

COCKTAILS

SIGNATURE SERVES

**Cocktails created over the years at our SUSHISAMBA locations,
by our bar team – both past and present.**



SAMBA SOUR Fresh, Citrus, Velvety

16

A modern Pisco Sour, for the modern Pisco Sour drinker. BarSol Primera Quebranta pisco, Maraschino liqueur and turmeric, shaken hard with Japanese citrus and egg whites. Served 'up'.



WAKABA Velvety, Silky, Botanical

16

Bombay Sapphire gin, matcha green tea syrup, pink grapefruit juice and lychee liqueur shaken hard with Ms Betters bitters. Served up.



TOM YAM Fresh, Fiery, Cooling

16

Bombay Sapphire gin, coriander infusion, chili, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juice. Served long



SAKE SPRITZ Light, Fresh, Floral

16

Rosé wine and St.Germain elderflower liqueur. Spritzed with Mio sparkling sake and grapefruit oils. Served long.



NASHI MARTINI Light, Fresh

15

Grey Goose La Poire vodka, St. Germain elderflower liqueur and plum sake. Stirred with lychee water, passion fruit syrup and Japanese citrus. Served 'up'.



KAFFIRINHA Fragrant, Herbaceous

15

Our creative take on the Brazilian Classic. Fragrant Kaffir lime leaves infused in Velho Barreiro cachaça, churned with lime and sugar. Served short, over crushed ice.



LYCHEE COOLER Creamy, Tropical, Fresh

16

Grey Goose Le Citron vodka, elderflower cordial and vanilla. Shaken hard with coconut cream and lychee water. Served long.



CAFÉ MILLONARIO Rich, Velvety, Aromatic

16

Our take on the iconic espresso martini. Coffee washed Bacardi Carta Negra rum, spiced maple and dark chocolate liqueur. Shaken with the obligatory shot of espresso. Served 'up'.



SHISO FINE Herbaceous, Citrusy, Fresh

15

Portobello vodka, shiso leaf, apple and Thai basil syrup. Churned through crushed ice with apple and lime juices. Finished with a drizzle of crème de cassis. Served long.



KOBE COCKTAIL Rich, Nutty, Velvety

29

Kobe fat washed Japanese whisky, salted caramel and maple. Stirred until icy cold and served short over ice cube.

All prices include 20% VAT.

A discretionary 13.5% service charge will be added to the bill

COCKTAILS

SAMBA SERVES

Inspired by flavors changing with the seasons. The below list of cocktails have been created in-house by our bar team and are exclusive to this location.

SAMBATINI® Our monthly inspiration created in-house by our bar team.
Ask your server for details.

MP



COCONUT BATIDA Long, Fresh, Tropical
Velho Barreiro cachaça and Bacardi Cuatro rum churned through crushed ice with coconut liqueur and lime. Served long

14



WASABI MARGARITA Spicy, Citrusy, Fresh
Wasabi infused El Rayo tequila, lime juice and agave. Shaken and served short over ice.

15



BARRANCO Aromatic, Fragrant, Velvety
Barsol Quebranta pisco, rice water, lemon juice and Italicus liqueur shaken hard with egg white and honey. Served up.

16



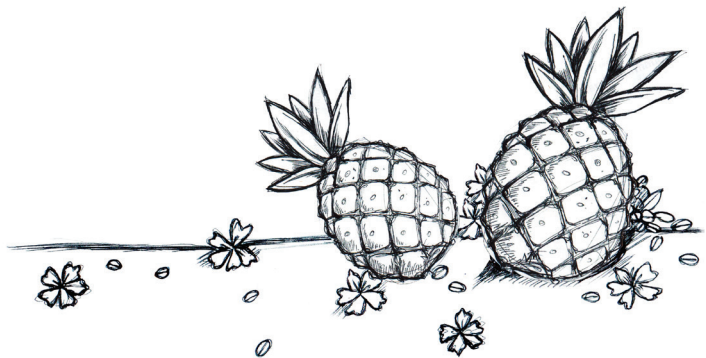
SAKURA Aromatic, Botanical, Floral
Cherry blossom infused vermouth paired with Roku gin. Delicately stirred down and served up.

