

SAMBAROOM®

COCKTAILS

Embark on a captivating journey through the rich and diverse cultures and culinary traditions of Japan, Brazil, and Peru with our cocktail menu.

Inspired by the vibrant ingredients from these regions, each cocktail intertwines artistry with skillful techniques, inviting you to uncover new depths of flavor with every sip.

Whether you're craving the zesty tang of yuzu, the tropical sweetness of coconut, or the timeless elegance of pisco, our menu offers a symphony of tastes that transcends borders.

Raise a glass and savor the essence of each culture, one cocktail at a time!

Japan

Japan, renowned for its attention to detail and reverence for craftsmanship, contributes a touch of elegance and precision to our cocktail menu. Drawing inspiration from the artistry of Japanese culture, this section focuses on masterfully blended ingredients that capture the essence of the Land of the Rising Sun, delivering a harmonious balance of delicate nuances and exquisite textures - **KANPAI!**



TOKI SERENADE

20

Inspired by the connection between time and preservation, this savory cocktail draws from the rich tradition of Japanese tea preparation and the ancient art of fermentation. It has a nuanced flavor profile with subtle sweetness and a delightfully nutty undertone.

Suntory Toki whisky, homemade Umeshu plum wine, and kukicha twig liqueur infused with shochu and cacao blanc. Served short over ice.

JASMINE WHISPER

18

Reminiscent of a Manhattan but with a more delicate profile, this floral libation offers a harmonious blend of contrasting flavors, symbolizing purity and elegance. This drink is perfect for both whiskey aficionados and newcomers alike.

Jasmine-infused Cocchi Americano and a 'birch honey' sweetened Italicus paired with Suntory Toki whisky. Delicately stirred down and served up.

WABI-SABI

18

Light and floral, this martini-style cocktail embodies the essence of transformation and spiritual awakening, drawing inspiration from Japanese tea culture and the pursuit of enlightenment.

Vanilla-infused vodka combined with Pai Mu Tan 24-hr infused Cocchi Americano and lychee cordial. Shaken, fine strained, and served up.

FOUR SEASONS

18

A tribute to nature's changing beauty. Each sip reveals varied, complex flavors, capturing the cyclical essence of the four seasons.

Shiso-infused Roku gin gently stirred with Mancino Sakura vermouth, calamansi shochu. Served up and ice cold.

YUBESHI FIZZ (NON-ALCOHOLIC)

12

Crafted with precision, this aromatic and bittersweet soda draws inspiration from the centuries-old Japanese confectionery, Yubeshi, renowned for its preserved yuzu flavor. This carbonated beverage is a perfect non-alcoholic alternative.

A harmonious blend of burnt ginger caramel-infused Wakoucha tea, zesty yuzu syrup, and freshly pressed ginger. Served long, over ice.

UMAMI TIDE (NON-ALCOHOLIC)

12

Tradition meets innovation with this refreshing non-alcoholic concoction, inspired by a classic highball, with a savory twist. Spike it with gin for an extra kick.

Honeydew and bitter melon soda combined with miso and nori for a whisper of umami. Served long over a block of ice.

Brazil

Inspired by Brazil's enigmatic and colorful heritage, this curated selection of cocktails showcases the country's passion for bold and tropical flavors. From the Amazon rainforest to the sandy shores of Rio de Janeiro, each ingredient tells a story of the nation's diverse geography and culinary heritage. Raise a glass with us as we toast to the spirit of Brazil

Saúde!

Peru

Renowned for its rich agricultural traditions and culinary excellence, Peru offers an endless supply of flavors that captivate the senses. From the awe-inspiring Andes mountains to the lush Amazon rainforest, this beloved South American destination exudes natural beauty and provides a unique influence on our menu. We celebrate Peru's lively spirit by crafting creative cocktails infused with the country's colorful array of ingredients

¡Salud!

THE RHYTHM OF RIO

This invigorating drink captures Brazil's celebratory spirit, reflects the country's diverse cultural influences, and embodies the festive energy of Carnaval in a glass.

Cachaça, rum, and elderflower liqueur, combined with layers of Brazilian lemonade, spice-infused sherry and a zesty splash of pink grapefruit juice. Shaken and served short over crushed ice.

