

## APERITIVOS

EDAMAME sea salt and lime <sup>VG VS</sup>	4
MISO SOUP coriander and tofu <sup>SF</sup>	3

## SMALL PLATES

### CRISPY TAQUITOS two per order

YELLOWTAIL avocado and miso <sup>FG SSS E</sup>	7
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushroom <sup>GVSE</sup>	6
SHRIMP TEMPURA spicy mayo, black truffle vinaigrette <sup>SG SH ESS</sup>	10

### SALADS

SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish, apple and mango dressing <sup>NVGS</sup>	7
CORN sweet onions, red chili, avocado <sup>GVG</sup>	9

## RAW

### SEVICHE

TUNA pomegranate leche de tigre, cancha, wasabi peas <sup>SGF</sup>	10
SALMON tamarind, sesame, seaweed, macadamia, sweet potato <sup>FS</sup>	9
YELLOWTAIL ginger, garlic, soy <sup>FSSSG</sup>	12

### TIRADITO

SALMON garlic ponzu, crispy garlic, kinkan honey <sup>FS</sup>	9
YELLOWTAIL jalapeño and lemongrass <sup>F</sup>	10

## ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.

### ANTICUCHOS served with peruvian corn

BLACK COD miso <sup>DSF</sup>	22
CHICKEN aji amarillo <sup>DSF</sup>	9

### MEAT

LAMB CHOP red miso and lime <sup>SG</sup>	18
TENDERLOIN grilled scallion <sup>SSS</sup>	30

### VEGETABLES

EGGPLANT sweet soy, sesame <sup>VG G SSS</sup>	9
ASPARAGUS sweet soy, sesame <sup>VG G SSS</sup>	7
BROCCOLINI pickled ginger <sup>VG SSS</sup>	7

## SIDES

JAPANESE STEAMED RICE <sup>VG</sup>	3	JOSPER-FIRED MUSHROOM <sup>VG SSS</sup>	6
AJI RICE <sup>VG</sup>	6		

## LARGE PLATES

MUSHROOM KAMAMESHI assorted mushroom, black truffle shavings, yuzu soy ,garlic chips <sup>DG SV</sup>	16
BLACK COD miso, pickled ginger, shichimi <sup>FSSS</sup>	28
WHOLE FISH citrus salt, lime <sup>F</sup>	27

## SAMBA ROLLS

SAMBA MANAMA toro, rocoto mayo, crispy rice <sup>SG DE SSF</sup>	20
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce <sup>DSGF ESS</sup>	11
NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo <sup>SG FE SS</sup>	14
SASA HANDROLL prawn tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion <sup>SG SSSHE</sup>	7
TIGER MAKI crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce <sup>DSG SHE</sup>	11
VEGGIE pickled vegetable, avocado, cucumber, sesame, sweet gourd, spring onion, tempura flakes <sup>VG SSS</sup>	6

## NIGIRI & SASHIMI

1 pc

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

## DESSERTS

CHOCOLATE BANANA CAKE maple butter, plantain chip, vanilla ice cream <sup>EDGA</sup>	7
ASSORTED MOCHI soft japanese rice cake filled with ice cream, white chocolate ganache <sup>DGES</sup>	8
WELCOME TO THE RAINFOREST valrhona chocolate, creamy vanilla bean custard, strawberry mousse, vanilla bean ice cream, almond-chocolate soil <sup>DGEN</sup>	8

Corporate Chef John Um

Executive Chef Sergio Galaz

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

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.