15



1907 Dark, Rich, Complex
Japan meets Brazil. Coffee infused Japanese whisky stirred down with Peruvian cacao infused vermouth. Served up.

16



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NON-ALCOHOLIC

MOCKTAILS



SAFFRON-SHISO "CAIPIRINHA" Bold, Spicy, Refreshing
lime, saffron, shiso, ginger beer. Served short.

9



LYCHEE-LEMONGRASS "COLLINS" Light, Refreshing, Sweet
lychee juice, lime juice, lemongrass, chilli syrup, soda water. Served long.

9



SUPER MANGO BATIDA Tropical, Spicy
mango, lime, red paprika, kiwi, ginger. Served short.

9



GOLDEN COLADA Creamy & Tropical
Pineapple and lime juice, shaken with cream of coconut and turmeric.
Served long over ice.

9

BOTANICAL SPIRITS

EVERLEAF MARINE, ENGLAND

7

EVERLEAF FOREST, ENGLAND

7

SEEDLIP GARDEN 108, ENGLAND

7

WINE

WILD IDOL, SPARKLING ROSÉ, GERMANY

glass
10

bottle
60

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CHAMPAGNE & WINE BY THE GLASS

CHAMPAGNE

125 ml

PHILIPPONNAT, ROYALE RÉSERVE, BRUT, MAREUIL-SUR-AY	17
FORGET BRIMONT, 1ER CRU ROSÉ, BRUT, REIMS	20
FORGET BRIMONT, 1ER CRU BLANC DE BLANCS, BRUT, REIMS	27

WHITE

125 ML

TRAJADURA/ALVARINHO, TORRE DE LAPELA, ADEGA DE MONÇAO, VINHO VERDE, PORTUGAL	9
VIOGNIER/CHARDONNAY, KETRI, THRACIAN VALLEY, SOUTH SAKAR, BULGARIA	10
GRUNER VELTLINER "STRASS" BIRGIT EICHINGER, KAMPTAL, AUSTRIA	11
VERDICCHIO "CASTELLI DI JESI CLASSICO" VILLA BIANCHI, UMANI RONCHI, MARCHE, ITALY	11
RIESLING, CLASSIC, HUGEL, ALSACE, FRANCE	12
SAUVIGNON BLANC, BABICH, MARLBOROUGH, NEW ZEALAND	13
CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	14

ROSÉ

125 ML

CHATEAU MINUTY PRESTIGE ROSÉ, COTES DE PROVENCE, FRANCE	14
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RED

125 ML

MERLOT "RESERVA" MORANDE, MAULE VALLEY, CHILE	9
DOURO, PRAZO DE RORIZ, PRATS & SYMINGTON, PORTUGAL	10
FLEURIE, DOMINIQUE MOREL "CRU" BEAUJOLAIS, BURGUNDY, FRANCE	11
MAVRUD/CABERNET, KETRI, THRACIAN VALLEY, SOUTH SAKAR, BULGARIA	12
CABERNET SAUVIGNON, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	14

FORTIFIED & DESSERT

		50ML	100ML
	MOSCATEL ORO "FLORALIS" TORRES, PENEDES, SPAIN	6	12
	SHERRY, FINO, TÍO PEPE, SPAIN	6	12
	PORT TAWNY 10 YEARS, DONA ANTÓNIA, FERREIRA, PORTUGAL	7	14
	BLANDY'S 10 YEARS VERDELHO, MADEIRA, PORTUGAL	8	16
2016	PORT LBV "UNFILTERED" QUINTA DO NOVAL 2016, PORTUGAL	8	16
2003	PORT TAWNY "COLHEITA QUINTA DO CRASTO, PORTUGAL	10	20
2015	GEWÜRZTRAMINER "VENDANGE TARDIVE" HUGEL, ALSACE, FRANCE	11	22
2016	SAUTERNES "1ER CRU CLASSÉ" CHATEAU COUTET, BARSAC, BORDEAUX, FRANCE	13	26
2016	ICEWINE, VIDAL, PELLER ESTATE FAMILY, NIAGARA PENINSULA, CANADA	15	30