18

BRAZILIAN NEGRONI

Prepare to be transported to the bustling streets of Sao Paulo in the 1950s, when Italian vermouth was first introduced by Italian immigrants. Rich and aromatic, this refined cocktail is our take on a classic Negroni with a Brazilian twist.

Equal parts cachaça, Cynar apéritif, and Byrrh Quinquina for a distinctively Brazilian flair. Stirred down and served short over ice with a twist of lime.

19

LORD OF MIRACLE

Drawing inspiration from Peru's "Mes Morado," or "Purple Month," this vibrant, purple, and creamy-style drink with a nutty flavor embraces Lima's cultural heritage while symbolizing penance and reflection.

Thai basil infused pisco, Byrrh Quinquina and ube milk. Garnished with a purple lotus root crisp and served short, over a block of ice.

18

AMAZONIA

A tribute to the Amazon, this refreshing and vibrant drink pays homage to the majestic beauty of the world's largest rainforest while urging us to preserve its precious biodiversity. With each carefully selected ingredient, we honor the vibrant spirit of the Peruvian rainforest, serving as a reminder of our responsibility to protect this vital ecosystem – the lungs of our planet.

Pisco, nashi pear cordial, and sustainably sourced Vetiver Gris from the Amazon are expertly combined and shaken to perfection. Garnished with a wasabi-flavored meringue and served up.

21

WINE & CHAMPAGNE

CHAMPAGNE

	GLASS	BOTTLE
VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS, FRANCE	19	99
RUINART "BLANC DE BLANCS" BRUT, REIMS	39	230
BOLLINGER, SPECIAL CUVÉE, BRUT, AÏ		195
2012 HENRIOT "MILLÉSIMÉ" BRUT, REIMS		95

PRESTIGE CUVÉES

2018 LA GRANDE DAME, VEUVE CLICQUOT, BRUT, REIMS		350
2013 RARE PIPER HEIDSIECK, BRUT, REIMS		425
2013 DOM PÉRIGNON, VINTAGE, BRUT, ÉPERNAY		520
KRUG, GRANDE CUVÉE, BRUT, REIMS		540
2015 CRISTAL, LOUIS ROEDERER BRUT, REIMS		690

ROSÉ

VEUVE CLICQUOT, BRUT ROSÉ, REIMS	22	130
BOLLINGER, BRUT ROSÉ, AÏ		220
LAURENT PERRIER, BRUT ROSÉ, TOURS-SUR-MARNE		220
2009 DOM PÉRIGNON, VINTAGE, BRUT ROSÉ, ÉPERNAY		950
2014 CRISTAL, LOUIS ROEDERER BRUT ROSÉ, REIMS		995

MAGNUM

BOLLINGER, SPECIAL CUVÉE, BRUT, AÏ (1.5LT)		400
LAURENT PERRIER, BRUT ROSÉ, TOURS-SUR-MARNE (1.5LT)		450

WHITE

VINHO VERDE, "LOUREIRO" QL, QUINTA DA LIXA, PORTUGAL	10	40
CHENIN BLANC, KLEINKLOOF, PAARL, SOUTH AFRICA	11	45
RIESLING, SEIFRIED ESTATE, NELSON, NEW ZEALAND	12	58
DOURO SUPERIOR, QUINTA DO CRASTO, DOURO, PORTUGAL	13.5	69
CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	15	74
SAUVIGNON BLANC "WILD SAUVIGNON" GREYWACKE, MARLBOROUGH, NEW ZEALAND	16	94

