

A P E R I T I V O S

EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	11
PLANTAIN CHIPS aji amarillo	9
GREEN BEAN TEMPURA black truffle aioli	14
MISO SOUP yuba, japanese mushrooms, coriander	8

S M A L L P L A T E S

A5 KOBE GYOZA 🍡 kabocha purée and sweet soy	25
GUACAMOLE avocado, aji amarillo, onion, crispy corn tortillas	12
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	16
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	32

CRISPY TAQUITOS two per order

YELLOWTAIL avocado, miso	24
LOBSTER avocado, pickled shallots	30
TUNA avocado, yuzu truffle	25
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	14

SALADS

SEAWEED sesame, yuzu caviar	15
HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress	13
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16.5
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura	13

R A W

SEVICHE

TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	20
SALMON tamarind, sesame, seaweed, macadamia	19
KOHLRABI green apple leche de tigre, bubu arare, mixed micro cress	12

TIRADITO

KANPACHI yuzu, black truffle oil, garlic, chive	18
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	22
YELLOWTAIL jalapeño and lemongrass	16

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn

BLACK COD miso	34
PORK BELLY butterscotch miso	22
SWEET POTATO ginger miso	16

MEAT

LAMB CHOP red miso and lime	40
POUSSIN A LA BRASA aji amarillo aioli	24
RIBEYE STEAK bone marrow, cachaça-peppercorn sauce	49
PORK RIB charred pineapple salsa, soy glaze	30

VEGETABLES

SWEET CORN smoked jalapeño garlic butter, chives	12
EGGPLANT mustard miso, bubu arare	14
ASPARAGUS sesame, sweet soy	16

J A P A N E S E W A G Y U

KOBE ISHIYAKI 120g 	148
hot stone, dipping sauces, pickled plums	
ROBATA-GRILLED KOBE RIBEYE 	165
kabocha, kuromitsu, mustard cress	

L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	46
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	65
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips	24
ROBATA BLACK COD peruvian asparagus, miso	49
ROBATA SEA BASS citrus salt	38
1KG HEREFORD T-BONE STEAK chimichurri	105

S A M B A R O L L S

SAMBA COVENT GARDEN soft shell crab, yellowtail, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	26
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	20
MANGO CRUSH tuna, salmon, cream cheese, avocado, asparagus, wasabi tobiko, ginger sweet soy, aji mango dressing	24
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	23
VEGGIE cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame	13
SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	20

C L A S S I C R O L L S

SPICY TUNA cucumber, spicy mayo	17	SALMON AVOCADO yuzu miso	14
NEGITORO tuna belly, takuwan	21	CUCUMBER sesame	8
CALIFORNIA crab, cucumber, avocado, japanese mayo	22	AVOCADO sesame	8

N I G I R I & S A S H I M I

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
TORO (tuna belly)	17	18
AKAMI (tuna)	13	14
HAMACHI (yellowtail)	15	16
SAKE (salmon)	12	13
ZUWAI GANI (snow crab)	14	15
SUZUKI (sea bass)	12	13
SABA (mackerel)	11	12
UNAGI (freshwater eel)	13	15
IBODAI (butterfish)	13	15
IKURA (salmon roe)	16	17
EBI (shrimp)	13	14

SUPREME KOBE NIGIRI 🐮 35
seared A5 Kobe, foie gras, shaved truffle, balsamic soy reduction

SASHIMI OMAKASE
assortment of 3 30 | assortment of 5 43
NIGIRI OMAKASE 7 pieces of nigiri 35
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 17

FRESH WASABI 5G 5
OSCIETRA CAVIAR 10G crispy nori 42

S I D E S

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	7
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	20
PAPAS FRITAS	10	PERUVIAN CORN	10

TASTE OF SAMBA

Experience the essence of Japanese, Brazilian, and Peruvian cuisine with a multi-course selection of our signature items.

S I G N A T U R E

£95pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

GREEN BEAN TEMPURA
black truffle aioli

ROBATA LAMB CHOP
red miso and lime

GRILLED TIGER PRAWNS
yuzu kosho butter

GRILLED TENDERSTEM BROCCOLI

CALIFORNIA ROLL
snow crab, cucumber, avocado, citrus mayo, truffle oil

NIGIRI
chef selection

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream

P R E M I U M

£115pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

CRISPY TUNA TAQUITOS
avocado, yuzu truffle

GREEN SALAD
gem lettuce, asparagus, avocado, sesame dressing, wakame tempura

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayo, black truffle vinaigrette

BLACK COD ANTICUCHOS
miso, peruvian corn

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA SEA BASS
citrus salt

AJI AMARILLO RICE

TIGER MAKI
crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce

NIGIRI
premium chef selection

MOUSSE DE ORO
dark chocolate mousse, raspberry jelly, passion fruit sorbet, gold leaf

U L T I M A T E

£135pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

CRISPY LOBSTER TAQUITOS
avocado, pickled shallots

SEAWEED SALAD
sesame, yuzu caviar

A5 KOBE GYOZA 🐮
kabocha purée and sweet soy

TORO TIRADITO
yuzu soy, wasabi pickle, black truffle, yuzu caviar

CHURRASCO RIO GRANDE
ribeye, chorizo, filet mignon
served with black beans, sautéed greens, farofa, **SUSHISAMBA** dipping sauces