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JAPANESE SAKE 日本酒

NIHONSHU

100ml GLASS, 300ml CARAFE, 720ml BOTTLE.
Ask our sommelier for the ideal service temperature.

		glass	carafe	btl
136	SPRING SNOW, 'SHUNSETSU', AKITABARE, HONJOZO, AKITA 秋田晴 “春雪” 本醸造 秋田 SMV+2.0-+4.0 ABV14% Light-bodied yet beguilingly full-flavoured.	14	41	85
135	HEART AND SOUL, 'KIMOTO', SOHOMARE, TOKUBETSU JUNMAI, TOCHIG 惣誉“生酛仕込”純米 栃木 SMV+4 ABV 15% Gold award winner sake. Soft and refreshing with great balance and rich umami flavours. Made with Yamadanishiki, Japan's finest sake-brewing rice.	15	44	96
201	CHERRY BOUQUET, 'OKA', DEWAZAKURA, GINJO, YAMAGATA 出羽桜 桜花 吟醸 山形 SMV+5 ABV 15.5% Aroma of ROSÉ flower blossoms, peach with creamy palate, filled with dried fruit overtones and a subtle melon finish.	16	47	99
307	PURE REALM, 'MUKU', KOSHI NO KANBAI, JUNMAI DAIGINJO, NIIGATA 越乃寒梅 “無垢”純米大吟醸 新潟 SMV +4 ABV 16% Firmly balanced, with a rich, yet transparently clear, flavour profile	19	56	132
117	HEART OF OAK, TAMAGAWA, TOKUBETSU JUNMAI, KYOTO 玉川“特別純米”京都 SMV+4 ABV 16.6% Nutty and toasty with savoury notes and distinctive umami flavour.	15	44	96

SPECIALITY

420	SPARKLING SAKE, 'MIO', SHIRAKABEGURA, HYOGO 松竹梅白壁蔵「霽」スパークリング清酒 SMV -7 ABV 5% Refreshing and fruity with unique sweet aroma. Crafted in the traditional brewing style, with rice, water and koji.	11		
419	SPARKLING NIGORI, 'TOBIROKU', DEWAZAKURA, 'FESTIVAL OF STARS', YAMAGATA 出羽桜“とび六”スパークリングにごり 山形 SMV-3 ABV15% Dry, crisp and effervescent: an exhilarating sake for champagne lovers	15	44	100
404	NIGORI, 'SUMMER SNOW', KAMOIZUMI, GINJO, NAMA, HIROSHIMA 賀茂泉 にごり吟醸 広島 SMV+1 ABV 17% - 500ML Lively, voluptuous - a deluxe label for nigori fans.	17	50	79
490	UMESHU 'ARAGOSHI' UME NO YADO, NARA 梅の宿『あらごし梅酒』 奈良 ABV 12% Macerated with ume plums, with a distinctive flavour of marzipan and toasted almonds.	14	41	85
491	YUZUSHU, UME NO YADO, NARA 梅の宿“ゆず酒” 奈良 SMV N/A ABV 8% Beautiful citrus infusion of Japanese Yuzu fruit, for a fresher lighter sake	14	41	85

