

APERITIVOS

EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	9
PLANTAIN CHIPS aji amarillo	8
GREEN BEAN TEMPURA black truffle aioli	11

SMALL PLATES

CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	20
LOBSTER avocado, pickled shallots	26
CRAB avocado, rocoto chili, spicy mayo, radish	26
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
SEAWEED SALAD sesame, yuzu caviar	14
WAGYU GYOZA kabocha purée and sweet soy	23
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress	12
SAMBA SALAD baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	30
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	15

RAW

SEVICHE

TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	18
SALMON tamarind, sesame, seaweed, macadamia	17
LOBSTER yuzu leche de tigre, vegetable julienne, rice cracker	30

TIRADITO

KANPACHI yuzu, black truffle oil, garlic, chive	16
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar 263 kcal	19
YELLOWTAIL jalapeño and lemongrass 115 kcal	14

SUSHISAMBA®

TERRACE MENU

ROBATA

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

ANTICUCHOS served with peruvian corn

BLACK COD miso	32
PORK BELLY butterscotch miso	21
SWEET POTATO ginger miso	16

MEAT

LAMB CHOP red miso and lime	36
POUSSIN teriyaki, yuzu koshō, japanese coleslaw	24
PORK RIB charred pineapple salsa, soy glaze	26
RIBEYE STEAK bone marrow, cachaça-peppercorn sauce	45

VEGETABLES

HERITAGE BEETS whipped tofu, dried miso	18
EGGPLANT mustard miso, bubu arare	14
ASPARAGUS sesame, sweet soy	16

SIDES

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	19
YUCA FRITA	10	PERUVIAN CORN	9
GREEN SALAD	9		

SAMBA ROLLS

SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	21
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
PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19
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, cucumber, avocado, citrus mayo, truffle oil	19
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	12
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso leaf	20

NIGIRI & SASHIMI

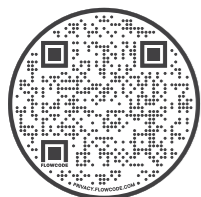
	NIGIRI 2 pcs	TEMAKI 1 pc
	SASHIMI 3 pcs	(hand roll)
TORO (tuna belly)	15	17
AKAMI (tuna)	11	12
HAMACHI (yellowtail)	12	13
SAKE (salmon)	9	10
ZUWAI GANI (snow crab)	11	12
SUZUKI (sea bass)	9	10
EBI (shrimp)	7	8
SABA (mackerel)	8	9
UNAGI (freshwater eel)	11	12
HOTATE (scallop)	13	14
IBODAI (butterfish)	11	12
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

NIGIRI OMAKASE 7 pieces of nigiri 30

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.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 14% service charge will be added to the bill.

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull