

SAMBA SUSHI

DOUBLE TORO (per piece) o-toro, chu-toro, yuzu oroshi, crispy garlic ^{GF}	70
A5 JAPANESE WAGYU BEEF SUSHI (per piece) aburi wagyu, garlic soy, foie gras, chives ^{GF}	78

CHEF’S MORIAWASE

SAMBA 7 PIECES NIGIRI SUSHI	175
SAMBA SASHIMI 9 pieces, 3 selections	170
SAMBA SASHIMI 15 pieces, 5 selections	270
SAMBA ULTIMATE SASHIMI	599
SAMBA ULTIMATE SASHIMI / MAKI / NIGIRI ^E	699

SAMBA ROLLS

SAMBA DUBAI maine lobster, mango, avocado, soy paper, aji honey truffle ^{GF, E}	168
ASEVICHADO tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo, leche de tigre ^{GF}	92
BAHIA tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca ^E	115
ZU-NAGI unagi, foie gras, BBQ sauce, caramelized figs	135
AMAZONIA shiitake mushroom, okra, avocado, cucumber ^{V, VG, GF}	68
THE ROYAL Japanese A5 wagyu, oyster mushroom, caviar, avocado, BBQ miso, crispy garlic	175

CLASSIC ROLLS

CUCUMBER ^{V, VG, GF}	30	SHRIMP TEMPURA ^E	70	SPICY TUNA ^{GF}	89
AVOCADO ^{V, VG, GF}	45	NEGITORO ^{GF}	92	CALIFORNIA ROLL ^E	77

NIGIRI & SASHIMI ^{GF}

(sushi per 2 piece / sashimi per 3 piece)

O-TORO (fatty tuna)	99	BOTAN EBI (spot prawn)	89	UNAGI (freshwater eel) ^G	59
CHU-TORO (tuna belly)	89	KANPACHI (amberjack)	69	SABA (mackerel)	45
AKAMI (red tuna)	65	HIRAME (Japanese halibut)	59	IKURA (salmon roe) ^G	72
HOKKAIDO UNI (sea urchin)	188	SUZUKI (sea bass)	54	HOKKAIDO HOTATEKAI (scallop)	65
HAMACHI (yellowtail)	68	KINMEDAI (golden eye)	69	TAKO (octopus)	48
SAKE (salmon)	50	MADAI (sea bream)	52	TAMAGO (Japanese omelette) ^E	23

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!

Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

A - Contains Alcohol | GF - Gluten Free | D- Dairy | N - Contains Nuts | V - Vegetarian | VG - Vegan | E - Contains Egg

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee



APERITIVOS

EDAMAME (salty or spicy) ^{V, VG, GF} sea salt, yukari, lime	38	SAMBA TARTARE ^E salmon, tuna, white fish, rocoto salsa mayo, shiso leaves, nori	99
GUACAMOLE ^{V, VG, GF} avocado, aji amarillo, onion, crispy corn tortilla	77	SALMON TARTARE ^E avocado, tobiko, crispy nori, caviar	89
GREEN BEAN TEMPURA ^{V, E} black truffle aioli	47	SHISHITO ^{V, VG, GF} grilled spicy pepper, sea salt, yukari, lime	47

SMALL PLATES

CRISPY TAQUITOS / 2 per order	
LOBSTER Japanese tartar, yuzu gel, coriander, avocado ^E	98
JAPANESE A5 WAGYU tofu cream, avocado, ponzu, tomato salsa	70
YELLOWTAIL avocado, white miso, coriander, lime	58
CRISPY TOFU spicy ginger soya, corn tortilla, sesame ^{V, VG, GF}	42
CHICKEN aji panca, garlic, charred pineapple salsa, avocado	52
CRISPY OCTOPUS miso kabocha puree, fennel herb salad, chimichurri ^{GF, D}	140
EMPANADA (3 pieces) chicken, red chili, onion, cheese ^D	66
JAPANESE A5 WAGYU BEEF GYOZA kabocha purée, sweet soy ^D	95
PRAWN GYOZA tiger prawn, crab meat, chili ponzu	78
SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing ^E	74
CALAMARI yuzu mayo, dry miso, shichimi, jalapeño ^E	68
BEETROOT SALAD green apple, mixed herbs, shiso sorbet ^{V, VG, GF}	58
TOMATO & EGGPLANT SALAD heirloom tomatoes, onion, tofu, aji amarillo ^{V, VG, GF}	58
SAMBA CAESAR SALAD basil miso, gem lettuce, mixed cress ^{V, VG, GF, N}	58
PERUVIAN CORN SALAD grilled corn, sweet onions, red chili, avocado ^{V, VG, GF}	64
BRAZILIAN STYLE LOBSTER BUNS ACARAJÉ (3 pcs) coconut milk, dendê oil, coriander, yuzu gel, crispy quinoa	98

