

TASTE OF SAMBA

Experience the essence of Japanese, Brazilian, and Peruvian cuisine with a multi-course selection of our signature items.

S I G N A T U R E

£90pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

GREEN BEAN TEMPURA
black truffle aioli

ROBATA LAMB CHOP
red miso and lime

GRILLED TIGER PRAWNS
yuzu kosho butter

GRILLED TENDERSTEM BROCCOLI

CALIFORNIA ROLL
snow crab, cucumber, avocado, citrus mayo, truffle oil

NIGIRI
chef selection

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

P R E M I U M

£110pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

CRISPY TUNA TAQUITOS
avocado, yuzu truffle

GREEN SALAD
gem lettuce, asparagus, avocado, sesame dressing, wakame tempura

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayo, black truffle vinaigrette

BLACK COD ANTICUCHOS
miso, peruvian corn

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA SEA BASS
citrus salt

AJI AMARILLO RICE

TIGER MAKI
crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce

NIGIRI
premium chef selection

MOUSSE DE ORO
dark chocolate mousse, raspberry jelly, passion fruit sorbet, gold leaf

U L T I M A T E

£130pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

CRISPY LOBSTER TAQUITOS
avocado, pickled shallots

SEAWEED SALAD
sesame, yuzu caviar

A5 KOBE GYOZA 🐮
kabocha purée and sweet soy

TORO TIRADITO
yuzu soy, wasabi pickle, black truffle, yuzu caviar

CHURRASCO RIO GRANDE
ribeye, chorizo, filet mignon
served with black beans, sautéed greens, farofa, **SUSHISAMBA** dipping sauces

ROBATA BLACK COD
miso

TRUFFLE RICE

SAMBA COVENT GARDEN ROLL
soft shell crab, yellowtail, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso

SUPREME KOBE NIGIRI
seared a5 kobe, foie gras, shaved truffle, balsamic soy reduction

JAPANESE APPLE CRUMBLE
soy toffee sauce, coconut crumble, chocolate & cookie ice cream

V E G E T A R I A N

£70pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

CRISPY VEGETABLE TAQUITOS
avocado, radish, red onion, peppers, pickled shimeji mushrooms

KOHLRABI SEVICHE
green apple leche de tigre, bubu arare, mixed micro cress

SEAWEED SALAD
sesame, yuzu caviar

GREEN BEAN TEMPURA
black truffle aioli

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

ASPARAGUS
sesame, sweet soy

ROBATA SWEET CORN
smoked jalapeño garlic butter, chives

VEGGIE MAKI
cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame

NIGIRI
chef selection

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

G L U T E N F R E E

£110pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia

SEAWEED SALAD
sesame, yuzu caviar

ASPARAGUS
sesame, tamari

BLACK COD ANTICUCHOS
miso, peruvian corn

CHURRASCO RIO GRANDE
ribeye, chorizo, filet mignon
served with black beans, sautéed greens, farofa, **SUSHISAMBA** dipping sauces

ROBATA SEA BASS
citrus salt

AJI AMARILLO RICE

CALIFORNIA ROLL
snow crab, cucumber, avocado, citrus mayo, truffle oil

NIGIRI
chef selection

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

S O M M E L I E R P A I R I N G S

SIGNATURE FLIGHT

£65pp

RIESLING "FEINHERB" (OFF DRY), GENERATIONS,
AXEL PAULY, MOSEL, GERMANY 100ml

SPARKLING NIGORI, TOBIROKU 'FESTIVAL OF STARS',
DEWAZAKURA, YAMAGATA, JAPAN 50ml

ALVARINHO "MILAGRES" QUINTA DA PEDRA,
MONÇÃO E MELGAÇO, PORTUGAL 100ml

BARBARESCO, CERETTO, PIEDMONT, ITALY 125ml

GINJO JUNMAI, 'SHIRO' SAKE MATINÉE,
MASUMI, NAGANO, JAPAN 50ml

ICE CUVÉE "ROSÉ" ICEWINE DOSAGE, PELLER ESTATE,
NIAGARA PENINSULA, CANADA 50ml

PREMIUM FLIGHT

£85pp

SPARKLING - ICE CUVÉE " ROSÉ" WITH ICEWINE DOSAGE,
PELLER ESTATE, NIAGARA, CANADA 100ml

GINJO JUNMAI 'SLEEPING BEAUTY' HIYAOROSHI, MASUMI,
NAGANO, JAPAN 50ml

ASSYRTIKO, DOMAINE SIGALAS,
SANTORINI, GREECE 100ml

TOURIGA NACIONAL, QUINTA DO CRASTO,
DOURO, PORTUGAL 125ml

DAIGINJO "HEART OF GOLD" KINSHO, TAMAGAWA,
KYOTO, JAPAN 50ml

PORT "TAWNY 20 YEAR OLD" TAYLOR'S, DOURO,
PORTUGAL 50ml

ULTIMATE FLIGHT

£125pp

RUINART "BLANC DE BLANCS" BRUT,
REIMS, FRANCE 100ml

GINJO, VANISHING POINT 'TOKUSEN' KOSHI NO KANBAI,
NIIGATA, JAPAN 50ml

HERMITAGE BLANC, ETIENNE GUIGAL,
RHÔNE VALLEY, FRANCE 100ml

CHÂTEAU LASSEGUE "GRAND CRU CLASSÉ" SAINT EMILION,
BORDEAUX, FRANCE 125ml

DAIGINJO JUNMAI, 'SEVENTH HEAVEN' MASUMI,
NAGANO, JAPAN 50ml

VIN DE CONSTANCE, KLEIN CONSTANTIA
CONSTANTIA, SOUTH AFRICA 50ml

SAKE FLIGHT

£60pp

SPARKLING SAKE "ORIGARAMI" JUNMAI GINJO,
MASUMI, NAGANO, JAPAN 50ml

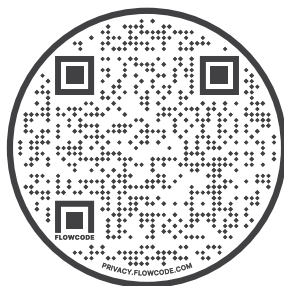
HONJOZO KIMOTO "DENSHO" HATSUMAGO,
YAMAGATA, JAPAN 50ml

JUNMAI "VINTAGE 2017" KIMOTO, MUROKA, SHIRAKABEGURA,
HYOGO, JAPAN 50ml

GINJO JUNMAI "SLEEPING BEAUTY" HIYAOROSHI, MASUMI,
NAGANO, JAPAN 100ml

DAIGINJO "HEART OF GOLD" KINSHO, TAMAGAWA,
KYOTO, JAPAN 50ml

JUNMAI, 'TIME MACHINE' TAMAGAWA,
KYOTO, JAPAN 50ML



According to the NHS, adults need around 2000 kcal a day.
Scan the QR code to view calorie information.

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

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull



SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries. For more information visit: www.sushisamba.com