ROBATA BLACK COD
miso

TRUFFLE RICE

SAMBA COVENT GARDEN ROLL
soft shell crab, yellowtail, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso

SUPREME KOBE NIGIRI
seared a5 kobe, foie gras, shaved truffle, balsamic soy reduction

JAPANESE APPLE CRUMBLE
soy toffee sauce, coconut crumble, chocolate & cookie ice cream

V E G E T A R I A N

£80pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

CRISPY VEGETABLE TAQUITOS
avocado, radish, red onion, peppers, pickled shimeji mushrooms

KOHLRABI SEVICHE
green apple leche de tigre, bubu arare, mixed micro cress

SEAWEED SALAD
sesame, yuzu caviar

GREEN BEAN TEMPURA
black truffle aioli

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips

ASPARAGUS
sesame, sweet soy

ROBATA SWEET CORN
smoked jalapeño garlic butter, chives

VEGGIE MAKI
cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame

NIGIRI
chef selection

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream

G L U T E N F R E E

£110pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia

SEAWEED SALAD
sesame, yuzu caviar

ASPARAGUS
sesame, tamari

BLACK COD ANTICUCHOS
miso, peruvian corn

CHURRASCO RIO GRANDE
ribeye, chorizo, filet mignon
served with black beans, sautéed greens, farofa, **SUSHISAMBA** dipping sauces

ROBATA SEA BASS
citrus salt

AJI AMARILLO RICE

CALIFORNIA ROLL
snow crab, cucumber, avocado, citrus mayo, truffle oil

NIGIRI
chef selection

ASSORTED MOCHI
soft japanese rice cake filled with ice cream, served with white chocolate ganache

S O M M E L I E R P A I R I N G S

SIGNATURE FLIGHT

£65pp

NYETIMBER "ROSÉ", BRUT, WEST SUSSEX & HAMPSHIRE, ENGLAND 100ml

JUNMAI 58 YAMAHAI "AIKAWAHOMARE" KEIGETSU, KŌCHI, JAPAN 50ml

ALVARINHO "MILAGRES" QUINTA DA PEDRA,
MONÇÃO E MELGAÇO, PORTUGAL 100ml

BARBARESCO, CERETTO, PIEDMONT, ITALY 125ml

GINJO "CHERRY BOUQUET" OKA, DEWAZAKURA, YAMAGATA 50ml

MADEIRA 20 YEAR OLD, "TERRANTEZ" H&H, PORTUGAL 50ml

PREMIUM FLIGHT

£85pp

RUINART "BLANC DE BLANCS" BRUT, REIMS, FRANCE 100ml

JUNMAI 58 YAMAHAI "AIKAWAHOMARE" KEIGETSU, KŌCHI, JAPAN 50ml

SAINT PERAY "MARSANNE/ROUSSANNE" LA BELLE DE MAI,
JEAN-LUC COLOMBO, RHONE VALLEY, FRANCE GREECE 100ml

TOURIGA NACIONAL, QUINTA DO CRASTO,
DOURO, PORTUGAL 125ml

GINJO JUNMAI "BLACK DRAGON" KOKURYU, FUKUI 50ml

"ROSÉ" ICEWINE, CABERNET FRANC, PELLER ESTATE,
NIAGARA PENINSULA, CANADA 50ml

ULTIMATE FLIGHT

£125pp

LA GRANDE DAME "VINTAGE" VEUVE CLICQUOT, BRUT, REIMS 100ml

GINJO, VANISHING POINT 'TOKUSEN' KOSHI NO KANBAI,
NIIGATA, JAPAN 50ml

ASSYRTIKO, DOMAINE SIGALAS, SANTORINI, GREECE 100ml

CHÂTEAU LASSEGUE "GRAND CRU CLASSÉ" SAINT EMILION,
BORDEAUX, FRANCE 125ml

DAIGINJO "HEART OF GOLD" KINSHO, TAMAGAWA,
KYOTO, JAPAN 50ml

VIN DE CONSTANCE, KLEIN CONSTANTIA
CONSTANTIA, SOUTH AFRICA 50ml

SAKE FLIGHT

£60pp

SPARKLING NIGORI, TOBIROKU "FESTIVAL OF STARS" DEWAZAKURA,
YAMAGATA, JAPAN 50ml

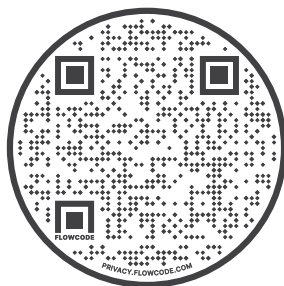
JUNMAI 58 YAMAHAI "AIKAWAHOMARE" KEIGETSU,
KŌCHI, JAPAN 50ml

JUNMAI "VINTAGE 2017" KIMOTO, MUROKA, SHIRAKABEGURA,
HYOGO, JAPAN 50ml

GINJO JUNMAI "BLACK DRAGON" KOKURYU, FUKUI 100ml

DAIGINJO "HEART OF GOLD" KINSHO, TAMAGAWA,
KYOTO, JAPAN 50ml

JUNMAI, 'TIME MACHINE' TAMAGAWA,
KYOTO, JAPAN 50ML



According to the NHS, adults need around 2000 kcal a day.
Scan the QR code to view calorie information.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull



SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries. For more information visit: www.sushisamba.com