

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 São Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA®** experience is truly unique. Beating at the heart of **SUSHISAMBA®** is a deep appreciation for enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

APERITIVOS

EDAMAME V, VG, GF 150 cal sea salt and lime	50	GREEN BEAN TEMPURA 597 cal black truffle aioli	60
SWEET POTATO TEMPURA 459 cal spicy mayo	60	MISO SOUP 60 cal coriander, tofu	30

SMALL PLATES

SHRIMP TEMPURA snap pea julienne, spicy mayo, green pea, black truffle vinaigrette	830 cal	105
WAGYU GYOZA kabocha purée, sweet soy	410 cal	95
WAGYU SLIDERS (2 per order) house made pickles, cheddar cheese, honey truffle aioli	430 cal	140
WAGYU SANDO australian wagyu, onion jam, aji panca sauce, honey truffle aioli	615 cal	265

CRISPY TAQUITOS / 2 per order

YELLOWTAIL avocado and miso	250 cal	75
WAGYU truffled tofu crema, shichimi ponzu	241 cal	85
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms V	167 cal	60

SALADS

SAMBA CORN smoked sweet corn, chulpe, coriander leche de tigre, goma dressing V	404 cal	70
CRAB SALAD crab, mache, balsamic vinegar, pomegranate	265 cal	110

RAW

ASSORTED SEVICHES & TIRADITOS	693 cal	300
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SEVICHE

YELLOWTAIL ginger, garlic, soy	233 cal	120
SALMON tamarind ponzu, sesame, seaweed, macadamia	291 cal	120
SEA BASS charred baby corn, mango, passionfruit leche de tigre GF	317 cal	120

TIRADITOS

YELLOWTAIL jalapeño and lemongrass	123 cal	90
SALMON garlic ponzu, citrus honey	153 cal	90



Digital Menu

V - vegetarian | VG - vegan | GF - gluten free
All prices are in SAR and inclusive of VAT.

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill

ANTICUCHOS / 2 SKEWERS PER ORDER

BLACK COD miso GF 821 cal	195
RIBEYE aji panca 600 cal	150

MEAT

LAMB CHOPS honey panca 761 cal	195
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SEAFOOD

SALMON honey panca bbq 850 cal	150
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VEGETABLE

EGGPLANT sweet soy V, VG 85 cal	60
SWEET CORN togarashi butter V, GF 365 cal	75
TENDERSTEM BROCCOLINI fried garlic V, VG, GF 92 cal	60

WAGYU

JAPANESE A5 WAGYU served with SUSHISAMBA® dipping sauces	100g	200g
ISHIYAKI 1060 cal	500	1000
ROBATA YAKI 1386 cal	500	1000

AUSTRALIAN WAGYU served with SUSHISAMBA® dipping sauces

ISHIYAKI 1060 cal	250	500
ROBATA YAKI 1386 cal	250	500

LARGE PLATES

MOQUECA MISTA shrimp, squid, black cod, coconut milk, chimichurri rice GF 1370 cal	275
CHICKEN Á LA BRASA 48-hr marinated peruvian-style robata roasted whole baby chicken, aji amarillo mayo 1172 cal	225
CHURRASCO RIO GRANDE ribeye, lamb chorizo, tenderloin, served with black beans, farofa and SUSHISAMBA® dipping sauces 1925 cal	600
TENDERLOIN TRUFFLE RICE mixed japanese mushrooms, black truffle aioli, chimichurri 1470 cal	300
COCO MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips V 1068 cal	150

SAMBA ROLLS

SAMBA RIYADH	spicy crab, asparagus, beef bacon cream, pistachio crumble	1235 cal	125
ASEVICHADO	tuna, salmon, yellowtail, sea bass, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre	375 cal	100
TIGER MAKI	crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	594 cal	120
KARI KARI	lobster, crispy rice, avocado, sesame aioli, pineapple soy reduction	587 cal	125
EBI ARARE	spicy shrimp, baby gem, avocado, black truffle aioli	350 cal	120
EL TOPO®	salmon, jalapeno, shiso leaf, crispy onion, spicy mayo, mozzarella, eel sauce	947 cal	100
VEGGIE MAKI	pickled vegetables, cucumber, avocado, sesame, spring onion, tempura flakes	262 cal	70
SASA HANDROLL	shrimp tempura, red quinoa, shishito, coriander, spicy mayo, red onion	227 cal	60

NIGIRI & SASHIMI

	nigiri 2pcs	sashimi GF 3pcs		nigiri 2pcs	sashimi GF 3pcs
O-TORO (fatty tuna) ^{120 cal}	90	105	SAKE (salmon) ^{67 cal}	75	90
CHU-TORO (tuna belly) ^{97 cal}	80	95	SUZUKI (sea bass) ^{50 cal}	75	90
AKAMI (red tuna) ^{75 cal}	75	90	EBI (shrimp) ^{68 cal}	75	90
HAMACHI (yellowtail) ^{112 cal}	75	90	TAMAGO (japanese omelette) ^{87 cal}	50	90

SAMBA ABURI

AKAMI torched tuna, aji panca, kumquat, pickled wasabi	150 cal	85
SAKE torched salmon, yuzu miso, lemon zest	GF 166 cal	85
WAGYU TE AMO torched wagyu beef, aji date jam, sweet potato	294 cal	85

CHEF'S MORIAWASE

SAMBA SUSHI 7 pieces nigiri	345 cal	200	SAMBA SASHIMI 9 pieces, 3 selections	333 cal	260
ABURI SUSHI 5 pieces of torched nigiri	640 cal	200	ULTIMATE SUSHI & SASHIMI PLATTER	1858 cal	600
			chef assortment		

SIDES

JAPANESE STEAMED RICE	V, VG, GF 260 cal	35	FRIED RICE	V 936 cal	50
TRUFFLE RICE	V 566 cal	55			