

JAPANESE TEA SELECTION

ORGANIC JAPANESE KABUSE SENCHA | 10

Kyushu, Kagoshima, Japan – Clean, crisp and rich in Umami. Kabuse Sencha undergoes a ten-day shading process to preserve its high L-Theanine content.

ORGANIC JAPANESE GENMAICHA | 10

Kyushu, Kagoshima, Japan – Experience the artful harmony of our Genmaicha, where a blend of gently roasted rice meets our organic Kabuse Sencha.

ORGANIC JAPANESE HOJICHA | 10

Kyushu, Kagoshima, Japan – Crafted by hand-selecting tea leaves at their ideal size and gently rolled to preserve their natural goodness.

LOOSE LEAVES TEA SOMMELIER SELECTION

ORGANIC JAPANESE GYOKURO | 14

Kyushu, Kagoshima, Japan – From the careful hand-picking to the precise shading of the tea leaves, stands as a testament to the exceptional quality awaiting your enjoyment.

JAPANESE MATCHA YUZU GREEN TEA | 12

Kyushu, Kagoshima, Japan – Our blend intertwines ceremonial-grade Matcha powder, organic Kukicha and zesty Japanese Yuzu peel for a vibrant infusion.

SAKURA JAPANESE BLACK TEA | 14

Kyushu, Kagoshima, Japan – Charming fusion of delicate pink cherry blossom petals and organic Japanese black tea.

ORGANIC CEREMONIAL MATCHA | 14

Kyushu, Kagoshima, Japan – Experience the artful harmony of our Genmaicha, where a blend of gently roasted rice meets our organic Kabuse Sencha.

COFFEE

ORGANIC Brazilian Blend

ESPRESSO | 7

AMERICANO | 7

CAPPUCCINO | 8

LATTE | 8

FLAVORED TEA INFUSIONS

MONOGRAM – MORNING ENGLISH | 8

MONOGRAM – EARL GREY NEROLI | 8

MONOGRAM – CHAMOMILE | 8

MONOGRAM – LAPSANG FLORALE | 8

MONOGRAM – SNOW PEONY | 8

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 Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. From the Carnival-inspired colors to the samba beat to the centerpiece sushi and seviche bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

DESSERT WINES

	90 ml
NV Fino Del Puerto, Bodegas Lustao, Spain	18
2021 Ben Rye, Donnafugata, Italy	33

SPIRITS

	45ml
Balvenie French Oak 16YO	90
Old Rip Van Winkle 10YO	180
The Macallan Double Cask 18YO	90
Hibiki Japanese Harmony	50
Yamazaki 12 YO	80
Don Julio 1942	70
Don Julio Rosado	55
Clase Azul Reposado	80
Ron Zacapa Cent Rum XO	55

DESSERT MENU

COCONUT SAGO ^{VG, GF} | 20
mango, passion pearls, yellow passion fruit sorbet

BASQUE CHEESECAKE ^{V, E, D} | 22
miso caramel, cancha corn, coffee gelato

MANJARI CHOCOLATE FONDANT ^{D, V, GF, N, E} | 22
hazelnut ice cream

PINEAPPLE ^{E, V, GF, D} | 32
caramelized pineapple, coconut crème brûlée and sorbet

JAPANESE DOUGHNUT ANDAGI ^{N, V, E, D} | 23
black sesame ice cream, raspberry and mango purée

SELECTION OF MOCHI ICE CREAM ^{V, D, N} | 22
3 flavour assortment

SAMBA DESSERT PLATTER ^{N, D, E, V} | 86
andagi doughnuts, pineapple brulee, chocolate fondant, selection of mochi

ICE CREAM ^{GF, D, E, V} AND SORBET SELECTION ^{V, VG, GF} | 9
(PER SCOOP)
vanilla, pistachio, hazelnut, chocolate, passion fruit, coconut

Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

A – Contains Alcohol | GF – Gluten Free | D – Dairy | N – Contains Nuts | V – Vegetarian | VG – Vegan | E – Contains Egg