

APERITIVOS

EDAMAME sea salt and lime	7
PLANTAIN CHIPS aji amarillo	7
GREEN BEAN TEMPURA black truffle aioli	9
MISO SOUP yuba, japanese mushrooms, coriander	7

SMALL PLATES

CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	18
LOBSTER avocado, pickled shallots	24
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
WAGYU GYOZA kabocha purée and sweet soy	20
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	19

RAW

SEVICHE	
SALMON tamarind, sesame, seaweed, macadamia	17
CORN white cusco corn, dried white and mixed cancha, lime, red onion	11

TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive	16
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	19

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	30
PORK BELLY butterscotch miso	19

MEAT	
LAMB CHOP RED MISO AND LIME	35
FILLET MIGNON chimichurri, heirloom tomatoes, farofa	42

VEGETABLES	
ASPARAGUS sesame, sweet soy	14

SIDES

JAPANESE STEAMED RICE	6	TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	HERITAGE TOMATO SALAD	8

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

Regional Executive Sushi Chef Kazutoshi Kawada

Regional Executive Chef Lee Bull

TASTE OF

Valentines

£150 per guest

Experience the essence of **SUSHISAMBA** with our chef-curated Valentine's Day menu.

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

JERSEY ROCK OYSTERS
japanese chili vinegar

LOBSTER SEVICHE
truffle leche de tigre

CRISPY A5 WAGYU TAQUITOS
oscietra caviar

BESO MAKI
pink salmon, avocado tempura, mentaiko, champagne-yuzu vinaigrette

CHEF'S PREMIUM NIGIRI SELECTION

CHILEAN SEA BASS ANTICUCHOS
miso, peruvian corn

ROBATA-GRILLED FILET MIGNON
asparagus tempura, chimichurri

PERUVIAN CHOCOLATE MOUSSE
champagne, wild strawberry, dragon fruit sorbet

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice 38


CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, **SUSHISAMBA** dipping sauces 54

MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips 19

ROBATA BLACK COD peruvian asparagus, miso 46

T-BONE STEAK burnt hispi, chimichurri, yuca fries 96

JAPANESE WAGYU ISHIYAKI

KOBE ISHIYAKI 120g  hot stone, dipping sauces, pickled plums 134

ROBATA-GRILLED KOBE RIBEYE  kabocha, kuromitsu, mustard cress 149

SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus onion, hishiho miso, crispy yuba, yuzu dressing 19

EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce 16

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 snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil 16

VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes 11

NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso 19

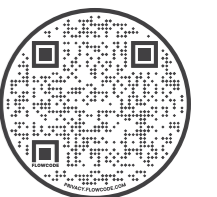
NIGIRI & SASHIMI

	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
UNI (sea urchin)	16	17
IKURA (salmon roe)	13	15

FRESH WASABI 5G 4
OSCIETRA CAVIAR 10G CRISPY NORI 38

SASHIMI OMAKASE
assortment of 3 27
assortment of 5 40

VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15



According to the NHS, adults need around 2000 kcal a day. Scan the QR code to view calorie information.

SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.