

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 80

Cachaça, Maraschino liqueur and turmeric, shaken hard with Japanese citrus and egg whites. Served 'up'.



TOM YAM Fresh, Fiery, Cooling 80

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



KAFFIRINHA Fragrant, Herbaceous 70

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



LYCHEE COOLER Creamy, Tropical, Fresh 80

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



SHISO FINE Herbaceous, Citrusy, Fresh 80

Shiso leaf infused vodka, apple and Thai basil syrup. Churned through crushed ice with apple and lime juices. Finished with drizzle of Chambord.
Served long.



WAGYU COCKTAIL Rich, Nutty, Velvety 150

Wagyu fat washed Japanese whisky, salted caramel and maple. Stirred until icy cold and served over a block of ice.

SAMBATINI® MP

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

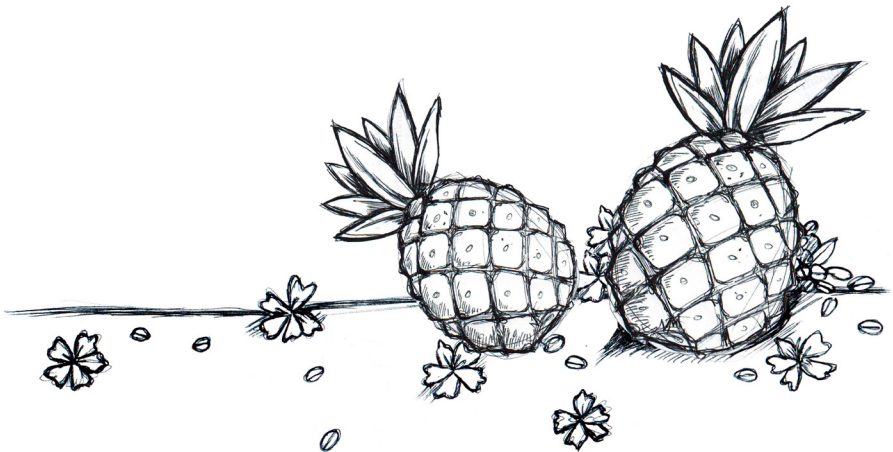
SAMBA SERVES

Inspired by flavour and changing with the seasons. The below list of cocktails has been created inhouse by our bar team and are exclusive to this location

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|  | MARACUJA SOUR Fresh, Fruity, Velvety | 95 |
| | Cachaça and rosemary syrup, shaken hard with fresh passion fruit juice and egg whites. Served up. | |
|  | SMOKEY WATER Smoky, Tropical, Nutty | 150 |
| | Sesame washed Japanese whisky, salted caramel and coconut water. Served long over ice. | |
|  | PICORONI Tropical, Bitter, Velvety | 80 |
| | Coconut infused tequila, pineapple infused Campari, sweet vermouth and coffee liqueur. Stirred down and served short over a chunk of ice. | |
|  | RYU'S LEGEND Tantalizing, Complex | 95 |
| | Vodka, sake, passion fruit, ginger and sancho pepper finished with dragon' smoke. Served short over ice. | |
|  | FLOR BONITA Rich, Tropical, Low ABV | 80 |
| | Sake, charred with ripe mango, white vermouth, pineapple, artisanal mango candy. Served short, over ice. | |
|  | CORCOVADO Smoky, Spicy, Complex | 95 |
| | Mezcal, yuzu and dried Brazilian chiles, chilled and served up with a Japanese spiced rim. | |
|  | YUZU FRENCH Bright, Botanical, Citrus | 120 |
| | Artisanal gin infusion, yuzu, agave, sparkling wine foam. Served up. | |

MOCKTAILS

-  **DESERT NIGHT** Spiced, Tropical, Refreshing 45
Muddled strawberries and ginger syrup, spritzed with lemonade.
Served long.
-  **ARIGATO OBRIGADÓ** Fresh, Fiery, Cooling 45
Lemongrass syrup, apple juice and shiso, churned with lime and sugar.
Served long.
-  **AKARI** Bold, Refreshing, Sweet 45
Fresh lime juice, saffron syrup and shiso syrup, topped with ginger beer.
Served short over ice.
-  **INTI RAYMI** Refreshing, Fruity, Sour 45
Mint, pineapple juice, yuzu and sugar shaken and spritzed with ginger ale.
Served short.



