

APERITIVOS

EDAMAME	sea salt and lime	7
SHISHITO	grilled spicy pepper, sea salt, lime	9
PLANTAIN CHIPS	aji amarillo	7
GREEN BEAN TEMPURA	black truffle aioli	11
MISO SOUP	yuba, japanese mushrooms, coriander	7

SMALL PLATES

CRISPY TAQUITOS	two per order	
YELLOWTAIL	avocado and roasted corn miso	20
LOBSTER	avocado, pickled shallots	26
VEGETABLE	avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
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	29
JAPANESE EGGPLANT TEMPURA	sweet and spicy tamarind	15

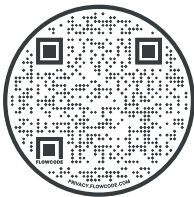
RAW

SEVICHE		
TUNA	pomegranate leche de tigre, maiz morado, wasabi peas, basil	18
SALMON	tamarind, sesame, seaweed, macadamia	17
SEA BASS	coconut leche de tigre, yuca crisps	22
TIRADITO		
KANPACHI	yuzu, black truffle oil, garlic, chive	16
TORO	yuzu soy, wasabi pickle, black truffle, yuzu caviar	19
YELLOWTAIL	jalapeño and lemongrass	14
A5 KOBE	pickled wasabi, bubu areare, truffle citrus soy	32

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	30
PORK BELLY	butterscotch miso	21
MEAT		
LAMB CHOP	red miso and lime	36
POUSSIN	teriyaki, yuzu kosho, japanese egg mayo	24
PORK RIB	charred pineapple salsa, soy glaze	26
VEGETABLES		
HERITAGE BEETS	whipped tofu, dried miso	18
EGGPLANT	sweet soy	12
ASPARAGUS	sesame, sweet soy	15



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

Celebração

Elevate your holiday traditions with our selection of festive new dishes

CRISPY CRAB TAQUITOS	avocado, spiced mango	30
OCTOPUS TIRADITO	peruvian pepper, leche de tigre	24
ARROZ DE LAGOSTA	whole lobster, peruvian asparagus, tempura samphire	70
KOBE KATSU SLIDER	heritage carrot slaw, truffle mayo	39
ROBATA GRILLED SEA BASS	xinxim curry, macadamia nuts, pickled tomatoes, goji berries	40
PISCO BRAISED LAMB	coconut, chili	34
SAMBA KAISEKI	miso-ginger cured salmon, seared yellowtail with truffle, sea bass & bonito flakes, yuzu shrimp, turbot & caviar	40

JAPANESE WAGYU ISHIYAKI

KOBE ISHIYAKI 120g		134
hot stone, dipping sauces, pickled plums		
KAGOSHIMA ISHIYAKI 120g		85
hot stone, dipping sauces, pickled plums		
ROBATA-GRILLED KOBE RIBEYE		149
kabocha, kuromitsu, mustard cress		

LARGE PLATES

MOQUECA MISTA	shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	40
CHURRASCO RIO GRANDE	ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	59
MUSHROOM TOBANYAKI	poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips	21
ROBATA BLACK COD	peruvian asparagus, miso	46
T-BONE STEAK	burnt hispi, chimichurri	88

SIDES

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

SAMBA ROLLS

SAMBA COVENT GARDEN	soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	20
EL TOPO®*	salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	18
NEO TOKYO	tuna, tempura flakes, ají 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	18
VEGGIE	shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	12
NEGITORO	tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso	20

NIGIRI & SASHIMI

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (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
UNI (sea urchin)	16	17
IKURA (salmon roe)	13	15

SUPREME KOBE NIGIRI & SASHIMI 32
SEARED A5 KOBE, FOIE GRAS, SHAVED TRUFFLE, YUZU PEEL

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 32
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15
ABURI OMAKASE 5 pieces of seared nigiri 25



SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

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

Regional Executive Chef Lee Bull

For more information visit: www.sushisamba.com