RAW

SUSHISAMBA CAVIAR kaviari kristal caviar 50gm, crème fraîche, avocado, black rice cracker ^{GF, D}	999
GILLARDEAU OYSTERS (3 pieces) with signature samba sauces: ponzu, lime, tomato salsa	120
TORO (Tsukiji market) bluefin tuna toro, jumbo crab, caviar, plantain chips 100gm / 200gm	249/449
SALMON TIRADITO orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado	79
HAMACHI TIRADITO truffle soy, caviar, seasonal black truffle ^{GF}	179

SEVICHES

SAMBA SEVICHE selection of SAMBA signature seviches	330
MORIAWASE SEAFOOD SEVICHE scampi, scallops, octopus, scallops leche de tigre ^{GF}	149
SEA BREAM SEVICHE with TRUFFLE leche de tigre, sweet potato, red onion ^{GF}	120
LOBSTER coconut leche de tigre, pineapple, rocoto ^{GF}	135
SALMON aji amarillo, passion fruit, crispy salmon skin ^{GF}	68
SEA BREAM green chilli, coriander, cancha corn, panca oil	80
SEA BASS leche de tigre, corn, red onion, sweet potato ^{GF}	80
SEASONAL MUSHROOM SEVICHE miso marinated mushroom, truffle & black bean leche de tigre ^{V, VG}	58

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and josper oven

ANTICUCHOS 2 per order			
CHILEAN SEABASS white miso, chives ^{GF}	118	EGGPLANT white miso, crispy rice ^{V, VG, GF}	48
ANGUS BEEF TENDERLOIN aji panca ^{GF}	87	CHICKEN aji mirasol, crispy quinoa ^{GF}	64
POULTRY & MEAT			
A5 JAPANESE WAGYU STRIPLOIN samba sauce, wasabi, garlic 200g ^{GF}			899
AUSTRALIAN WAGYU BEEF TOMAHAWK truffle beef sauce, roasted garlic, pickled vegetables ^{GF}			1350
SPATCHCOCK BABY CHICKEN rocoto miso, yuzu kosho, charred lime ^{GF}			169
LAMB CHOPS aji panca, garlic, yellow potato ^D			209
AUSTRALIAN GRASSFED SHORT RIBS chimichurri, BBQ sauce, homemade pickles			204
AUSTRALIAN ANGUS TENDERLOIN spicy soy, foie gras, chives, 200g ^{GF}			298
AUSTRALIAN WAGYU RIBEYE yakiniku marinated, onion, Japanese mustard sauce 200g			248
FISH & SEAFOOD			
SALMON teriyaki and lime ^{GF}			134
BLACK COD white miso, hajikami, shichimi ^{GF}			228
LOBSTER yuzu kosho butter, lime, julienne salad ^{GF, D, E}			299
JUMBO TIGER PRAWN seaweed butter, lime, chives ^D			260
VEGETABLE			
ROASTED CAULIFLOWER pumpkin seeds, ocupa sauce ^{V, GF, D}			78
GRILLED PALM HEART quinoa, black puffed rice furikake, yuzu kosho dressing ^{V, VG}			54
CHARGRILLED BROCCOLINI sesame ponzu, chili garlic ^{V, VG, GF}			54
ASPARAGUS katsuobushi bonito, nori, sesame, sweet potato, smoke soy			54

CLAY POTS

SEAFOOD CAZUELA RICE shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce ^{GF, D}	215
MUSHROOM TOBANYAKI black truffle, seasonal mushroom, crispy tofu, coconut milk ^{V, VG, GF}	130
ARROZ CHAUFA organic wild black rice, slow cooked egg ^{V, E}	72

SIDES & EXTRA

CRISPY CASSAVA ^{V, GF, D} tapioca root, sour cream, molho a campanha, salsa verde	44
PERUVIAN YELLOW POTATO dênde oil ^{V, GF, D}	38
JAPANESE RICE ^{V, VG, GF}	25
MISO SOUP tofu, nameko gold mushroom ^{GF}	35
SLICED FRESH TRUFFLE per gram	70
CAVIAR5 gram	80
CAVIAR30 gram	480
CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flake ,extra virgin olive oil ^{V, VG, GF}	18
SAMBA CHILI SET fresh chilli, aji panca, aji amarillo ^{V, VG, GF}	25
FRESH WASABI ^{V, VG, GF}	35

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