

A P E R I T I V O S

EDAMAME sea salt and lime ^{VG VS}	4
PADRÓN grilled spicy pepper, sea salt, lime ^{VG S}	8
SAMBA CHIPS aji amarillo ^{GF}	6
GREEN BEAN TEMPURA black truffle aioli ^{GDE}	7
MISO SOUP coriander and tofu ^{SF}	3

S M A L L P L A T E S

CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and miso ^{F G S S S E}	7
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushroom ^{G V S E}	6
WAGYU GYOZA kabocha purée, sweet soy ^{S S S G D}	9
SHRIMP TEMPURA spicy mayo, black truffle vinaigrette ^{S G S H E S S}	10
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{S G E M S S}	8
SALADS	
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish, apple and mango dressing ^{N V G S}	7
CORN sweet onions, red chili, avocado ^{G V G}	9

R A W

SEVICHE	
TUNA pomegranate leche de tigre, cancha, wasabi peas ^{S G F}	10
SALMON tamarind, sesame, seaweed, macadamia, sweet potato ^{F S}	9
YELLOWTAIL ginger, garlic, soy ^{F S S S G}	12
TIRADITO	
SALMON garlic ponzu, crispy garlic, kinkan honey ^{F S}	9
TORO yuzu caviar, black truffle, wasabi pickle, ponzu dressing ^{S F G}	20
YELLOWTAIL jalapeño and lemongrass ^F	10
ASSORTED SEVICHES & TIRADITOS ^{F S G S S S}	35

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn	
BLACK COD miso ^{D S F}	22
CHICKEN aji amarillo ^{D S F}	9
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

J A P A N E S E W A G Y U

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

L A R G E P L A T E S

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

S I D E S

JAPANESE STEAMED RICE ^{V G}	3	JOSPER-FIRED MUSHROOM ^{V G S S S}	6
AJI RICE ^{V G}	6		

S A M B A R O L L S

SAMBA MANAMA toro, rocoto mayo, crispy rice ^{S G D E S S F}	20
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce ^{D S G F E S S}	11
NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo ^{S G F E S S}	14
SASA HANDROLL prawn tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion ^{S G S S S H E}	7
TIGER MAKI crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{D S G S H E}	11
ASEVICHADO tuna, salmon, yellowtail, white fish, avocado, cucumber red onion, sweet potato, cancha, aji amarillo leche de tigre ^{S G F}	10
VEGGIE pickled vegetable, avocado, cucumber, sesame, sweet gourd , spring onion, tempura flakes ^{V G S S S}	6

N I G I R I & S A S H I M I

1 pc

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

C H E F ' S I N S P I R A T I O N

SAMBA SUSHI ^{S G F} 7 pieces nigiri 21
SAMBA SASHIMI ^F 9 pieces, 3 selections 25
SAMBA SASHIMI ^{F S H} 15 pieces, 5 selections 42
SAMBA VEGGIE ^{G S S S V} 3 pieces nigiri, 1 veggie maki 8

SAMBA ULTIMATE ^{S G} 60
assorted sashimi & nigiri

V - vegetarian | VG - vegan | G - contains gluten | S - soy
D - contains dairy | N - contains nuts | F - fish | SH - shellfish
M - molluscs | SS - sesame seeds | A - alcohol

Corporate Chef John Um

Executive Chef Sergio Galaz

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices are in Bahraini Dinars include of 10% service charge, 5% government levy, and 10% VAT.