

SUSHISAMBA® TERRACE MENU

A P E R I T I V O S

EDAMAME sea salt and lime ^{VG}	5
PADRÓN grilled spicy pepper, sea salt, lime ^{VG}	6
GREEN BEAN TEMPURA black truffle aioli ^{VG}	8
MISO SOUP yuba, japanese mushrooms, coriander ^{VG S}	5

S M A L L P L A T E S

SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{GS}	13
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso ^{GS}	17
LOBSTER avocado, pickled shallots ^{GS}	20
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms ^{VG}	9
WAGYU GYOZA kabocha purée and sweet soy ^{GD}	19
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette ^{GS}	18
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress ^{VG}	10

R A W

SEVICHE	
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil ^{GS}	17
SALMON tamarind, sesame, seaweed, macadamia ^{GN S}	15
SCALLOP passion fruit, plantain chips ^S	17
TIRADITO	
SALMON ginger, aji amarillo ^{G S}	12
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar ^{GS}	16
YELLOWTAIL jalapeño and lemongrass ^{GS}	13
HALIBUT charred mango, yuzu dashi, kaffir oil ^S	14

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.	
ANTICUCHOS served with peruvian corn	
BLACK COD miso ^{DS}	25
CHICKEN aji amarillo ^D	18
MEAT	
LAMB CHOP red miso and lime ^G	24
POUSSIN teriyaki, yuzu kosho, japanese coleslaw ^G	22
PORK RIB charred pineapple salsa, soy glaze ^G	22
WAGYU FILLET corn, chimichurri ^D	70
VEGETABLES	
EGGPLANT mustard miso ^{VG S}	9
ASPARAGUS sesame, sweet soy ^{VG G}	11

S A M B A R O L L S

SAMBA EDINBURGH ROLL lobster, mango-pineapple salsa, oshinko, avocado, yuzu miso, wasabi mayo ^{GS}	22
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo ^{GS}	16
SASA shrimp tempura, quinoa, padron, coriander, spicy mayo, red onion ^{GS}	15
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{GD S}	17
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil ^{GS}	17
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes ^{VG}	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) ^{GS}	14	16
AKAMI (tuna) ^{GS}	10	11
HAMACHI (yellowtail) ^{GS}	11	12
SAKE (salmon) ^{GS}	8	9
SUZUKI (sea bass) ^{GS}	8	9
EBI (shrimp) ^{GS}	7	8
SABA (mackerel) ^{GS}	8	9
HOTATE (scallop) ^{GS}	12	13
KANI (crab) ^{GS}	12	14
IKURA (salmon roe) ^{GS}	9	12
FRESH WASABI 5G ^{VG}	4	
SASHIMI OMAKASE ^S		
assortment of 3	27	
assortment of 5	40	

NIGIRI OMAKASE 7 pieces of nigiri ^{GS} 32
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki ^G 15

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
N: Contains Nuts S: Contains Fish / Shellfish

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

Corporate Chef John Um

Head Chef Shenal Suwaris

All prices include VAT. A discretionary 12.5% service charge will be added to the bill.