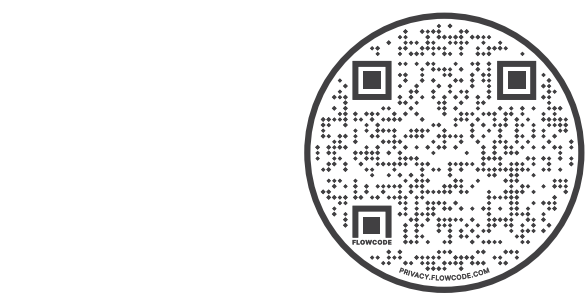


A P E R I T I V O S		
EDAMAME	sea salt and lime	8
SHISHITO	grilled spicy pepper, sea salt, lime	11
PLANTAIN CHIPS	aji amarillo	9
GREEN BEAN TEMPURA	black truffle aioli	13
MISO SOUP	yuba, japanese mushrooms, coriander	8

S M A L L P L A T E S		
A5 KOBE GYOZA	🐊 kabocha purée and sweet soy	24
JAPANESE EGGPLANT TEMPURA	sweet and spicy tamarind	16
ROCK SHRIMP TEMPURA	snap pea julienne, spicy mayo, black truffle vinaigrette	31
CRISPY TAQUITOS	two per order	
YELLOWTAIL	avocado, miso	22
LOBSTER	avocado, pickled shallots	28
TUNA	avocado, yuzu truffle	24
VEGETABLE	avocado, radish, red onion, peppers, pickled shimeji mushrooms	14

SALADS		
SEAWEED	sesame, yuzu caviar	14.5
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	18
KOHLRABI	green apple leche de tigre, bubu areare, mixed micro cress	12
TIRADITO		
KANPACHI	yuzu, black truffle oil, garlic, chive	18
TORO	yuzu soy, wasabi pickle, black truffle, yuzu caviar	21
YELLOWTAIL	jalapeño and lemongrass	16



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 15% service charge will be added to the bill.

SUSHISAMBA®

TERRACE MENU

*Celebração*

Elevate your holiday traditions with our festive new dishes.

PISCO BRAISED LAMB	chili, coconut, garlic rice	❄️	38
A5 KOBE KATSU	140g sesame salt, katsu sauce	❄️	140
LEMON SOLE TEMPURA	aji verde	❄️	42
DUCK BREAST	tamarind plum sauce, macadamia	❄️	24
HIKARI	scallop, spicy salmon, avocado, oscietra caviar, yuzu mayo	❄️	22

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	33
PORK BELLY	butterscotch miso	22
SWEET POTATO	ginger miso	16

MEAT		
LAMB CHOP	red miso and lime	39
POUSSIN A LA BRASA	aji amarillo aioli	24
RIBEYE STEAK	bone marrow, cachaça-peppercorn sauce	49
VEGETABLES		
SWEET CORN	smoked jalapeño garlic butter, chives	12
EGGPLANT	mustard miso, bubu areare	14
ASPARAGUS	sesame, sweet soy	16

S I D E S			
JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	20
PAPAS FRITAS	9	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		24
EL TOPO®*	salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce		19
MANGO CRUSH	tuna, salmon, cream cheese, avocado, asparagus, wasabi tobiko, ginger sweet soy, aji mango dressing		22
TIGER MAKI	crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce		22
VEGGIE	cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame		13
SASA HANDROLL	shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion		19

C L A S S I C R O L L S					
SPICY TUNA	cucumber, spicy mayo	15	SALMON AVOCADO	yuzu miso	13
NEGITORO	tuna belly, takuwan	21	CUCUMBER	sesame	7
AVOCADO	sesame	8	CALIFORNIA	crab, cucumber, avocado, japanese mayo	21

N I G I R I & S A S H I M I			
		NIGIRI 2 pcs	TEMAKI 1 pc
		SASHIMI 3 pcs	(hand roll)
TORO (tuna belly)		16	18
AKAMI (tuna)		12	13
HAMACHI (yellowtail)		14	15
SAKE (salmon)		11	12
ZUWAI GANI (snow crab)		13	14
SUZUKI (sea bass)		11	12
SABA (mackerel)		10	11
UNAGI (freshwater eel)		12	14
IBODAI (butterfish)		12	14
IKURA (salmon roe)		15	16
EBI (shrimp)		12	13

		FRESH WASABI 5G	4
		OSCIETRA CAVIAR 10G	crispy nori 39
		SASHIMI OMAKASE	
		assortment of 3	28
		assortment of 5	41
		NIGIRI OMAKASE 7 pieces of nigiri	33
		VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki	16

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull


festive menu special