

COCKTAILS

TOKI SERENADE	20
Suntory Toki whisky, homemade Umeshu plum wine, and kukicha twig liqueur infused with shochu and cacao blanc. Served short over ice.	
NAMI VELVET	19
Butter-washed sake, yuzu liqueur, salted caramel, banana, and verjus. Carbonated and served long.	
HIKARI FIELDS	12
Pandan leaf-infused Roku gin paired with elote liqueur, white peach soju, penja pepper cordial, and verjus. Served short over ice.	
WABI-SABI	18
Vanilla-infused vodka combined with Pai Mu Tan 24-hr infused Cocchi Americano and lychee cordial. Shaken, fine strained, and served up.	
FOUR SEASONS	18
Shiso-infused Roku gin gently stirred with Mancino Sakura vermouth, calamansi shochu. Served up and ice cold.	
THE RHYTHM OF RIO	18
Cachaça, rum, and elderflower liqueur, combined with layers of Brazilian lemonade, spice-infused sherry and a zesty splash of pink grapefruit juice. Shaken and served short over crushed ice.	
BRAZILIAN NEGRONI	19
Equal parts cachaça, Cynar apéritif, and Byrrh Quinquina for distinctively Brazilian flair. Stirred down and served short over ice with a twist of lime.	
BOTECO	19
Coconut oil-washed cachaça layered with Antica Formula vermouth, açaí liqueur, lavender extract, pink grapefruit juice, verjus, and a dash of bitters. Served long and carbonated over ice.	
LORD OF MIRACLES	18
Thai basil infused pisco, Byrrh Quinquina and ube milk. Garnished with a purple lotus root crisp and served short, over a block of ice.	

AMAZONIA	21
Pisco, nashi pear cordial, and sustainably sourced Vetiver Gris from the Amazon are expertly combined and shaken to perfection. Garnished with a wasabi-flavored meringue and served up.	
PERUVIAN MULE	19
Barsol pisco combined with homemade ginger beer, lucuma essence, and citrus. Lightly carbonated and served long.	
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RISING SUN (NON-ALCOHOLIC)	12
Crossip Blazing Pineapple combined with chamomile tea, agave, lime, and nori for a whisper of umami. Carbonated and served long over ice.	
CALAMAN-SLING (NON-ALCOHOLIC)	12
Crossip Pure Hibiscus, lychee juice, calamansi purée, and vanilla extract. Shaken, served long, and topped with tonka bean-infused tonic foam.	
¡BACÁN! (NON-ALCOHOLIC)	12
Carbonated coconut water paired with orange blossom, lemon verbena, and vanilla cordial. Served long over a block of ice.	
COCONADA (NON-ALCOHOLIC)	12
Equal Parts orange and pineapple juice blended with layers of homemade Brazilian lemonade. Shaken and served short over crushed ice.	

SPIRITS

Includes bottle and assorted mixers

VODKA

BOTTLE

CIROC 40%, 70CL	230
BELUGA NOBLE, 40%, 70CL	290
GREY GOOSE 40%, 70CL	260
BELVEDERE 10 40%, 70CL	530

GIN

ROKU 43%, 75CL	240
TANQUERAY 10 43.3%, 70CL	270
MONKEY 47, 47%, 50CL	290
KI NO BI KYOTO 45.7%, 70CL	310

COGNAC

COURVOISIER XO 40%, 70CL	480
HENNESSY XO 45%, 70CL	630

TEQUILA & MEZCAL

VOLCAN CRISTALINO	280
VOLCAN XA REPOSADO	790
CASAMIGOS REPOSADO 40%, 70CL	310
DON JULIO 1942 38%, 70CL	800
CLASE AZUL ANJEO 40%, 70CL	2,600
CLASE AZUL REPOSADO 40%, 70CL	690

WHISKY

JAPANESE

SUNTORY HAKUSHU 12YO , 43%, 70CL	600
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AMERICAN

WOODFORD RESERVE	330
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SCOTLAND

GLENMORANGIE A TALE OF TOKYO	330
JOHNNIE WALKER BLUE LABEL ELUSIVE UMAMI 43%, 70CL	1,000

All prices include 20% VAT. A discretionary 15% service charge will be added to the bill.

