

TASTE OF SAMBA

Experience the essence of Japanese, Brazilian and Peruvian cuisine with a multi-course selection of our signature items.

SIGNATURE

£90 pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

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TORO TIRADITO
yuzu soy, wasabi pickle, black truffle,
yuzu caviar

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia

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BLACK COD ANTICUCHOS
miso, peruvian corn

WAGYU GYOZA
kabocha purée and sweet soy

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

NIGIRI
chef selection

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ROBATA GRILLED SEA BASS
citrus salt

LAMB CHOP
red miso, lime

GRILLED TENDERSTEM BROCCOLI

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CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream

Festive

£150 pp

Elevate your holiday traditions with our seasonal
Taste of Samba menu.

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

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CRISPY CRAB TAQUITOS
avocado, spiced mango

JAPANESE EGGPLANT TEMPURA
sweet and spicy tamarind

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OCTOPUS TIRADITO
peruvian pepper, leche de tigre

BLACK COD ANTICUCHOS
miso, peruvian corn

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JAPANESE WAGYU MAKI
oroshi ponzu, caviar, shaved truffle

SAMBA KAISEKI
miso-ginger cured salmon, seared yellowtail with
truffle, sea bass & bonito flakes, yuzu shrimp,
turbot & caviar

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ROBATA-GRILLED FILLET MIGNON
heritage tomatoes, chimichurri

ARROZ DE LAGOSTA
whole lobster, peruvian asparagus, tempura samphire

GRILLED TENDERSTEM BROCCOLI

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SAMBAZONIA BUBBLE
sakura cream, white chocolate crumb

PREMIUM

£120 pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
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CRISPY LOBSTER TAQUITOS
avocado, pickled shallot

A5 KOBE TIRADITO
pickled wasabi, bubu areare, truffle citrus soy

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ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayo, black truffle vinaigrette

ROBATA EGGPLANT
sweet soy, sesame

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TIGER MAKI
crabmeat, tiger prawn tempura, wasabi mayo,
beetroot yoghurt, eel sauce

NIGIRI
chef selection

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PISCO BRAISED LAMB
coconut, chili

ROBATA BLACK COD
peruvian asparagus, miso

AJI AMARILLO RICE

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LIMONERO
lemon sphere, nectarine and apricot mousse, olive oil,
passion fruit jelly, bergamot meringue

Regional Executive Sushi Chef Kazutoshi Kawada

Regional Executive Chef Lee Bull

All prices include 20% VAT.
A discretionary 14% service charge will be added to the bill.
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering