

SAMBA BRUNCH

SUNDAYS | 11:30AM – 5:00PM

£65pp | kids under 10 £32pp

WELCOME COCKTAIL

choose one

MARGARITA

Patrón Silver tequila shaken with triple sec and lime juice.
Served up.

CAIPIRINHA

The national drink of Brazil, made with Leblon cachaça and
churned with lime and sugar.
Served short, over ice.

SHISO MARY

Grey Goose vodka, sake, Momotaro tomato juice,
wasabi, shiso, and ponzu.
Served long over ice.

Additional serves available at £11 each

SMALL PLATES

for the table

EDAMAME

sea salt & lime

CRISPY YELLOWTAIL TAQUITOS

avocado, miso

PAO DE QUEIJO

truffle butter

GUACAMOLE

avocado, aji amarillo, onion, crispy corn tortilla

LARGE PLATES

choose one

ASAHI BRAISED BEEF

sweet corn pancake, rocoto honey

MUSHROOM TOBANYAKI [✓]

poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips

ROCK SHRIMP BURGER

salada de repolho, spicy mayo

ROBATA BLACK COD

peruvian asparagus, miso
supplement £24

BAMBOO ROASTED SEA BASS

quinoa, criolla, citrus salt

LAMB CHOP

red miso and lime
supplement £20

ROBATA RIBEYE

soft poached egg, miso hollandaise
supplement £25

POUSSIN A LA BRASA

aji amarillo aioli

SUSHI & SASHIMI

for the table

BURANCHI

smoked salmon, shrimp tempura, cream cheese, capers

SPICY TUNA

spicy mayo

SASHIMI ASSORTMENT

salmon, yellowtail, tuna

DESSERT ASSORTMENT

for the table

JAPANESE APPLE CRUMBLE

soy toffee sauce, coconut crumble, chocolate & cookie ice cream

CHOCOLATE BANANA CAKE

maple butter, plantain chip, vanilla rum ice cream

LIMONERO

lemon sphere, nectarine and apricot mousse, olive oil,
passion fruit jelly, bergamot meringue

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)