

SAMURAI MENU

SUSHISAMBA®

APERITIVOS

EDAMAME ^{GF, VG}
sea salt and lime

PLANTAIN CHIPS ^{GF, VG}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

SMALL PLATES

JAPANESE A5
KOBE BEEF GYOZA* 
kabocha purée, sweet soy

SALMON SEVICHE*
tamarind ponzu, sesame,
seaweed, macadamia

YELLOWTAIL TIRADITO ^{GF}
jalapeño and lemongrass

TO SHARE

KAGOSHIMA A5 WAGYU ISHIYAKI* 
cooked on hot stone, served with **SUSHISAMBA®** dipping sauces
supplement: KOBE ISHIYAKI + \$26 per person

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

CHICKEN A LA BRASA ^{GF}
aji amarillo, peruvian corn

SAMBA ROLLS

TIGER MAKI
king crab, shrimp tempura,
wasabi mayo, beetroot yogurt,
eel sauce

ASEVICHADO*
tuna, salmon, yellowtail, white fish,
avocado, cucumber, red onion, sweet
potato, cancha corn, aji amarillo
leche de tigre

SPICY TUNA ROLL * ^{GF}

DESSERT

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream

V: Vegetarian VG: Vegan GF: Gluten Free

*These items are served raw or undercooked. Please inform your server of any food allergies
as not all ingredients are listed on menu

Executive Maxwell Terheggen

Corporate Chef John Um