

SUSHISAMBA®

Vivo Menu

3-courses | £39pp

COCONADA 10 (NON-ALCOHOLIC)

Citrus-boosted orange and pineapple juice
shaken with homemade Brazilian lemonade.

GENMAI FIZZ 15

Brioche-infused Veuve Clicquot Champagne, apple juice
and genmaicha-infused Grey Goose La Poire vodka,
topped with soda.

VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS 21

choose one from each course

CRISPY SQUID

yuzu kosho mayo, chili

VEGETABLE TAQUITOS

avocado, radish, red onion, peppers,
pickled shimeji mushrooms ^{VG}

YELLOWTAIL TIRADITO

jalapeño and lemongrass

A5 KOBE GYOZA 🐮

kabocha purée and sweet soy

supplement + £10

SEAWEED SALAD

sesame, yuzu caviar

ROCK SHRIMP TEMPURA

snap pea julienne, spicy mayo, black truffle vinaigrette

supplement + £12

OCTOPUS & CHORIZO ANTICUCHOS

red miso, peruvian corn

ROBATA POUSSIN DONBURI

teriyaki, japanese rice, charred green beans

ROBATA BLACK COD

peruvian asparagus, miso

supplement + £20

ROBATA SALMON DONBURI

teriyaki, japanese rice, charred green beans

MUSHROOM TOBANYAKI

assorted mushrooms, yuzu soy, garlic chips ^{VG}

SUSHI & NIGIRI SELECTION

chef's choice

supplement + £25

MOUSSE DE ORO

dark chocolate mousse, raspberry jelly,
passion fruit sorbet, gold leaf

CHOCOLATE BANANA CAKE

maple butter, plantain chip,
vanilla rum ice cream

ASSORTED MOCHI

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

HOUSEMADE ICE CREAM & SORBET

daily selection

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include 20% VAT. A discretionary 15% service charge will be added to the bill

www.sushisamba.com | [@sushisamba](https://www.instagram.com/sushisamba)