

A P E R I T I V O S

EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	11
PLANTAIN CHIPS aji amarillo	9
GREEN BEAN TEMPURA black truffle aioli	14
MISO SOUP yuba, japanese mushrooms, coriander	8

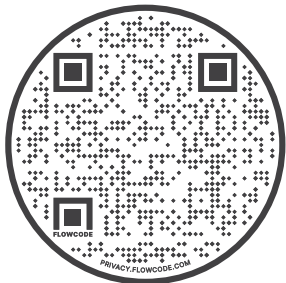
S M A L L P L A T E S

A5 KOBE GYOZA 🍡 kabocha purée and sweet soy	25
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	16
GUACAMOLE avocado, aji amarillo, onion, crispy corn tortillas	12
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	32
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado, miso	24
LOBSTER avocado, pickled shallots	30
TUNA avocado, yuzu truffle	25
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	14

SALADS	
SEAWEED sesame, yuzu caviar	15
HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress	13
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16.5
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura	13

R A W

SEVICHE	
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	20
SALMON tamarind, sesame, seaweed, macadamia	19
KOHLRABI green apple leche de tigre, bubu arare, mixed micro cress	12
TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive	18
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	22
YELLOWTAIL jalapeño and lemongrass	16



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

SUSHISAMBA®
TERRACE MENU

R O B A T A

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	34
PORK BELLY butterscotch miso	22
SWEET POTATO ginger miso	16

MEAT

LAMB CHOP red miso and lime	40
POUSSIN A LA BRASA aji amarillo aioli	24
RIBEYE STEAK bone marrow, cachaça-peppercorn sauce	49
PORK RIB charred pineapple salsa, soy glaze	30

VEGETABLES

SWEET CORN smoked jalapeño garlic butter, chives	12
EGGPLANT mustard miso, bubu arare	14
ASPARAGUS sesame, sweet soy	16

S I D E S

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	7
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	20
PAPAS FRITAS	10	PERUVIAN CORN	10

S A M B A R O L L S

SAMBA COVENT GARDEN soft shell crab, yellowtail, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	26
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EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	20
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MANGO CRUSH tuna, salmon, cream cheese, avocado, asparagus, wasabi tobiko, ginger sweet soy, aji mango dressing	24
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TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	23
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VEGGIE cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame	13
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SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	20
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C L A S S I C R O L L S

SPICY TUNA cucumber, spicy mayo	17	SALMON AVOCADO yuzu miso	14
NEGITORO tuna belly, takuwan	21	CUCUMBER sesame	8
AVOCADO sesame	8	CALIFORNIA crab, cucumber, avocado, japanese mayo	22

N I G I R I & S A S H I M I

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
TORO (tuna belly)	17	18
AKAMI (tuna)	13	14
HAMACHI (yellowtail)	15	16
SAKE (salmon)	12	13
ZUWAI GANI (snow crab)	14	15
SUZUKI (sea bass)	12	13
SABA (mackerel)	11	12
UNAGI (freshwater eel)	13	15
IBODAI (butterfish)	13	15
IKURA (salmon roe)	16	17
EBI (shrimp)	13	14

FRESH WASABI 5G	5
OSCIETRA CAVIAR 10G crispy nori	42

SASHIMI OMAKASE	
assortment of 3	30
assortment of 5	43

NIGIRI OMAKASE 7 pieces of nigiri	35
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VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki	17
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Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.