2022 CLOUDY BAY "CHARDONNAY" MARLBOROUGH, NEW ZEALAND	16	85
2022 ASSYRTIKO, DOMAINE SIGALAS, SANTORINI, GREECE	20	115
2020 CONDRIEU, ETIENNE GUIGAL, RHÔNE VALLEY, FRANCE	26	149
2019 PINOT GRIS RÉSERVE, TRIMBACH, ALSACE, FRANCE		78
2022 CHABLIS, LES HAUTES DE MILLY, BURGUNDY, FRANCE		89
2022 POUILLY FUMÉ, DOMAINE DE LADoucETTE, CENTRE LOIRE, FRANCE		99
2020 SAUVIGNON BLANC "TE KOKO" CLOUDY BAY, MARLBOROUGH, NEW ZEALAND		145
2021 CERVARO DELLA SALA, CASTELLO DELLA SALA, ANTINORI, UMBRIA, ITALY		215
2020 MEURSAULT, JOSEPH DROUHIN, CÔTE DE BEAUNE, BURGUNDY, FRANCE		254
2021 CHARDONNAY "ESTATE VINEYARD" GIACONDA, VICTORIA, AUSTRALIA		515
2020 PULIGNY-MONTRACHET "1ER CRU LES COMBETTES" FRANÇOIS CARILLON, BURGUNDY, FRANCE		564
2020 CORTON-CHARLEMAGNE "GRAND CRU" DOMAINE DE MONTILLE, BURGUNDY, FRANCE		620

ROSÉ

CÔTES DE PROVENCE, MINUTY "PRESTIGE" ROSÉ, CHÂTEAU MINUTY, FRANCE	14	79
2023 CÔTES DE PROVENCE "281", CHÂTEAU MINUTY	26	150
2022 COTES DE PROVENCE "ROSÉ ET OR" CHÂTEAU MINUTY, FRANCE		95
2023 COTES DE PROVENCE "GARRUS" CHÂTEAU D'ESCLANS		270

▼ CORAVIN PRESERVATION SYSTEM

* Wines & Sake are subject to availability, all prices include 20% VAT. A discretionary 14% service charge will be added to the bill. Full Wine and Sake list available on request

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RED

MERLOT "RESERVA" MORANDE, MAULE VALLEY, CHILE	10	45
MALBEC, TERRAZAS DE LOS ANDES, LUJAN DE CUYO, MENDONZA, ARGENTINA	12.5	59
FLEURIE, DOMINIQUE MOREL "CRU" BEAUJOLAIS, BURGUNDY, FRANCE	13	62
CABERNET SAUVIGNON, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	15	89
PINOT NOIR, LA CREMA, SONOMA COAST, CALIFORNIA, USA	18	100
▼ 2017 TINTA RORIZ, QUINTA DO CRASTO, DOURO, PORTUGAL	26	155
▼ 2019 BAROLO, MASSOLINO, PIEDMONT, ITALY	27	160
▼ 2015 CHÂTEAU LASSEGUE "GRAND CRU CLASSÉ" SAINT EMILION, BORDEAUX, FRANCE	28	169
2021 SHIRAZ, YANGARRA ESTATE, MCLAREN VALE, AUSTRALIA		94
2020 BARBARESCO, BORDINI, LA SPINETTA, PIEDMONT		165
2018 PINOT NOIR "TE WĀHI" CLOUDY BAY, CENTRAL OTAGO, NEW ZEALAND		210
2020 TOSCANO, TIGNANELO, MARCHESI ANTINORI, TUSCANY, ITALY		385
2019 CLOS DE VOUGEOT "GRAND CRU" CHÂTEAU PHILIPPE LE HARDI, BURGUNDY, FRANCE		495
2016 BORDEAUX BLEND, CARDINALE, NAPA VALLEY, CALIFORNIA, USA		695
2000 LES FORTS DE LATOUR "2ND WINE OF CHÂTEAU LATOUR" PAUILLAC, BORDEAUX, FRANCE		950
2009 BOLGHERI, SASSICAIA, TENUTA SAN GUIDO, TUSCANY, ITALY		1350
2004 CHÂTEAU MARGAUX "1ER GRAND CRU CLASSÉ", MARGAUX, BORDEAUX, FRANCE		1720

FORTIFIED & DESSERT

	50ML	100ML
2003 PORT TAWNY "COLHEITA QUINTA DO CRASTO, PORTUGAL	11	22
2016 SAUTERNES "1ER CRU CLASSÉ" CHÂTEAU COUTET, BARSAC, BORDEAUX, FRANCE	12	24
2018 ICEWINE, VIDAL, PELLER ESTATE FAMILY, NIAGARA PENINSULA, CANADA	12	24
2014 PORT VINTAGE, QUINTA DO NOVAL, PORTUGAL	15	30

