

APERITIVOS

EDAMAME sea salt and lime 270 kcal	7
SHISHITO grilled spicy pepper, sea salt, lime 71 kcal	9
PLANTAIN CHIPS aji amarillo 281 kcal	7
GREEN BEAN TEMPURA black truffle aioli 491 kcal	11

SMALL PLATES

CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso 229 kcal	20
LOBSTER avocado, pickled shallots 122 kcal	26
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms 113 kcal	13
WAGYU GYOZA kabocha purée and sweet soy 260 kcal	23
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress 104 kcal	12
SAMBA SALAD baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing 233 kcal	16
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette 603 kcal	29
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind 394 kcal	15

RAW

SEVICHE

TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil 182 kcal	18
SALMON tamarind, sesame, seaweed, macadamia 388 kcal	17
SEA BASS coconut leche de tigre, yuca crisps 198 kcal	22

TIRADITO

KANPACHI yuzu, black truffle oil, garlic, chive 118 kcal	16
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar 263 kcal	19
YELLOWTAIL jalapeño and lemongrass 115 kcal	14
A5 KOBE pickled wasabi, bubu arare, truffle citrus soy 302 kcal	32

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

CHILEAN SEA BASS miso 457 kcal	30
PORK BELLY butterscotch miso 933 kca	21

MEAT

LAMB CHOP red miso and lime 734 kcal	36
POUSSIN teriyaki, yuzu koshō, japanese egg mayo 282 kcal	24
PORK RIB charred pineapple salsa, soy glaze 785 kcal	26

VEGETABLES

HERITAGE BEETS whipped tofu, dried miso 104 kcal	18
EGGPLANT sweet soy 154 kcal	12
ASPARAGUS sesame, sweet soy 46 kcal	15

SIDES

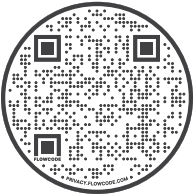
JAPANESE STEAMED RICE 394 kcal	6	GRILLED TENDERSTEM BROCCOLI 44 kcal	6
AJI AMARILLO RICE 504 kcal	8	BLACK TRUFFLE RICE 516 kcal	19
YUCA FRITA 412 kcal	10	PERUVIAN CORN 238 kcal	9

SAMBA ROLLS

SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso 334 kcal	20
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce 579 kcal	18
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo 408 kcal	18
EZO soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo 537 kcal	17
SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion 352 kcal	16
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce 437.8 kcal	20
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil 370 kcal	18
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes 303 kcal	12
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso leaf 426 kcal	20

NIGIRI & SASHIMI

		NIGIRI 2 pcs	SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
KOBE (beef) 🐮	26	159 kcal	114kcal	28 231 kcal
TORO (tuna belly)	15	163 kcal	150 kcal	17 199 kcal
AKAMI (tuna)	11	92 kcal	70 kcal	12 150 kcal
HAMACHI (yellowtail)	12	113 kcal	76 kcal	13 177 kcal
SAKE (salmon)	9	138 kcal	82 kcal	10 189 kcal
ZUWAI GANI (snow crab)	11	66 kcal	45 kcal	12 150 kcal
SUZUKI (sea bass)	9	130 kcal	73 kcal	10 176 kcal
EBI (shrimp)	7	66 kcal	41 kcal	8 150 kcal
SABA (mackerel)	8	148 kcal	134 kcal	9 190 kcal
UNAGI (freshwater eel)	11	137 kcal	121 kcal	12 190 kcal
HOTATE (scallop)	13	67 kcal	42 kcal	14 145 kcal
IBODAI (butterfish)	11	116 kcal	98 kcal	12 183 kcal
UNI (sea urchin)	16	93 kcal	72 kcal	17 164 kcal
IKURA (salmon roe)	13	114 kcal	51 kcal	15 150 kcal
FRESH WASABI 5G 4 5 kcal				
OSCIETRA CAVIAR 10G CRISPY NORI 38 75 kcal				
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 13.5% service charge will be added to the bill.

Regional Executive Sushi Chef Kazutoshi Kawada

Regional Executive Chef Lee Bull