

## A P E R I T I V O S

EDAMAME sea salt and lime <sup>VG</sup>	5
PADRÓN grilled spicy pepper, sea salt, lime <sup>VG</sup>	6
PLANTAIN CHIPS aji amarillo <sup>VG</sup>	6
GREEN BEAN TEMPURA black truffle aioli <sup>VG</sup>	9
MISO SOUP yuba, japanese mushrooms, coriander <sup>VG S</sup>	5

## S M A L L P L A T E S

SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu <sup>G S</sup>	13
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso <sup>G S</sup>	17
LOBSTER avocado, pickled shallots <sup>G S</sup>	20
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms <sup>G VG</sup>	11
WAGYU GYOZA kabocha purée and sweet soy <sup>G D</sup>	19
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette <sup>G S</sup>	17
SAMBA SALAD baby spinach, grilled kabocha, honey truffle ponzu, radish shavings of heritage carrot, sweet macadamia, apple and mango dressing <sup>V G N</sup>	12

## R A W

<b>OYSTERS</b> half dozen	
LOCH FYNE ponzu, cucumber, sesame <sup>S</sup>	18
<b>SEVICHE</b>	
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil <sup>G S</sup>	17
SALMON tamarind, sesame, seaweed, macadamia <sup>G N S</sup>	15
SEA BASS coconut leche de tigre, yuca crisps <sup>S</sup>	15
<b>TIRADITO</b>	
SALMON ginger, aji amarillo <sup>G S</sup>	12
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar <sup>G S</sup>	16
YELLOWTAIL jalapeño and lemongrass <sup>G S</sup>	13
VENISON nashi pear, soy cured yolk <sup>G N</sup>	14

## Taste of Samba

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

ask your server for details

## R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

<b>ANTICUCHOS</b> served with peruvian corn	
BLACK COD miso <sup>D S</sup>	25
CHICKEN aji amarillo <sup>D</sup>	18
BEEF aji panca <sup>D</sup>	32
<b>MEAT</b>	
LAMB CHOP red miso and lime <sup>G</sup>	24
VENISON truffle miso sauce, sweet potato <sup>D</sup>	25
PORK RIB charred pineapple salsa, soy glaze <sup>G</sup>	22
WAGYU FILLET corn, chimichurri <sup>D</sup>	70
<b>VEGETABLES</b>	
EGGPLANT mustard miso <sup>V G S</sup>	9
ASPARAGUS sesame, sweet soy <sup>V G G</sup>	11

## H I G H L A N D W A G Y U I S H I Y A K I

WAGYU ISHIYAKI 120g <sup>G</sup>	65
hot stone, dipping sauces, pickled plums	

## L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice <sup>S</sup>	35
ROBATA WHOLE FISH citrus salt <sup>S</sup>	MP
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, <b>SUSHISAMBA</b> dipping sauces <sup>G D</sup>	50
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips <sup>V G D</sup>	18
BLACK COD peruvian asparagus, miso <sup>S</sup>	40

## S I D E S

JAPANESE STEAMED RICE <sup>VG</sup>	4	GREEN SALAD <sup>G V</sup>	6
COCONUT RICE <sup>VG</sup>	4	PERUVIAN CORN <sup>D</sup>	6
TERIYAKI TOFU <sup>G VG</sup>	6		

## S A M B A R O L L S

SAMBA EDINBURGH ROLL lobster, mango-pineapple salsa, oshinko, avocado, yuzu miso, wasabi mayo <sup>G S</sup>	22
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce <sup>G D S</sup>	16
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo <sup>G S</sup>	16
SASA shrimp tempura, quinoa, padron, coriander, spicy mayo, red onion <sup>G S</sup>	15
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce <sup>G D S</sup>	17
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil <sup>G S</sup>	17
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes <sup>V G</sup>	11

## 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) <sup>G S</sup>	14	16
AKAMI (tuna) <sup>G S</sup>	10	11
HAMACHI (yellowtail) <sup>G S</sup>	11	12
SAKE (salmon) <sup>G S</sup>	8	9
SUZUKI (sea bass) <sup>G S</sup>	8	9
EBI (shrimp) <sup>G S</sup>	7	8
SABA (mackerel) <sup>G S</sup>	8	9
HOTATE (scallop) <sup>G S</sup>	12	13
KANI (crab) <sup>G S</sup>	12	14
IKURA (salmon roe) <sup>G S</sup>	9	12

FRESH WASABI 5G <sup>VG</sup> 4  
OSCIETRA CAVIAR 10G CRISPY NORI <sup>G S</sup> 38

SASHIMI OMAKASE <sup>S</sup>  
assortment of 3 27  
assortment of 5 40

NIGIRI OMAKASE 7 pieces of nigiri <sup>G S</sup> 32  
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki <sup>G</sup> 15