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SAKE

100ML GLASS | 300ML CARAFE | 720ML BOTTLE

SEASONAL SELECTION

	GLASS	CARAFE	BTL
421 SPARKLING JUNMAI DAIGINJO, 'JOHN' KEIGETSU, TOSA, KŌCHI スパークリング純米大吟醸 ジョン 桂月、高知 SMV+5 ABV15%, 750ML - ※ Crystal clear with aromas of peach and cherry blossom on the nose, bone-dry finish.	19		138
419 SPARKLING NIGORI, TOBIROKU 'FESTIVAL OF STARS', DEWAZAKURA, YAMAGATA 出羽桜 “とび六” スパークリングにごり山形 SMV-3 ABV 15% - ※ Dry, crisp and effervescent: an exhilarating sake for Champagne lovers.	16		105
110 JUNMAI, NORTHERN SKIES 'KOSHIKI JUNZUKURI' AKITABARE, AKITA 越乃寒梅 “無垢” 純米大吟醸新潟 SMV +4 ABV 16% - ※ or ☼ Firmly balanced, with a rich yet clear flavor profile	15	48	88
440 JUNMAI 12, HEAVEN SAKE, KONISHI, HYOGO 純米 12 アズール ヘブンサケ 小西酒造 兵庫 SMV+2 ABV12% - ※ Lower alcohol without compromising. Salted caramel notes with a bright, fresh finish.	16	50	99
220 GINJO, VANISHING POINT 'TOKUSEN' KOSHI NO KANBAI, NIIGATA 越乃寒梅 “特撰” 吟醸 新潟 SMV+8 ABV 16%, 500ML - ※ Ineffable flavors diffuse and converge at the mind's edge.	18	56	91
222 NAMA JUNMAI GINJO, 'ICE BREAKER' NAMAGENSHU, TAMAGAWA, KYOTO 玉川 “アイスブレイカー” 生純米吟醸 京都 SMV+1 ABV17%, 500ML - ※ Cask-strength, deep-flavored and spicy, unpasteurized for extra zing.	18	56	91
506 JUNMAI DAIGINJO 50 - 'CEL24', KEIGETSU, TOSA REIHOKU, KŌCHI 純米大吟醸 高知県 土佐嶺北 桂月 SMV+2 ABV15% - ※ Expect a light expression, with plenty of tropical fruits on the nose and a refreshing mineral acidity.	17	53	107
225 JUNMAI GINJO, 'SLEEPING BEAUTY' HIYAOROSHI, MASUMI, NAGANO 真澄 “ひやおろし” 純米吟醸 長野 SMV+1.5 ABV15% - ※ or ☼ Clean and fresh, with a patina of beguiling fall flavor.	18	56	129

▼ CORAVIN PRESERVATION SYSTEM

Sommelier Sake temperature symbols ☼ (cold) ☼ (warm)

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RARE & PREMIUM ▼

	50ML	100ML	BTL
332 ▼ DAIGINJO 'HEAVEN OF TIPSY DELIGHT' SUIRAKUTEN, AKITABARE, AKITA 秋田晴 “酔楽天” 大吟醸 秋田 SMV±0 ABV15% - ※ Multi-hued, delicately aged, a rare find.	16	32	218
505 ▼ JUNMAI DAIGINJO – “IWA 5” ASSEMBLAGE 4 (2023) MASUDA SHUZO, TOYAMA 純米大吟醸所 - “岩5” アッセムBア下4 (2023)、増田種彦、富山 SMV-1.5 ABV15% - ※ Perfectly balanced, weightless, yet profound, intense and persistent.	22	44	295
314 ▼ JUNMAI DAIGINJO, 'SEVENTH HEAVEN' MASUMI, NANAGO, NAGANO 真澄 “七號” 純米大吟醸 長野 SMV+1 ABV 15% - ※ Opens gracefully at first sip, then a flavor sonata and an exquisite finish.	22	44	295

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Sommelier Sake temperature symbols ☼ (cold) ☼ (warm)

