

CHEF’S MORIAWASE

SAMBA 7 PIECES NIGIRI SUSHI 7 kinds of nigiri: salmon, tuna, seabream, Hokkaido scallop, yellowtail, spot prawn, unagi	72
SASHIMI 9 pieces, 3 selections salmon, tuna, yellowtail	68
SAMBA ULTIMATE SASHIMI salmon, tuna, o-toro, chu-toro, sea bream, yellowtail, spot prawn, ikura, Hokkaido scallop, caviar	290
SAMBA ULTIMATE SASHIMI / MAKI / NIGIRI Sashimi - salmon, tuna, chu-toro, yellowtail Maki - Samba Singapore, Bahia, Chilli Crab Nigiri - salmon, tuna, sea bream	290

SAMBA ROLLS

SAMBA SINGAPORE maine lobster, mango, avocado, soy paper, aji honey truffle ^{GF, E}	34
ASEVICHADO tuna, salmon, white fish, avocado, cucumber, sweet potato, cancha corn, aji amarillo, leche de tigre ^{GF}	33
BAHIA tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca ^E	33
CHILI CRAB soft-shell crab tempura, sweet chili, yuzu mayo	34
THE ROYAL japanese A5 wagyu, cucumber, baby asparagus, avocado, bbq miso	39
AMAZONIA piquillo pepper, asparagus, avocado, cucumber, chili salsa ^{V, VG}	29
SPICY TUNA toro, avocado, mamenori, jalepeño, spicy kimchi sauce	32
CALIFORNIA ROLL white crab, cucumber, avocado, tobiko, mayo ^E	24

NIGIRI & SASHIMI

(sushi per 2 piece / sashimi per 3 piece)

O-TORO (fatty tuna)	34	HAMACHI (yellowtail)	26	BOTAN EBI (spot prawn)	38
CHU-TORO (medium fatty tuna)	32	SAKE (salmon)	22	UNAGI (freshwater eel)	20
AKAMI (red tuna)	30	MADAI (sea bream)	22	HOTATEKAI (Hokkaido scallop)	30

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 Carnaval-inspired colors to the samba beat to the centerpiece sushi and sevice bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!



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All prices are subject to 10% service charge and prevailing government taxes

APERITIVOS

EDAMAME (salty or spicy) ^{V, VG, GF} sea salt, yukari, lime	14	CHIRASHI MIX ^E tuna, white fish, salmon, rocoto salsa mayo, shiso leaves, nori	36
GUACAMOLE ^{V, VG, GF} avocado, aji amarillo, onion, tortilla chips	22	SALMON TARTARE ^E avocado, tobiko, crispy nori, caviar	28
DOUBLE TORO (per piece) ^{GF} o-toro, chu-toro, yuzu oroshi, crispy garlic	22	A5 JAPANESE WAGYU NIGIRI (per piece) ^{GF} aburi wagyu, garlic soy, foie gras, chives	20

SMALL PLATES

YELLOWTAIL TIRADITO caviar, seasonal black truffle, truffle soy ^{GF}	36
EMPANADA (3 pieces) chicken, red chili, onion, cheese ^D	32
JAPANESE A5 WAGYU GYOZA kabocha purée, sweet soy ^D	26
CRISPY OCTOPUS miso kabocha purée, fennel herb salad, chimichurri ^{GF}	42
CALAMARI dry miso, shichimi, jalapeño, yuzu mayo ^E	24
SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing ^E	29

CRISPY TAQUITOS / 2 per order	
LOBSTER japanese tartar, yuzu gel, coriander, avocado ^E	38
WAGYU CARNE MOIDA smoked eggplant, sour cream, tomato ^D	25
YELLOWTAIL avocado, white miso, coriander, lime	24
PORK smoked aji panca bbq, garlic, pickled cabbage, yukari, aji amarillo	22
CRISPY TOFU spicy ginger soya, corn tortilla, sesame ^{V, VG, G}	19

SALADS	
SPINACH pomelo, cucumber, wakame, mango lime dressing ^{V, VG, GF}	24
PERUVIAN CORN grilled corn, sweet onions, red chili, avocado ^{V, VG, GF}	20

RAW

SEVICHE	
SAMBA selection of signature seviches	48
TUNA watermelon, furikake, nori, aji amarillo tigre	25
SEA BREAM green chili, coriander, cancha corn, panca oil	26
SEA BASS leche de tigre, corn, red onion, sweet potato ^{GF}	27

SAMBA x KAVIARI CAVIAR

CAVIAR KRISTAL 30gm	140	CAVIAR KRISTAL 50gm	230	CAVIAR OSCIETRE 50gm	200
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ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and josper oven.

ANTICUCHOS 2 per order			
CHILEAN SEA BASS white miso, chives ^{GF}	39	MUSHROOM crispy quinoa, black truffle ^{V, VG, GF}	20
ANGUS BEEF TENDERLOIN aji panca ^{GF}	30	CHICKEN aji mirasol, crispy quinoa ^{GF}	25

MEAT	
A5 JAPANESE WAGYU STRIPLOIN samba sauce, wasabi, garlic 150g ^{GF}	148
AUSTRALIAN WAGYU STRIPLOIN truffle sauce, pickled vegetables 300g ^{GF}	118
AUSTRALIAN ANGUS TENDERLOIN spicy soy, foie gras, chives 200g ^{GF}	98
AUSTRALIAN GRASSFED SHORT RIBS chimichurri, BBQ sauce, homemade pickles	70
SPATCHCOCK CHICKEN koji miso, ginger, garlic	50
LAMB CHOPS aji panca, garlic, shallot	68
KUROBUTA PORK BELLY rocoto hoisin, pickled kombu radish	68

FISH	
SALMON teriyaki and lime ^{GF}	45
BLACK COD white miso, hajikami, shichimi ^{GF}	84
GRILLED SEA BASS mizuna salad, yuzu dressing, red pepper chimichurri ^{GF}	66

RICE

SEAFOOD CAZUELA shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce ^{GF, D}	69
MUSHROOM TOBANYAKI black truffle, seasonal mushroom, crispy tofu, coconut milk ^{V, VG, GF}	42

SIDES & EXTRA

ASPARAGUS sweet potato purée, yakiniku sauce, furikake	16
CHARGRILLED BROCCOLINI sesame ponzu, chili garlic ^{V, VG, GF}	18
KABOCHA PUMPKIN whipped tofu, onion ponzu ^{V, VG}	18
JAPANESE RICE ^{V, VG, GF}	9
MISO SOUP tofu, nameko gold mushroom	9
CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flake, extra virgin olive oil ^{V, VG, GF}	5
SAMBA CHILI SET fresh chili, aji panca, aji amarillo ^{V, VG, GF}	10
FRESH WASABI ^{V, VG, GF}	15

TASTE OF SAMBA

minimum 2 persons

TASTE OF SAMBA	185	WINE PAIRING	129
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