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SPIRITS

JAPANESE WHISKY

50ml

CHICHIBU IPA CASK FINISH	45
CHICHIBU ON THE WAY	70
ICHIRO'S MALT & GRAIN, WHITE LABEL	23
ICHIRO'S MALT DOUBLE DISTILLERIES	33
ICHIRO'S MALT CHICHIBU LONDON EDITION	50
KARUIZAWA SPIRIT OF ASAMA	290
MARS KOMAGATAKE KOHIGANZAKURA, NATURE OF SHINSHU	40
MARS KOMAGATAKE SHINANOTANPOPO, NATURE OF SHINSHU	40
MARS MALTAGE COSMO	25
NIKKA 12YO	30
NIKKA FROM THE BARREL	14
NIKKA PURE MALT, BLACK	16.5
NIKKA COFFEY GRAIN	20
NIKKA MIYAGIKYO RUM CASK FINISH	50
NIKKA TAKETSURU 25YO	420
NIKKA YOICHI RUM CASK FINISH	50
SUNTORY CHITA	15
SUNTORY HAKUSHU 12YO	30
SUNTORY HAKUSHU 18YO	90
SUNTORY HIBIKI 17YO	85
SUNTORY TOKI	25
SUNTORY YAMAZAKI 12YO	50
SUNTORY YAMAZAKI 18YO	180
SUNTORY HIBIKI HARMONY	16.5
SUNTORY HAKUSHU 10YO	50
SUNTORY HAKUSHU 25YO	700
SUNTORY HAKUSHU DISTILLER'S RÉSERVE	18
SUNTORY YAMAZAKI 25YO	800
SUNTORY YAMAZAKI DISTILLER'S RÉSERVE	14
TOGOUCHI 9YO	23
TOGOUCHI 12YO	25
TOGOUCHI 15YO	60
TOGOUCHI 18YO	70

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AMERICAN WHISKEY

50ml

ANGEL'S ENVY	16
HUDSON BABY BOURBON	26
HUDSON MANHATTAN RYE	26
JACK DANIEL'S	10
JACK DANIEL'S 'GENTLEMAN JACK'	12.5
JACK DANIEL'S 'SINGLE BARREL'	15.5
WILD TURKEY 101	11
WOODFORD RÉSERVE	11

BLENDED & VATTED WHISKY

50ml

JAMESON	10
JOHNNIE WALKER BLUE LABEL	50
JOHNNIE WALKER BLACK LABEL	11
MONKEY SHOULDER	11
SMOKEY MONKEY	11

SINGLE MALT SCOTCH WHISKY

50ml

ARBEG 10YO	14
AUCHENTOSHAN 12YO	11.5
BALVENIE 14YO CARIBBEAN CASK	15.5
GLENFIDDICH IPA	14
GLENFIDDICH 12YO	11.5
GLENFIDDICH 21YO	34
GLENFIDDICH 26YO, EXCELLENCE	95
GLENMORANGIE 10YO	13
LAPHROAIG 10YO	16.5
LAGAVULIN 16YO	16.5
MACALLAN 12YO	20
OBAN 14YO	13
TALISKER 10YO	12.5

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VODKA

50ml

BELVEDERE	12.5
CÎROC	11.5
GREY GOOSE	12.5
GREY GOOSE LA VANILLE	12.5
GREY GOOSE L'ORANGE	12.5
GREY GOOSE LA POIRE	12.5
GREY GOOSE LE CITRON	12.5
PORTOBELLO ROAD	11.5
PORTOBELLO ROAD BERGAMOT	12
PORTOBELLO ROAD COFFEE	12
PORTOBELLO ROAD VANILLA	12
REYKA	12.5

GIN

50ml

BOMBAY SAPPHIRE	10
BOMBAY BRAMBLE	13
BOMBAY CITRON PRESSE	16
BOMBAY PREMIER CRU	18
GIN MARE	14
HENDRICK'S	11
MONKEY 47	19.5
OXLEY	16.5
PORTOBELLO GIN	13
ROKU	12
SIPSMITH LONDON DRY	12.5
STAR OF BOMBAY	13
TANQUERAY	10
TANQUERAY TEN	12.5

BRANDIES

50ml

BARON DE SIGOGNAC 20YO	21
BARSOL QUEBRANTA	10
COURVOISIER XO	35
HENNESSY XO	42
HENNESSY PARADIS	230
BARSOL QUEBRANTA	10
PIERRE FERRAND AMBRE	13