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SPIRITS

WHISKY

JAPANESE

	BOTTLE	50ML
SUNTORY HAKUSHU 12YO , 43%, 70CL	600	50
YAMAZAKI 18YO , 43%, 70CL	2,000	180
NIKKA TAKETSURU 25YO 43%, 70CL	400	40
TOGOUCHI 15YO , 43,8, 70CL	600	57
HIBIKI HARMONY 2021 LIMITED EDITION DESIGN	3,000	230

AMERICAN

WOODFORD RESERVE	16	
RAGTIME RYE	210	17
ELIJAH CRAIG SMALL BATCH	240	17
MICHTER'S 10YO US*1 SINGLE BARREL STRAIGHT RYE	700	60
GEORGE DICKEL 9YO , 45%, 75CL	500	38

SCOTLAND

PAPPY VAN WINKLE 15YO 53.5% , 75CL	750	62
GLENMORANGIE A TALE OF TOKYO	200	23
JOHNNIE WALKER BLUE LABEL ELUSIVE UMAMI 43%, 70CL	1,000	80
MACALLAN DOUBLE CASK 18YO 43%, 70CL	1,200	90
BRUICHLADDICH PORT CHARLOTTE 2003	1,500	110
LAGAVULIN 12YR OLD TEQUILA FINISH SPECIAL RELEASE 2023	600	55

WORLD

YELLOW SPOT	300	30
KAVALAN OLOROSSO SHERRY FINISH	330	34

RUM

BUMBU RUM	220	16
DON Q ANEJO 40%, 70CL	180	15
BACARDI 8 ANOS	180	14
DIPLOMÁTICO RESERVA 40%, 70CL	240	15
RON ZACAPA XO	600	38
DIPLOMATICO AMBASSADOR 47%, 70CL	800	75

VODKA

CIROC 40%, 70CL	220	15
REYKA 40% 70CL	230	15
SUNTORY HAKU VODKA	250	16
BELUGA NOBLE, 40%, 70CL	270	17
GREY GOOSE 40%, 70CL	280	16
UKIYO 40%, 70CL	290	17
BELVEDERE 10 40%, 70CL	600	40

GIN

ROKU 43%, 75CL	220	13
AVIATION 42%, 70CL	240	14
TANQUERAY 10 43.3%, 70CL	250	14
HENDRICK'S ORBIUM	270	16
MONKEY 47, 47%, 50CL	290	20
KI NO BI KYOTO 45.7%, 70CL	250	17
UKIYO YUZU GIN 43%, 70CL	220	16
UKIYO BLOSSOM 40%, 70CL	220	16

COGNAC

COURVOISIER XO 40%, 70CL	500	40
HENNESSY XO 45%, 70CL	600	52
HENNESSY PARADIS 40%, 70CL	4,000	250

TEQUILA & MEZCAL

VOLCAN CRISTALINO	280	19
CASAMIGOS REPOSADO 40%, 70CL	290	23
JOSE CUERVO RESERVA DE FAMILIA PLATINO	330	25
DON JULIO 1942 38%, 70CL	900	70
CLASA AZUL ANJEO 40%, 70CL	2,500	160
CLASA AZUL PLATA 40%, 70CL	400	25
CLASA AZUL REPOSADO 40%, 70CL	700	42
TEREMANA BLANCO	350	25
OJO DE DIOS MEZCAL JOVEN	240	16

BAR BITES

OTSUMAMI assortment of edamame, green bean tempura, shishito	22
PLANTAIN CHIPS aji amarillo,	7

