

TASTE OF SAMBA

Experience the essence of Japanese, Brazilian and Peruvian cuisine with a multi-course selection of our signature items.

£75.00 pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

~

CRISPY YELLOWTAIL TAQUITOS
avocado roasted corn miso

GREEN BEAN TEMPURA
black truffle aioli

~

FILLET MIGNON ANTICUCHOS
aji panca, peruvian corn

ROBATA EGGPLANT
sweet soy

~

TIGER MAKI
crabmeat, tiger prawn tempura, wasabi mayo,
beetroot yogurt, eel sauce

NIGIRI
chef selection

~

MOQUECA MISTA
shrimp, squid, sea bass, mussels, clams, coconut milk,
dendē oil, chimichurri rice

~

ASSORTED MOCHI
soft japanese rice cake filled with ice cream,
white chocolate ganache

£85.00 pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

~

GREEN BEAN TEMPURA
black truffle aioli

~

CRISPY LOBSTER TAQUITOS
avocado, pickled shallot

~

WAGYU GYOZA
kabocha purée and sweet soy

~

CHILEAN SEA BASS ANTICUCHOS
miso, peruvian corn

ROBATA ASPARAGUS
sweet soy

~

JAPANESE WAGYU MAKI
mango, caviar, shaved truffle

~

NIGIRI
chef selection

~

ROBATA LAMB CHOP
red miso and lime

~

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, yuzu soy,
garlic chips

~

JAPANESE STEAMED RICE

~

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream

£100.00 pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

~

GREEN BEAN TEMPURA
black truffle aioli

~

CRISPY WAGYU TAQUITOS
avocado, aji panca

~

SHRIMP TEMPURA
snap pea julienne, spicy mayo, black truffle vinaigrette

~

TUNA SEVICHE
pomegranate leche de tigre, maiz morado, wasabi peas, basil

~

YELLOWTAIL TIRADITO
jalapeño and lemongrass

~

SAMBA LONDON ROLL
tuna, salmon, hamachi, avocado, asparagus, onion,
hishiho miso, crispy yuba, yuzu dressing

~

LOBSTER MAKI
aji panka, karasumi

~

NIGIRI
premium chef selection

~

CHURRASCO RIO GRANDE
ribeye, chorizo, fillet mignon
served with black beans, sautéed greens, farofa
and **SUSHISAMBA** dipping sauces

~

ROBATA BLACK COD
peruvian asparagus, miso

~

AJI AMARILLO RICE

~

WELCOME TO THE RAINFOREST
asháninka chocolate, asháninka coffee, vanilla, pistachio,
macadamia nut, sugarcane

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.

All prices include 20% VAT.
A discretionary 13.5% service charge will be added to the bill.

TASTE OF SAMBA

Experience the essence of Japanese, Brazilian and Peruvian cuisine with a multi-course selection of our signature vegetarian dishes.

£70.00 pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

GREEN BEAN TEMPURA
black truffle aioli

~

VEGETABLE TAQUITOS
avocado, radish, red onion, peppers, pickled shimeji mushrooms

HERITAGE TOMATO SALAD

~

KABOCHA SQUASH ANTICUCHOS
aji panca, peruvian corn

ROBATA EGGPLANT
sweet soy

~

VEGGIE MAKI
shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion,
tempura flakes

VEGETARIAN NIGIRI
chef selection

~

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, yuzu soy, garlic chips

~

ASSORTED MOCHI
soft japanese rice cake filled with ice cream, white chocolate

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.
All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.