

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

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 arare, 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

R O B A T A		
Fresh ingredients prepared over our traditional Japanese charcoal grill.		
ANTICUCHOS served with peruvian corn		
BLACK COD	miso	33
PORK BELLY	butterscotch miso	22
SWEET POTATO	ginger miso	16

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	
CALIFORNIA	crab, cucumber, avocado, japanese mayo	21		AVOCADO	sesame	8	

S I D E S			
JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	19
PAPAS FRITAS	9	PERUVIAN CORN	9

S P E A K E A S Y C O C K T A I L S	
SAMBA SOUR 17	
A modern Pisco Sour, for the modern Pisco Sour drinker. Barsol pisco, Maraschino liqueur and turmeric, shaken hard with Japanese citrus and egg whites.	
TOM YAM 17	
STILL G.I.N., coriander infusion, chilli, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juices. Served long.	
LYCHEE COOLER 18	
Grey Goose Le Citron vodka, elderflower cordial and vanilla. Shaken hard with coconut cream and lychee water. Served long.	
MANGO GROVE 16	
Mango-infused Belvedere Pure vodka, homemade mint wine and lime. Shaken and served long over ice.	
PINEAPPLE PALOMA 17	
Teremana Blanco and Reposado tequila, pineapple oleo saccharum and lime. Shaken and topped with Franklin & Sons pink grapefruit soda. Served long over ice.	

N O N A L C O H O L I C	
¡BACÁN! 12	
Carbonated coconut water paired with orange blossom, lemon verbena, and vanilla cordial. Served long over a block of ice.	
GINGER COLADA 10	
Ginger, orange, and pineapple juice mixed with turmeric-infused coconut milk and vanilla. Served short over crushed ice.	

Regional Executive Sushi Chef Kazutoshi Kawada Culinary Director Lee Bull	
	
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. For more information visit: www.sushisamba.com	
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.	