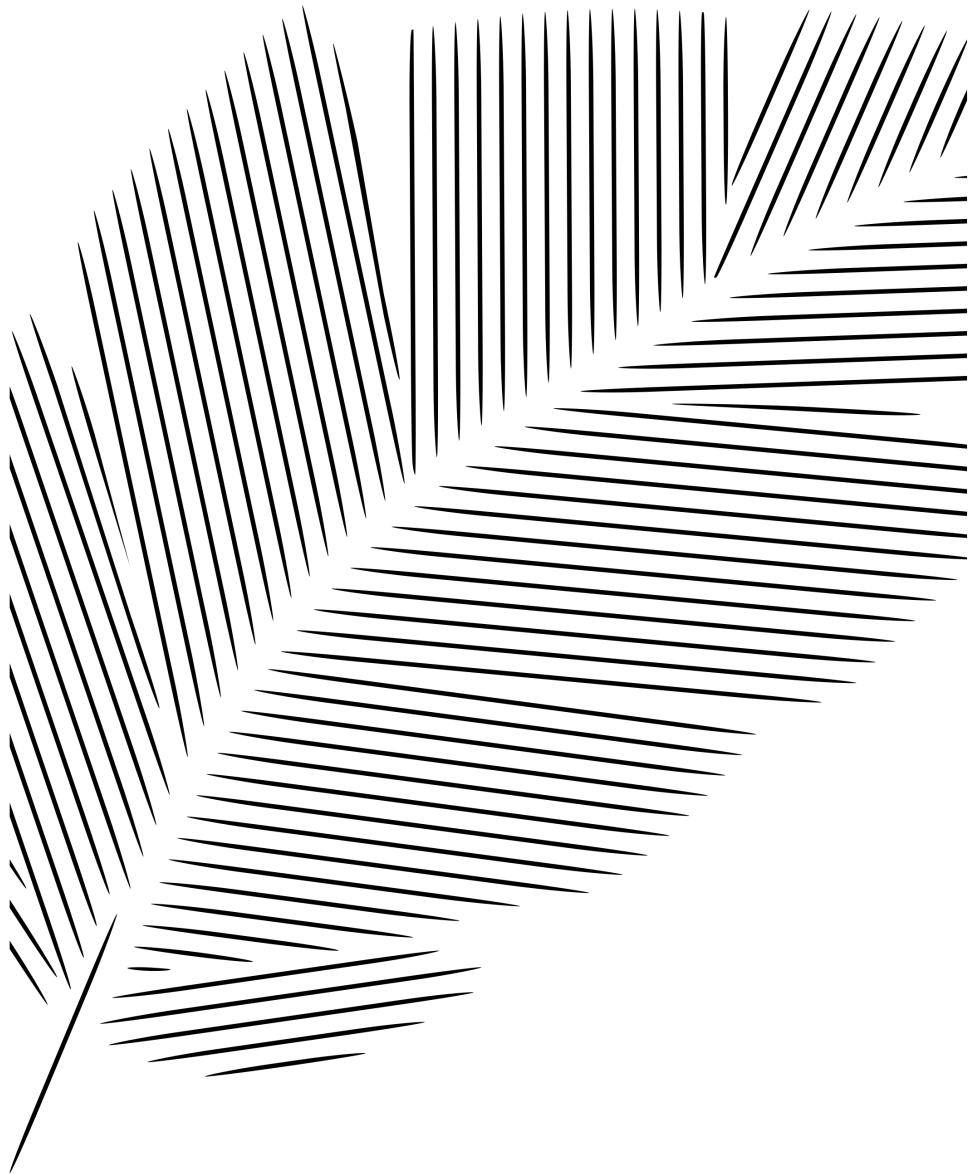
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	20
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
LOBSTER avocado, pickled shallots	26
CRAB avocado, rocoto, chili, spicy mayo, radish	26

SEAWEED SALAD goma wakame, yuzu caviar	14
WAGYU GYOZA kabocha purée and sweet soy	23
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	30
A5 KOBE SLIDERS truffle mayo, heritage carrot slaw	40

LOBSTER SEVICHE yuzu leche de tigre, julienne vegetables, rice cracker	30
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	16
TORO TIRADITO yuzu soy, wasabi pickle, black truffle, yuzu caviar	19
YELLOWTAIL TIRADITO jalapeño and lemongrass	14

SWEET POTATO ANTICUCHOS ginger, peruvian corn	16
BLACK COD ANTICUCHOS miso, peruvian corn	32
PORK BELLY ANTICUCHOS butterscotch miso, peruvian corn	21

SAMBA ROLLS	
SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion hishiho miso, crispy phyllo, yuzu dressing	21
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	18
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo	18
SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	16
PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19



SAMBAROOM[®]

BY **SUSHISAMBA[®]**