

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHISAMBA** is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century.

Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and São Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. Beating at the heart of **SUSHISAMBA** is a deep appreciation for enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

APERITIVOS

EDAMAME sea salt and lime ^{VGVS}	4	GREEN BEAN TEMPURA black truffle aioli ^{GDE}	7
EDAMAME SPICY rocoto sauce, bonito flakes, lime ^F	4.5	MISO SOUP coriander and tofu ^{SF}	3
PADRÓN grilled spicy pepper, sea salt, lime ^{VG S}	8	PLANTAIN CHIPS aji amarillo ^F	4

SMALL PLATES

WAGYU GYOZA kabocha purée, sweet soy ^{SSSGD} 🐮			9
SHRIMP TEMPURA spicy mayo, black truffle vinaigrette ^{SGSHSS}			10
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{SGEMSS}			8
MUSHROOM TOBANYAKI assorted mushrooms, yuzu soy, garlic chips, coconut ^{DVSG}			10
VEGETABLE TEMPURA assorted vegetable, tamarind sauce ^{SSSE DG}			6
CRISPY TAQUITOS two per order			
YELLOWTAIL avocado and miso ^{F GSSS}			7
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushroom ^{GVS}			6
WAGYU BEEF truffled tofu cream, sichimi, ponzu ^{SGSS}			8
LOBSTER aji amarillo mayo, avocado ^{SHGE}			7
SALADS			
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish, apple and mango dressing ^{NVGS}			7
CORN sweet onions, red chili, avocado ^{GVG}			9

RAW

TUNA TATAKI roasted aji sauce, charred avocado, cucumber salsa, nori and rice crisps ^{EGFD}			9
SEVICHE			
TUNA pomegranate leche de tigre, cancha, wasabi peas ^{SGF}			10
SALMON tamarind, sesame, seaweed, macadamia, sweet potato ^{FSGSS}			9
YELLOWTAIL ginger, garlic, soy ^{FSSSG}			12
MIXTO octopus, squid, sea bass, shrimp, leche de tigre ^{FMSHG}			11
MUSHROOM portobello, shimeji mushroom, avocado, aji panca leche de tigre ^{DGS}			8
TIRADITO			
SALMON garlic ponzu, crispy garlic, kinkan honey ^{FSG}			9
TORO yuzu caviar, black truffle, wasabi pickle, ponzu dressing ^{SFG}			17
YELLOWTAIL jalapeño and lemongrass ^F			10
ASSORTED SEVICHES & TIRADITOS ^{FSGSSS}			35

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and josper oven
or 'anticuchos' – Peruvian skewers.

ANTICUCHOS served with peruvian corn

BLACK COD miso ^{D S F}	15
CHICKEN aji amarillo ^{D S}	9
RIBEYE aji panca ^{D S G}	16
SALMON asparagus, pickled ginger, su-shoyu ^{F G S}	10

MEAT

LAMB CHOP red miso and lime ^{S G}	18
TENDERLOIN grilled scallion ^{S S S}	30

VEGETABLES

EGGPLANT sweet soy, sesame ^{V G G S S S}	9
ASPARAGUS sweet soy, sesame ^{V G G S S S}	7
BROCCOLINI pickled ginger ^{V G S S S}	7

JAPANESE WAGYU

GRADE A5 120/gr  77
WAGYU ISHIYAKI hot stone, dipping sauces ^{S S S F G}

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dende oil, chimichurri rice ^{S H M S S D}	21
CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, collard greens, farofa, SUSHISAMBA dipping sauces ^{D G}	46
MUSHROOM KAMAMESHI assorted mushroom, black truffle shavings, yuzu soy, garlic chips ^{D G S V}	16
BLACK COD miso, pickled ginger, shichimi ^{F S S S}	28
WHOLE FISH citrus salt, lime ^F	27
WAGYU STRIPLOIN 300gr australian wagyu, okinawan sweet potato mash ^D	43
RIBEYE 300gr cachaça-peppercorn sauce ^{D A}	44

SIDES

JAPANESE STEAMED RICE ^{V G}	3	JOSPER-FIRED MUSHROOM ^{V G S S S}	6
AJI RICE ^{V G}	6	OKINAWAN SWEET POTATO MASH ^D	5

SAMBA ROLLS

SAMBA MANAMA toro, rocoto mayo, crispy rice ^{SGDESSF}	20
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce ^{DSGFESS}	11
NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo ^{SGFESS}	14
SASA HANDROLL prawn tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion ^{SGSSSHE}	7
TIGER MAKI crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{DSGSHE}	11
ASEVICHADO tuna, salmon, yellowtail, white fish, avocado, cucumber red onion, sweet potato, cancha, aji amarillo leche de tigre ^{SGF}	10
PINAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy ^{FSSSEG}	13
CALIFORNIA crabmeat, cucumber, avocado, sesame, japanese mayo, truffle oil ^{SHDESS}	11
YUTAKA yellowtail aburi, robata asparagus, shaved truffle, avocado, truffle ponzu ^{FSG}	12
VEGGIE pickled vegetable, avocado, cucumber, sesame, sweet gourd, spring onion, tempura flakes ^{VGSSS}	6

NIGIRI & SASHIMI

A5 JAPANESE WAGYU (beef)  ^G	11	UNAGI (freshwater eel) ^{SGF}	4
TORO (tuna belly) ^{SFG}	8	SUZUKI (sea bass) ^{SFG}	2
AKAMI (tuna) ^{SFG}	5	IKURA (salmon roe) ^{SFG}	3
HAMACHI (yellowtail) ^{SFG}	4	TAKO (octopus) ^{SMG}	4
SAKE (salmon) ^{SFG}	3	TAI (snapper) ^{SFG}	3
KANPACHI (amberjack) ^{SFG}	4	AMAEBI (sweet shrimp) ^{SSHG}	3
HOTATE (scallop) ^{SSHG}	4		

CHEF'S INSPIRATION

ABURI SUSHI 5 pieces of seared nigiri ^{DGESSF}	18
SAMBA SUSHI 7 pieces nigiri ^{SGF}	21
SAMBA SASHIMI 9 pieces, 3 selections ^F	25
SASHIMI GRAND 15 pieces, 5 selections ^{FSH}	45
VEGGIE 3 pieces nigiri, 1 veggie maki ^{GSSSV}	8

ULTIMATE SUSHI & SASHIMI^{SG} 60
chef assortment