

APERITIVOS

EDAMAME ^{GF, VG}
sea salt and lime

GREEN BEAN TEMPURA ^V
black truffle aioli

PLANTAIN CHIPS ^{GF, VG}
aji amarillo

PAO DE QUEIJO ^{GF}
miso-truffle-honey-butter

SMALL PLATES

JAPANESE A5
KOBE BEEF GYOZA* 🐮
kabocha purée, sweet soy

TUNA SEVICHE
pomegranate leche de tigre,
cancha, wasabi peas

CRISPY YELLOWTAIL TAQUITOS*
served with spicy aji panca
sauce, fresh lime

SALMON TIRADITO
garlic ponzu, crispy garlic,
kinkan honey

ROBATA

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

LAMB CHOP*
red miso and lime

SAMBA ROLLS

KARI KARI
crispy rice, spicy tuna,
tobiko, avocado, spicy
mayo, eel sauce

SAMBA LA*
japanese A5 wagyu, soft
shell crab tempura, chestnut,
heirloom tomato chimichurri,
balsamic soy reduction

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

DESSERT

SAMBA SWEETS

SATA ANDAGI dulce de leche japanese doughnuts, red fruit coulis
CHOCOLATE BANANA CAKE maple butter, plantain chip, vanilla rum ice cream
MOCHI soft japanese rice cakes filled with ice cream, white chocolate ganache

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