

APERITIVOS

EDAMAME sea salt and lime ^{VG}	35
SHISHITO grilled spicy pepper, sea salt, lime ^{VG}	60
SAMBA CRISPS aji amarillo ^{S G}	45
GREEN BEAN TEMPURA black truffle aioli ^G	55
MISO SOUP coriander and tofu ^S	30

SMALL PLATES

WAGYU GYOZA kabocha purée and sweet soy ^{DG} 🐮	95
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
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and miso ^{SG}	80
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms ^{GV}	45
SALADS	
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish, apple and mango dressing ^{NV}	60
BABY GEM basil miso, pistachio ^{NVG}	55
CORN sweet onions, red chili, avocado ^{DVG}	70
BEETROOT avocado crema, aji amarillo, shiso sorbet ^V	65

RAW

TUNA TATAKI hearts of palm, avocado, bok choy, crispy garlic, citrus soy ^{DSG}	90
KANPACHI KOBUJIME kombu, tuna, tosaka, red jalapeño dressing, garlic chips, truffle oil ^{DSG}	130
SEAFOOD TOWER prawns, king crab legs, squid, octopus, mussels, oysters, ikura, lemongrass dressing, spicy mayo ^{SG}	800
SEVICHE	
TUNA pomegranate leche de tigre, cancha, wasabi peas ^{SG}	80
SALMON tamarind, sesame, seaweed, macadamia, sweet potato ^{NSG}	75
YELLOWTAIL ginger garlic soy ^S	100
ROBATA-SEVICHE MIXTO leche de tigre ^{DSG}	85
TIRADITO	
YELLOWTAIL jalapeño and lemongrass ^S	105
SALMON kumquat, fig jam, garlic oil and ponzu ^S	70
MUSHROOM king trumpets, cucumber, shiitake 'salt', tartar sauce, ginger 'buñuelos' ^{DGV}	65
ASSORTED SEVICHEs & TIRADITOS ^{SDG}	320

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

ANTICUCHOS served with peruvian corn	
CHILEAN SEA BASS miso ^{DS}	130
CHICKEN aji amarillo ^{DS}	70
BEEF aji panca ^D	120
MEAT	
LAMB CHOPS red miso and lime	80
TENDERLOIN grilled scallion	230
ENTRANHA yuzu butter and charred lime ^D	220
PICANHA farofa, shishito, chimichurri ^{DG}	200
SEAFOOD	
WHOLE FISH charred lime and citrus salt ^S	240
JUMBO PRAWN scallop, soybean, yuzu butter, shichimi ^{DS}	180
VEGETABLES	
EGGPLANT sweet soy, mint, sesame ^V	50
ASPARAGUS sweet soy, sesame ^V	60
BROCCOLINI pickled ginger ^{VG}	45

JAPANESE WAGYU

GRADE A5 120/gr 750

ISHIYAKI hot stone, dipping sauces ^S 🐮

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dende oil, chimichurri rice ^S	245
CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, farofa, SUSHISAMBA dipping sauces ^{DSG}	375
MUSHROOM KAMAMESHI assorted mushrooms, black truffle shavings, garlic chips ^{DG}	145
DUCK QUINOA CHAUFA aji panca and su-shoyu	125
LOBSTER YAKISOBA soba noodles, assorted mushrooms ^{DSG}	285
COCO MUSHROOM TOBANYAKI assorted mushrooms, black truffle, yuzu soy, coconut ^{DV}	135

SIDES

STEAMED JAPANESE RICE ^{VG}	20	JOSPER-FIRED MUSHROOMS ^{VG}	40
COCONUT RICE ^{VG}	30	JOSPER-FIRED VEGETABLE RICE ^{VG}	25

SAMBA ROLLS

SAMBA DOHA lobster, sesame aioli, kizami yuba, crispy rice ^{SG}	110
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce ^{DSG}	99
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo ^{SG}	100
SASA HANDROLL prawn tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion ^{SG}	40
TIGER MAKI crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{DSG}	90
ASEVICHADO tuna, salmon, yellowtail, white fish, avocado, cucumber red onion, sweet potato, cancha, aji amarillo leche de tigre ^{SG}	105
VEGGIE cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes ^{VG}	50
KARI KARI spicy scallop, robata asparagus, red jalapeño dressing, eel sauce ^{SG}	70

NIGIRI & SASHIMI

1 pc

A5 JAPANESE WAGYU (beef) 🐮	77	UNAGI (fresh water eel) ^{SG}	31
TORO (tuna belly) ^S	37	SABA (mackerel) ^S	23
AKAMI (tuna) ^S	28	SUZUKI (sea bass) ^S	17
HAMACHI (yellowtail) ^S	22	IKURA (salmon roe) ^S	33
SAKE (salmon) ^S	25	TAKO (octopus) ^S	35
KANPACHI (amberjack) ^S	27	TAI (snapper) ^S	19
HOTATE (scallop) ^S	29	TAMAGO (egg) ^{VGS}	15
UNI (sea urchin) ^S	67	AMAEBI (sweet shrimp) ^S	21

TRADITIONAL ROLLS OR HANDROLLS

NEGITORO ^S	85	TUNA ROLL ^S	65
KING CRAB CALIFORNIA ^S	70	MISO SALMON ^{SG}	60
CUCUMBER ^{VG}	30	UNAGI AVOCADO ^G	80

CHEF'S INSPIRATION

SAMBA SUSHI ^{SG} , 7 Pieces Nigiri	225
SAMBA SASHIMI ^{SG} , 9 Pieces, 3 Selections	275
SAMBA SASHIMI ^{SG} , 15 Pieces, 5 Selections	400

SAMBA ULTIMATE ^{SG} 670
assorted sashimi & nigiri

V - vegetarian | VG - vegan | G - contains gluten
D - contains dairy | N - contains nuts | S - contains fish or shellfish