CHAMPAGNE & WINE BY THE GLASS

SPARKLING & CHAMPAGNE

125 ml

NV	TINTORETTO, PROSECCO DI CONEGLIANO, VENETO, ITALY	100
NV	LAURENT-PERRIER, BRUT, CHAMPAGNE, FRANCE	250

WHITE

150 ml

	RUFFINO, ORVIETO CLASSICO, D.O.C, UMBRIA, ITALY	70
	J. MOREAU ET FILS, CHABLIS, FRANCE	145
	CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	170
	MONTES ALPHA, CHARDONNAY, CASA BLANCA VALLEY, CHILE	105
	DR. LOOSEN QUALITÄTSWEIN RIESLING "DR. L", GERMANY	75

ROSÉ

150 ml

	SANTA CRISTINA TOSCANA IGT, TUSCANY, ITALY	65
	CHÂTEAU D'ESCLANS, "WHISPERING ANGEL", PROVENCE, FRANCE	150

RED

150 ml

	TINI, MONTEPULCIANO D'ABRUZZO, ABRUZZO, ITALY	65
	ANTONIN RODET, BOURGOGNE PINOT NOIR, BURGUNDY, FRANCE	120
	PENFOLDS, KOONUNGA HILL, SHIRAZ/CABERNET, SOUTH AUSTRALIA, AUSTRALIA	100
	KAIKEN, MALBEC, MENDOZA, ARGENTINA	85
	WOODBIDGE BY ROBERT MONDAVI, ZINFANDEL, CALIFORNIA, USA	90

SWEET

90 ml

	SCHRODER & SCHYLER, SAUTERNES, BORDEAUX, FRANCE	130
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SPIRITS

JAPANESE WHISKEY

	40ML	bottle
NIKKA COFFEY MALT	200	3300
NIKKA FROM THE BARREL	160	2400
NIKKA MIYAGIKYO SINGLE MALT	280	4100
YAMAZAKI 12YO SINGLE MALT	450	7200
CHITA	140	2000
KAMIKI ORIGINAL	150	1800
KAMIKI SAKURA	160	2000
UMIKI	120	2000
MARS IWAI	75	1400
MARS KOMAGATAKE	350	7000

BLENDED WHISKY

THE FAMOUS GROUSE, SCOTLAND	60	1000
CHIVAS REGAL 12YO, SCOTLAND	90	1500
CHIVAS REGAL 18YO, SCOTLAND	150	2500
CHIVAS ROYAL SALUTE 21YO, SCOTLAND	310	3800
JOHNNIE WALKER BLACK LABEL, SCOTLAND	90	1500
JOHNNIE WALKER BLUE LABEL, SCOTLAND	350	7500
JOHNNIE WALKER DOUBLE BLACK, SCOTLAND	100	1850
JOHNNIE WALKER GOLD RESERVE, SCOTLAND	120	2000
MONKEY SHOULDER, SCOTLAND	85	1250
JAMESON, IRELAND	70	1250
TULLAMORE DEW, IRELAND	70	1250
BULLEIT BOURBON, KENTUCKY	105	1650
FOUR ROSES SINGLE BARREL, KENTUCKY	170	2000
MAKER'S MARK, KENTUCKY	90	1400
WOODFORD RESERVE, KENTUCKY	90	1500
JACK DANIEL'S OLD NO 7, TENNESSEE	70	1250

SINGLE MALT SCOTCH WHISKY

AUCHENTOSHAN 12 YRS, LOWLANDS	110	1500
GLENMORANGIE 10YO, HIGHLAND	110	1500
OBAN 14YRS, HIGHLAND	310	5300
MACALLAN 12YO TRIPLE CASK, HIGHLAND	300	4500
THE MACALLAN 15YO, HIGHLAND	430	6500
ARDBERG 10YRS, ISLAY	105	1500
LAGAVULIN 16 YO, ISLAY	160	2300
LAGAVULIN 2006 DISTILLERS EDITION, ISLAY	325	6000
GLENFIDDICH 15YO, SPEYSIDE	120	1950
THE GLENLIVET 12YO, SPEYSIDE	100	1500

VODKA

STOLICHNAYA, LATVIA	60	1000
BELUGA GOLD, RUSSIA	480	7600
BELVEDERE, POLAND	90	1650
CIROC, FRANCE	80	1350
GREY GOOSE, FRANCE	80	1650
HAKU VODKA, JAPAN	100	1650
KETEL ONE, NETHERLAND	90	1500

GIN

HENDRICK'S, SCOTLAND	65	1100
BEEFEATER 24, ENGLAND	80	1250
BEEFEATER PINK, ENGLAND	70	1250
BOMBAY SAPPHIRE, ENGLAND	70	1250
BULLDOG GIN, ENGLAND	75	1250
EDINBURGH SEASIDE, SCOTLAND	80	1250
GIN MARE, SPAIN	140	2100
MONKEY 47, GERMANY	160	1850
SIPSMITH, ENGLAND	100	1600
TANQUERAY, SCOTLAND	70	1250
TANQUERAY 10, SCOTLAND	85	1500
PLYMOUTH, ENGLAND	80	1250
ROKU, JAPAN	75	1300
KI NO BI, JAPAN	170	3000

TEQUILA & MEZCAL

JOSE CUERVO TRADICIONAL	60	1000
JOSE CUERVO 1800 ANEJO	70	1250
DON JULIO REPOSADO	280	4100
HERRADURA PLATA	160	2400
MEZCAL DEL MAGUEY VIDA	80	2500
DON JULIO REPOSADO	280	4100