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AGAVE SPIRITS

50ml

CASAMIGOS AÑEJO	22
CASAMIGOS BLANCO	20
CASAMIGOS MEZCAL	16
CASAMIGOS REPOSADO	21
CODIGO ROSA	16
CLASE AZUL PLATA	31
DON JULIO BLANCO	13
DON JULIO REPOSADO	15
DON JULIO 1942	60
EL RAYO PLATA	13.5
EL RAYO REPOSADO	14.5
GRAN PATRÓN PLATINUM	102
ILEGAL REPOSADO (MEZCAL)	14
JOSE CUERVO RESERVA DE LA FAMILIA PLATINO	21
OJO DE DIOS JOVEN (MEZCAL)	14
OJO DE DIOS, ODD CAFE (MEZCAL)	16
OJO DE DIOS, ODD HIBISCUS (MEZCAL)	16
PATRÓN SILVER	15.5
PATRÓN REPOSADO	16.5
PATRÓN AÑEJO	17

CANE SPIRITS

50ml

APPLETON ESTATE RARE BLEND 12YO	13
BACARDI CARTA NEGRA	11
BACARDI CARTA BLANCA	10
BACARDI CUATRO	11.5
BACARDI OAKHEART	10
BACARDI 8YO	12
DIPLOMATICO RESERVA EXCLUSIVA	13
EL DORADO	12
FACUNDO EXQUISITO	42
FACUNDO PARAISO	80
JAVAMUR SIGNATURE COFFEE BLENDED	13
JAVAMUR CACAO'MON COFFEE BLENDED	13
JAVAMUR ESPRESSO RUM CREAM RUM	11
LEBLON	12.5
PLANTATION STIGGIN'S FANCY PINEAPPLE	17
PUSSER'S BRITISH NAVY RUM	11.5
VELHO BARREIRO	10
ZACAPA 23	15.5
ZACAPA XO	25

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APERITIF & DIGESTIF

50ml

APEROL	9.5
BAILEY'S	9.5
BÉNÉDICTINE D.O.M.	10
CAMPARI	9.5
CARPANO ANTICA FORMULA	10
CHAMBORD	9.5
CHARTREUSE GREEN	12.5
DISARONNO AMARETTO	9.5
DRAMBUÏE	11
FERNET-BRANCA	10
LUXARDO LIMONCELLO	9.5
LUXARDO MARASCHINO	11
MARTINI RISERVA SPECIALE AMBRATO	9.5
MARTINI RISERVA SPECIALE RUBINO	9.5
NOILLY PRAT DRY	9.5
ST. GERMAIN	9.5

BOTTLED BEER

ASAHI, JAPAN	7
SUSHI SAMBA LAGER, COALITION BREWING LONDON	7
ASAHI, JAPAN 0%	6

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NON-ALCOHOLIC

JUICE

APPLE JUICE	4
PINEAPPLE JUICE	4
TOMATO JUICE	4
ORANGE JUICE	4
CRANBERRY JUICE	4
GUAVA JUICE	4
LYCHEE JUICE	4

SODA

COCA COLA	4
COCA COLA ZERO	4
COCA COLA DIET	4
FEVER TREE BITTER LEMON	4
FEVER TREE GINGER ALE	4
FEVER TREE SODA	4
FEVER TREE NATURALLY LIGHT TONIC	4
OLD JAMAICAN GINGER BEER	4
RED BULL	6
RED BULL SUGAR FREE	6

WATER

SUSHISAMBA FILTERED STILL	3
SUSHISAMBA FILTERED SPARKLING	3

BAR MENU

EDAMAME sea salt and lime	7
PLANTAIN CHIPS aji amarillo	7
GREEN BEAN TEMPURA black truffle aioli	11
CRISPY TAQUITOS - two per order	
YELLOWTAIL avocado and roasted corn miso	20
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
WAGYU GYOZA kabocha purée and sweet soy	23
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	29
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	15
A5 KOBE TIRADITO pickled wasabi, bubu arare, truffle citrus soy	32

SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy yuba, yuzu dressing	20
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	18
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo	18
PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19
SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	16
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, truffle oil	20
CALIFORNIA MAKI snow crab, cucumber, avocado, citrus mayo, sesame, japanese mayo, truffle oil	18
VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	12
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso leaf	20

SUSHI

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
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
UNAGI (freshwater eel)	11	12
HOTATE (scallop)	13	14
IBODAI (butterfish)	11	12
AMAEBI (sweet shrimp)	11	12

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
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