

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



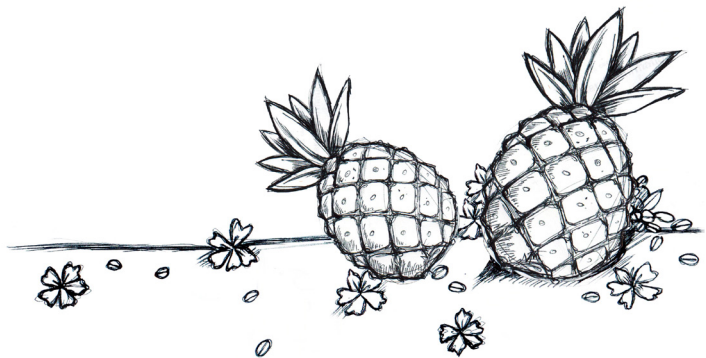
SAKURA Aromatic, Botanical, Floral
Cherry blossom infused vermouth paired with Roku gin. Delicately stirred down and served up.

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 ROSE, GERMANY

glass
10

bottle
60

CHAMPAGNE & WINE BY THE GLASS

CHAMPAGNE

125 ml

PHILIPPONNAT, ROYALE RÉSERVE, BRUT, MAREUIL-SUR-AY	17
PHILIPPONNAT, ROYALE RÉSERVE, NON DOSE, MAREUIL-SUR-AY	18
PHILIPPONNAT, ROYALE RÉSERVE, BRUT ROSÉ, MAREUIL-SUR-AY	20

WHITE

125 ML

LOUREIRO/ALVARINHO, AZEVEDO, VINHO VERDE, PORTUGAL	9
VIOGNIER/CHARDONNAY, KETRI, THRACIAN VALLEY, SOUTH SAKAR, BULGARY	10
ASSYRTIKO, KTIMA, KIR-YIANNI ESTATE, MACEDONIA, GREECE	11
RIESLING, CLASSIC, HUGEL, ALSACE, FRANCE	12
CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	14
SAUVIGNON BLANC, BABICH, MARLBOROUGH, NEW ZEALAND	13

ROSÉ

125 ML

COTES DE PROVENCE, PRESTIGE, MINUTY, FRANCE	14
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RED

125 ML

MERLOT "RESERVA" MORANDE, MAULE VALLEY, CHILE	9
FLEURIE, DOMINIQUE MOREL "CRU" BEAUJOLAIS, BURGUNDY, FRANCE	11
MAVRUD/CABERNET, KETRI, THRACIAN VALLEY, SOUTH SAKAR, BULGARY	12
DOURO CRASTO, QUINTA DO CRASTO, PORTUGAL	10
CABERNET SAUVIGNON, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	14

FORTIFIED & DESERT

50ML 100ML

	PORT TAWNY 10 YEARS, DONA ANTÓNIA, FERREIRA, PORTUGAL	7	14
2016	PORT LBV "UNFILTERED" QUINTA DO NOVAL 2016, PORTUGAL	8	16
2003	PORT TAWNY "COLHEITA QUINTA DO CRASTO, PORTUGAL	10	20
2021	FIZZ - PINK MOSCATO INNOCENT BYSTANDER, YARRA VALLEY, VICTORIA, AUSTRALIA		8
2020	TOKAJI "LATE HARVEST CUVÉE" OREMUS, HUNGARY	10	20
2012	SAUTERNES "1ER CRU CLASSÉ" CHATEAU COUTET, BARSAC, BORDEAUX, FRANCE	13	26
2018	ICEWINE, VIDAL, PELLER ESTATE FAMILY, NIAGARA PENINSULA, CANADA	15	30
	SHERRY, FINO, TÍO PEPE, SPAIN	6	12
	MADEIRA, 10 YEARS, VERDELHO, BLANDY'S, PORTUGAL	8	16

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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

AKASHI SINGLE MALT WHISKEY	28
CHICHIBU IPA CASK FINISH	45
CHICHIBU ON THE WAY	70
GOLDEN HORSE BUSHU	18
GOLDEN HORSE MUSASHI	21
ICHIRO'S MALT & GRAIN, WHITE LABEL	23
ICHIRO'S MALT DOUBLE DISTILLERIES	33
ICHIRO'S MALT MWR, MIZUNARA WOOD RÉSERVE	33
ICHIRO'S MALT CHICHIBU LONDON EDITION	50
KARUIZAWA SPIRIT OF ASAMA	290
MARS KOMAGATAKE KOHIGANZAKURA, NATURE OF SHINSHU	40
MARS KOMAGATAKE RINDO	50
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 PURE MALT, RED	16.5
NIKKA ALL MALT	15
NIKKA YOICHI SINGLE MALT	25
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 TORYS CLASSIC	12
SUNTORY YAMAZAKI 12YO	50
SUNTORY YAMAZAKI 18YO	180
SUNTORY HIBIKI HARMONY	16.5
SUNTORY KAKUBIN 1980'S	320
SUNTORY HAKUSHU 10YO	50
SUNTORY HAKUSHU 25YO	700
SUNTORY HAKUSHU DISTILLER'S RÉSERVE	18
SUNTORY YAMAZAKI 25YO	800
SUNTORY YAMAZAKI DISTILLER'S RÉSERVE	14
SUPER NIKKA	15
TOGOUCHI BLENDED	14
TOGOUCHI 9YO	23
TOGOUCHI 12YO	25
TOGOUCHI 15YO	60
TOGOUCHI 18YO	70

