

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
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

R O B A T A

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
DUCK BREAST tamarind plum sauce, macadamia ❄️	24

MEAT	
LAMB CHOP red miso and lime	39
POUSSIN A LA BRASA aji amarillo aioli	24
RIBEYE STEAK bone marrow, cachaça-peppercorn sauce	49

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

ROBATA-GRILLED KOBE RIBEYE 🐮 kabocha, kuromitsu, mustard cress	163
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S A M B A R O L L S

SAMBA LONDON tuna, salmon, yellowtail, avocado, sweet potato, passionfruit truffle miso	25
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EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	19
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MANGO CRUSH tuna, salmon, cream cheese, avocado, asparagus, wasabi tobiko, ginger sweet soy, aji mango dressing	22
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TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	22
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VEGGIE cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame	13
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SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	19
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HIKARI scallop, spicy salmon, avocado, oscietra caviar, yuzu mayo ❄️	22
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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

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	19
PAPAS FRITAS	9	PERUVIAN CORN	9

 **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