

TASTE OF SAMBA

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

SIGNATURE £75

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}



CRISPY YELLOWTAIL TAQUITOS
avocado and roasted corn miso ^{GS}

SALT & PEPPER SQUID
dry miso, shichimi, sea salt, crispy garlic,
su-shoyu ^{GS}

SALMON TIRADITO
ginger, aji amarillo ^{GS}



TIGER MAKI
crabmeat, tiger prawn tempura, wasabi mayo,
beetroot yoghurt, eel sauce ^{GD^S}

ASSORTED NIGIRI
chef selection ^{GS}



ROBATA LAMB CHOP
red miso and lime ^G

ROBATA VENISON
truffle miso sauce, sweet potato ^D

ROBATA ASPARAGUS
sesame, sweet soy ^{VGG}



CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream ^{DG}

PREMIUM £95

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}



CRISPY LOBSTER TAQUITOS
avocado, pickled shallots ^{GS}

WAGYU GYOZA
kabocha purée and sweet soy ^{GD}

SHRIMP TEMPURA
snap pea julienne, spicy mayo, black truffle vinaigrette ^{GS}

YELLOWTAIL TIRADITO
jalapeño and lemongrass ^{GS}



NEO TOKYO
tuna, tempura flakes, aji panca, spicy mayo ^{GS}

ASSORTED NIGIRI
chef selection ^{GS}



BLACK COD
peruvian asparagus, miso ^S

BEEF ANTICUCHOS
aji panca ^D

ROBATA ASPARAGUS
sesame, sweet soy ^{VGG}



ROBATA ROAST PINEAPPLE
cinamon, sweet bread, cachaça ^{DG}

VEGETARIAN £65

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

PADRÓN
grilled spicy pepper, sea salt, lime ^{VG}



CRISPY VEGETABLE TAQUITOS
avocado, radish, red onion, peppers,
pickled shimeji mushrooms ^{G^{VG}}

SAMBA SALAD
baby spinach, grilled kabocha, honey truffle ponzu,
radish shavings of heritage carrot, sweet macadamia,
apple and mango dressing ^{VGN}

GREEN BEAN TEMPURA
black truffle aioli ^{VG}



VEGGIE MAKI
shibazuke, cucumber, avocado, sesame, sweet gourd,
spring onion, tempura flakes ^V

VEGETABLE NIGIRI
chef selection ^{VG}



MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, truffle,
yuzu soy, garlic chips ^{VGD}

ROBATA EGGPLANT
sweet soy ^{VGS}

ROBATA ASPARAGUS
sesame, sweet soy ^{G^{VG}}

COCONUT RICE ^{G^{VG}}



CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream ^{DG}

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
N: Contains Nuts S: Contains Fish / Shellfish

Corporate Chef John Um

Head Chef Shenal Suwaris

All prices include 20% VAT.
A discretionary 12.5% service charge will be added to the bill.

Please direct any enquiries related
to food allergies or intolerance to your server prior to ordering.