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AMERICAN WHISKEY

50ml

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

BLENDED & VATTED WHISKY

50ml

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

SINGLE MALT SCOTCH WHISKY

SCOTLAND

50ml

ARDBEG 10YO, ISLAY	14
AUCHENTOSHAN 12YO, LOWLANDS	11.5
BALVENIE 14YO CARIBBEAN CASK, SPEYSIDE	15.5
BALVENIE 17YO DOUBLE WOOD, SPEYSIDE	24
BALVENIE 21YO, PORT WOOD FINISH, SPEYSIDE	44
CARDHU 12YO, SPEYSIDE	14
GLENFIDDICH IPA, SPEYSIDE	14
GLENFIDDICH 12YO, SPEYSIDE	11.5
GLENFIDDICH 21YO, SPEYSIDE	34
GLENFIDDICH 26YO, EXCELLENCE, SPEYSIDE	95
GLENMORANGIE 10YO, HIGHLAND	13
GLENMORANGIE 18YO, HIGHLAND	25
HIGHLAND PARK, KIRKWALL	11.5
LAPHROAIG 10YO, ISLAY	16.5
LAGAVULIN 16YO, ISLAY	16.5
MACALLAN RARE CASK, HIGHLAND	60
MACALLAN 12YO, HIGHLAND	20
OBAN 14YO, WEST HIGHLAND	13
TALISKER 10YO, SKYE	12.5

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VODKA

50ml

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

GIN

50ml

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

BRANDIES

50ml

BARON DE SIGOGNAC 20YO, FRANCE	21
COURVOISIER XO, FRANCE	35
HENNESSY XO, FRANCE	42
HENNESSY PARADIS, FRANCE	230
BAR SOL QUEBRANTA, PERU	10
PIERRE FERRAND AMBRE, FRANCE	13

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AGAVE SPIRITS

MEXICO
50ml

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

CANE SPIRITS

50ml

APPLETON ESTATE RARE BLEND 12YO, JAMAICA	13
BACARDI CARTA NEGRA, PUERTO RICO	11
BACARDI CARTA BLANCA, PUERTO RICO	10
BACARDI CUATRO, PUERTO RICO	11.5
BACARDI OAKHEART, PUERTO RICO	10
BACARDI HERITAGE 44.5%, PUERTO RICO	15
BACARDI ORO, PUERTO RICO	11
BACARDI RESERVA LIMITADA, PUERTO RICO	35
BACARDI 8YO, PUERTO RICO	12
DIPLOMATICO RESERVA EXCLUSIVA, VENEZUELA	13
EL DORADO	12
LEBLON, BRAZIL	12.5
PLANTATION STIGGIN'S FANCY PINEAPPLE, BARBADOS	17
PUSSEY'S BRITISH NAVY RUM, BRITISH VIRGIN ISLANDS	11.5
SANTA TERESA 1796, VENEZUELA	19
VELHO BARREIRO, BRAZIL	10
ZACAPA 23, GUATEMALA	15.5
ZACAPA XO, GUATEMALA	25
FACUNDO EXQUISITO	42
FACUNDO PARAISO	80

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APERITIF & DIGESTIF

50ml

ANCHO REYES, MEXICO	15
APEROL, ITALY	9.5
BAILEY'S, IRELAND	9.5
BÉNÉDICTINE D.O.M., FRANCE	10
CAMPARI, ITALY	9.5
CARPANO ANTICA FORMULA, ITALY	10
CHAMBORD, FRANCE	9.5
CHARTREUSE GREEN, FRANCE	12.5
CHERRY HEERING, DENMARK	9.5
DISARONNO AMARETTO, ITALY	9.5
DRAMBUIE, SCOTLAND	11
FERNET-BRANCA, ITALY	10
LUXARDO LIMONCELLO, ITALY	9.5
LUXARDO MARASCHINO, ITALY	11
MARTINI GRAN LUSSO, ITALY	9.5
MARTINI RISERVA SPECIALE AMBRATO, ITALY	9.5
MARTINI RISERVA SPECIALE RUBINO, ITALY	9.5
NOILLY PRAT DRY, FRANCE	9.5
ST. GERMAIN, FRANCE	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

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
CHILEAN SEA BASS ANTICUCHOS miso, peruvian corn	30
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
EZO soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo	17
SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	16
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	20
CALIFORNIA MAKI snow crab, cornish brown crab, cucumber, avocado, 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)
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
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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