

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	13
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	24
GUACAMOLE avocado, aji amarillo, onion, crispy corn tortillas	11
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	16
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	31

CRISPY TAQUITOS two per order

YELLOWTAIL avocado, miso	22
LOBSTER avocado, pickled shallots	28
TUNA avocado, yuzu truffle	24
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	14

SALADS

SEAWEED sesame, yuzu caviar	14.5
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	18
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	21
YELLOWTAIL jalapeño and lemongrass	16

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn

BLACK COD miso	33
PORK BELLY butterscotch miso	22
SWEET POTATO ginger miso	16

MEAT

LAMB CHOP red miso and lime	39
POUSSIN A LA BRASA aji amarillo aioli	24
RIBEYE STEAK bone marrow, cachaça-peppercorn sauce	49
PORK RIB charred pineapple salsa, soy glaze	29

VEGETABLES

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

JAPANESE WAGYU

KOBE ISHIYAKI 120g 	143
hot stone, dipping sauces, pickled plums	
ROBATA-GRILLED KOBE RIBEYE 	163
kabocha, kuromitsu, mustard cress	

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	44
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	63
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips	23.5
ROBATA BLACK COD peruvian asparagus, miso	49
ROBATA SEA BASS citrus salt	35
1KG HEREFORD T-BONE STEAK chimichurri	97

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	24
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	19
MANGO CRUSH tuna, salmon, cream cheese, avocado, asparagus, wasabi tobiko, ginger sweet soy, aji mango dressing	22
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	22
VEGGIE cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame	13
SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	19

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

SPICY TUNA cucumber, spicy mayo	15	SALMON AVOCADO yuzu miso	13
NEGITORO tuna belly, takuwan	21	CUCUMBER sesame	7
CALIFORNIA crab, cucumber, avocado, japanese mayo	21	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)	16	18
AKAMI (tuna)	12	13
HAMACHI (yellowtail)	14	15
SAKE (salmon)	11	12
ZUWAI GANI (snow crab)	13	14
SUZUKI (sea bass)	11	12
SABA (mackerel)	10	11
UNAGI (freshwater eel)	12	14
IBODAI (butterfish)	12	14
IKURA (salmon roe)	15	16
EBI (shrimp)	12	13

SUPREME KOBE NIGIRI 🐮 33
seared A5 Kobe, foie gras, shaved truffle, balsamic soy reduction

SASHIMI OMAKASE
assortment of 3 28 | assortment of 5 41

NIGIRI OMAKASE 7 pieces of nigiri 33

VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 16

FRESH WASABI 5G 4
OSCIETRA CAVIAR 10G crispy nori 39

S I D E S

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	20
PAPAS FRITAS	9	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

£90pp

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

£110pp

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

£130pp

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

£70pp

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

RIESLING "FEINHERB" (OFF DRY), GENERATIONS,
AXEL PAULY, MOSEL, GERMANY ^{100ml}

SPARKLING NIGORI, TOBIROKU 'FESTIVAL OF STARS',
DEWAZAKURA, YAMAGATA, JAPAN ^{50ml}

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

BARBARESCO, CERETTO, PIEDMONT, ITALY ^{125ml}

GINJO JUNMAI, 'SHIRO' SAKE MATINÉE,
MASUMI, NAGANO, JAPAN ^{50ml}

ICE CUVÉE "ROSÉ" ICEWINE DOSAGE, PELLER ESTATE,
NIAGARA PENINSULA, CANADA ^{50ml}

PREMIUM FLIGHT

£85pp

SPARKLING - ICE CUVÉE " ROSÉ" WITH ICEWINE DOSAGE,
PELLER ESTATE, NIAGARA, CANADA ^{100ml}

GINJO JUNMAI 'SLEEPING BEAUTY' HIYAOROSHI, MASUMI,
NAGANO, JAPAN ^{50ml}

ASSYRTIKO, DOMAINE SIGALAS,
SANTORINI, GREECE ^{100ml}

TOURIGA NACIONAL, QUINTA DO CRASTO,
DOURO, PORTUGAL ^{125ml}

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

PORT "TAWNY 20 YEAR OLD" TAYLOR'S, DOURO,
PORTUGAL ^{50ml}

ULTIMATE FLIGHT

£125pp

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

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

HERMITAGE BLANC, ETIENNE GUIGAL,
RHÔNE VALLEY, FRANCE 100ml

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

DAIGINJO JUNMAI, 'SEVENTH HEAVEN' MASUMI,
NAGANO, JAPAN 50ml

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

SAKE FLIGHT

£60pp

SPARKLING SAKE "ORIGARAMI" JUNMAI GINJO,
MASUMI, NAGANO, JAPAN 50ml

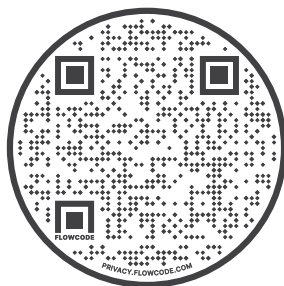
HONJOZO KIMOTO "DENSHO" HATSUMAGO,
YAMAGATA, JAPAN 50ml

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

GINJO JUNMAI "SLEEPING BEAUTY" HIYAOROSHI, MASUMI,
NAGANO, JAPAN 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