CANE SPIRITS

BACARDI CARTA BLANCA, PUERTO RICO	60	1000
BACARDI GOLD, PUERTO RICO	70	1100
BACARDI OAKHEART, PUERTO RICO	70	1100
ANGOSTURA 1824, TRINIDAD & TOBAGO	110	1800
ANGOSTURA 1919, TRINIDAD & TOBAGO	70	1100
HAVANA ANEJO 7YO, CUBA	70	1100
ZACAPA CENTENARIO 23 YO, GUATEMALA	95	1500
ZACAPA XO, GUATEMALA	425	6500
GOOSLING, BERMUDA	85	1550
MATUSALEM PLATINUM, DOMINICAN REPUBLIC	80	1250
SAGATIBA PURA, CACHACA, BRAZIL	60	1000

BRANDIES

COURVOISER XO, FRANCE	310	4000
HENNESSY VS, FRANCE	110	1500
HENNESSY VSOP, FRANCE	120	1850
HENNESSY XO, FRANCE	310	4000
REMY MARTIN VSOP, FRANCE	120	2000
REMY MARTIN XO, FRANCE	310	4500
PISCO 1615 QUEBRANTA, PERU	70	1100

APERITIF & DIGESTIF

AMARO NONINO, ITALY	95	1575
AMARO AVERNA, ITALY	85	1400
APEROL, ITALY	70	1100
CAMPARI, ITALY	70	1100
FERNET BRANCA, ITALY	70	1100
JÄGERMEISTER, GERMANY	70	1100
COCCHI AMERICANO, ITALY	100	1650
CARPANO ANTICA, ITALY	100	1900
DISARONNO AMARETTO, ITALY	70	1100
GRAND MARNIER, FRANCE	80	1200
BAILEY'S, IRELAND	70	1100
KAHLUA, MEXICO	70	1100
FRANGELICO, ITALY	70	1200
MIDORI MELON, JAPAN	70	1100

BOTTLED BEER

ASAHI, JAPAN	45
CORONA, MEXICO	45
ESTRELLA DAMM, SPAIN	45
ALMAZA, LEBANON	45
BUDWEISER 0.0%	35

NON-ALCOHOLIC

JUICE

APPLE	35
PINEAPPLE	35
ORANGE	35
CRANBERRY	35
GUAVA	35
LYCHEE	35

SODA

COCA COLA	30
DIET COKE	30
SPRITE	30
GINGER ALE	30
FEVER TREE TONIC WATER	40
RED BULL	45

WATER

	250ML	1L
ACQUA PANNA STILL WATER	20	35
SAN PELLEGRINO SPARKLING WATER	20	35

COFFEE & TEA

ESPRESSO	25
DOUBLE ESPRESSO	35
AMERICANO	25
CAPPUCCINO	35
CAFÉ LATTE	35
ORGANIC JAPANESE GYOKURO	35
JAPANESE KUKI HOJICHA	35
ORGANIC MATCHA CEREMONIAL GRADE	35
MAJESTIC EARL GREY	35
ORGANIC ENGLISH BREAKFAST	35
ORGANIC MINT DUO	35
BRONX AFTERNOON EXCITE	35
CHOCOLATE CHILLI	35

BAR MENU

SPICY EDAMAME chili garlic soy ^{SG}	40
SHISHITO grilled spicy pepper, sea salt, lime ^{VG}	60
SAMBA CRISPS aji amarillo ^{SG}	45
GREEN BEAN TEMPURA black truffle aioli ^G	55
OTSUMAMI assortment of edamame, green bean tempura, shishito ^{SG}	105



SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette ^{SG}	85
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{SG}	75
POLLO FRITO marinated chicken thighs, kaarage salsa, roasted spices ^G	60

CRISPY TAQUITOS two per order

YELLOWTAIL avocado and miso ^{SG}	80
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms ^{GV}	45

TIRADITO

YELLOWTAIL jalapeño and lemongrass ^S	105
MUSHROOM king trumpets, cucumber, shiitake 'salt', tartar sauce, ginger 'buñuelos' ^{DGV}	65

SEVICHE

TUNA pomegranate leche de tigre, cancha, wasabi peas ^{SG}	80
ROBATA-SEVICHE MIXTO leche de tigre ^{D SG}	85

ANTICUCHOS served with peruvian corn

CHILEAN SEA BASS miso ^{D S}	130
BEEF aji panca ^D	120

SAMBA ROLLS

SAMBA DOHA lobster, sesame aioli, kizami yuba, crispy rice ^{SG}	110
ASEVICHADO tuna, salmon, yellowtail, white fish, avocado, cucumber red onion, sweet potato, cancha, aji amarillo leche de tigre ^{SG}	80
TIGER MAKI crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{D SG}	90
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce ^{D SG}	99

V - vegetarian | VG - vegan | G - contains gluten

D - contains dairy | N - contains nuts | S - contains fish or shellfish