of allergens in any of our dishes. By dining with us, you acknowledge and accept this risk. The restaurant shall not be held liable for any allergic reactions or related health issues that may occur as a result of consuming our food. If you have a serious allergy or specific dietary requirement, please inform our staff prior to ordering.

ROBATA			
Fresh ingredients prepared over our traditional Japanese charcoal grill and josper oven			
ANTICUCHOS 2 per order			
CHILEAN SEA BASS white miso, chives ^{S, F, SP}	135	EGGPLANT white miso, crispy rice ^{S, SM, VG, SP}	48
ANGUS BEEF TENDERLOIN aji panca ^{S, SP}	89	CHICKEN aji mirasol, crispy quinoa ^{S, SP}	64
POULTRY & MEAT			
A5 JAPANESE WAGYU STRIPLOIN samba sauce, wasabi, garlic 200g ^{S, G, C, SP}			980
AUSTRALIAN WAGYU STRIPLOIN MB9 grilled pepper, samba sauce, 400g ^{S, G, SP}			1049
BBQ CHICKEN inaka miso, ají panca ^{S, SP}			183
LAMB CHOPS aji panca, garlic, yellow potato ^{S, D, G, SM, SP}			230
AUSTRALIAN SHORT RIBS chimichurri, BBQ sauce, homemade pickles ^{S, G, SM, C, SP}			224
AUSTRALIAN BLACK ANGUS TENDERLOIN spicy soy, foie gras, chives, 200g ^{S, SM, SP}			329
AUSTRALIAN WAGYU RIBEYE MB6 yakiniku marinated, onion, Japanese mustard sauce 200g ^{S, G, SM, MT, SP}			269
FISH & SEAFOOD			
ALASKAN KING CRAB shallot butter, mizuna salad, goma dressing ^{S, D, G, SM, SH, E, S}			310
LOBSTER yuzu kosho butter, lime, julienne salad ^{S, D, SM, SH, E, SP}			322
TOSAZU SEA BASS osietra caviar,fennel, tosaazu butter sauce ^{S, D, F, SP}			290
SALMON teriyaki and lime ^{S, SM, F, SP}			140
BLACK COD white miso, hajikami, shichimi ^{S, SM, F, SP}			242
JUMBO TIGER PRAWN ponzu butter, lime, chives ^{S, D, SH, E, SP}			280
VEGETABLES			
ROASTED CAULIFLOWER pumpkin seeds, ocopa sauce ^{S, D, V, SP}			78
GRILLED PALM HEART quinoa, black puffed rice furikake, yuzu kosho dressing ^{S, G, E, V, SP}			54
CHARGRILLED BROCCOLINI sesame ponzu, chili garlic ^{S, SM, VG, SP}			56
ASPARAGUS katsuobushi bonito, nori, sesame, sweet potato, smoke soy ^{S, G, SM, F, E, SP}			56
CRISPY PERUVIAN YELLOW POTATO ^{S, VG, SP}			44
PERUVIAN YELLOW POTATO dênde oil ^{D, SM, V, SP}			44

CLAY POTS			
SEAFOOD CAZUELA RICE shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce ^{S, D, C, F, SH, SP}	225		
MUSHROOM TOBANYAKI black truffle, seasonal mushroom, crispy tofu, coconut milk ^{S, SM, VG, SP}	136		
CRISPY MUSHROOM RICE fresh truffle, assorted japanese mushroom, onsen egg ^{S, G, E, V, SP}	146		

SIDES & EXTRA			
JAPANESE RICE ^{VG, SP}	25		
MISO SOUP tofu, nameko gold mushroom ^{S, F, SP}	35		

FRESH TRUFFLE per gram	50
CAVIAR5 gram (add-on to dish)	80
CAVIAR30 gram (add-on to dish)	460

CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flake, extra virgin olive oil ^{VG, SP}	18
CHILI SET fresh chilli, aji panca, aji amarillo ^{S, VG, SP}	25
FRESH WASABI ^{VG, SP}	35

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