RUM

BUMBU RUM	260
DIPLOMÁTICO RESERVA 40%, 70CL	230
RON ZACAPA XO	620
DIPLOMATICO AMBASSADOR 47%, 70CL	920

MAGNUM

GREY GOOSE MAGNUM	530
BELVEDERE MAGNUM	470
DON JULIO 1942	1650

CHAMPAGNE

VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS, FRANCE	130
BOLLINGER, SPECIAL CUVÉE, BRUT, AÏ	210

PRESTIGE CUVÉES

2013 DOM PÉRIGNON, VINTAGE, BRUT, ÉPERNAY	540
2015 CRISTAL, LOUIS ROEDERER BRUT, REIMS	720

ROSÉ

LAURENT PERRIER, BRUT ROSÉ, TOURS-SUR-MARNE	240
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BAR BITES

Available until midnight

EDAMAME sea salt and lime	8
PLANTAIN CHIPS aji amarillo	9
GREEN BEAN TEMPURA black truffle aioli	13

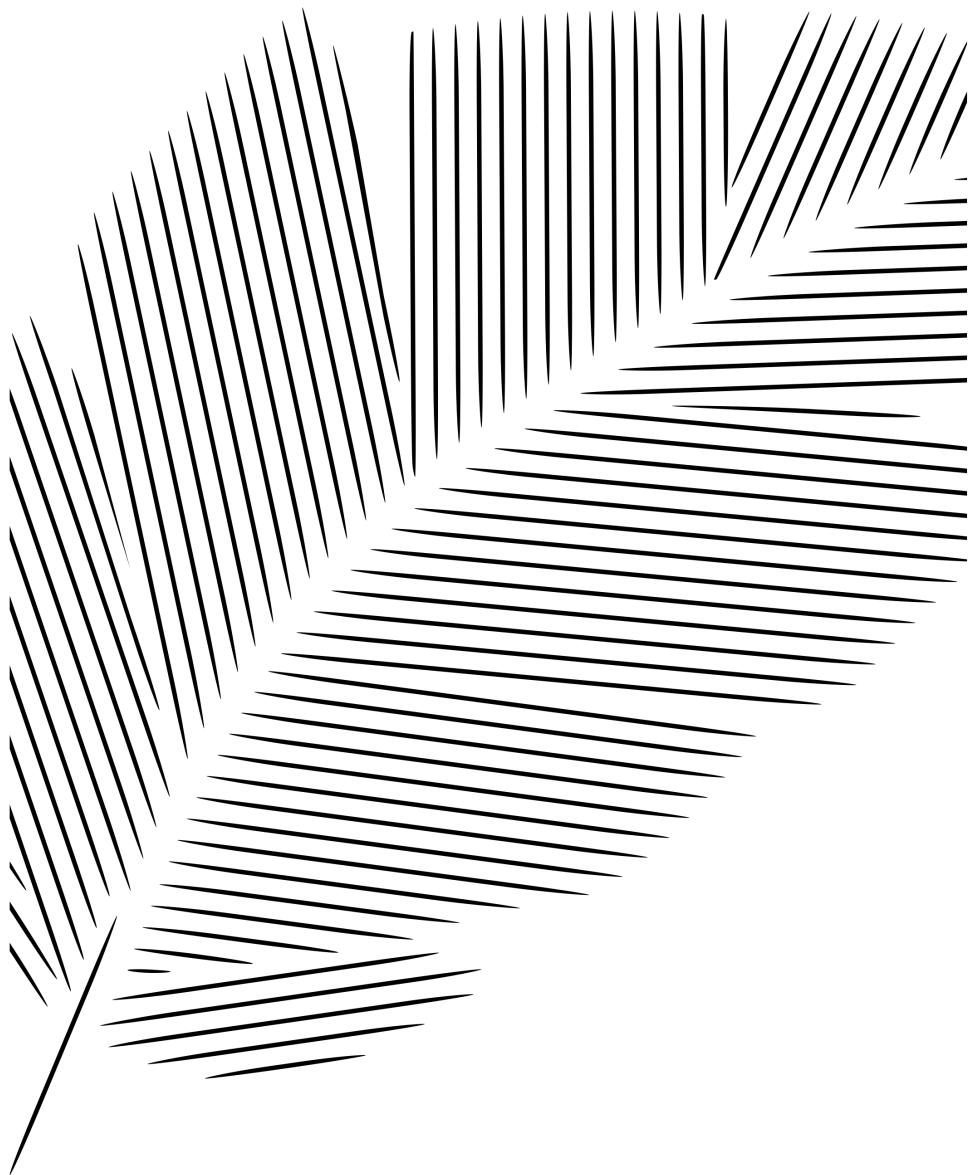
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	22
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
LOBSTER avocado, pickled shallots	28
CRAB avocado, rocoto, chili, spicy mayo, radish	28
WAGYU GYOZA kabocha purée and sweet soy	24
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	30
A5 KOBE SLIDERS truffle mayo, heritage carrot slaw	40

LOBSTER SEVICHE yuzu leche de tigre, julienne vegetables, rice cracker	32
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	18
TORO TIRADITO yuzu soy, wasabi pickle, black truffle, yuzu caviar	21
YELLOWTAIL TIRADITO jalapeño and lemongrass	16

SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion hishiho miso, crispy phyllo, yuzu dressing	23
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	19
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo	19
SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	18
PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19

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

BY **SUSHISAMBA®**