









LUNCH SET | \$48**

ADD ON DRINK | \$18**

BEVERAGE MENU

(choose one)

SOMMELIER'S SELECTION OF WHITE WINES

SOMMELIER'S SELECTION OF RED WINES

DIAMOND CLUB

Bombay sapphire, artisanal hibiscus, mint, raspberry

SAMBA PALOMA

Patron silver, clarified grapefruit soda

ESPRESSO MARTINI

Grey goose vodka, espresso, coffee liqueur

GUAVA & SAKURA

Abelha silver, pink guava, sakura tea, yuzu, lime

SAMBA MARGARITA

Patron silver, poire willams, cointreau, lime

BOIZEL, BRUT RÉSERVE NV Champagne, France

\$32



SUSHISAMBA"

MISO SOUP tofu, nameko gold mushroom

STARTERS

(choose one)

WAGYU BEEF TATAKI ^{GF} truffle ponzu, crispy quinoa, wasabi leaf SUPPLEMENT +\$5

PRAWN ANTICUCHO rocoto hoisin, crispy rice, silgochu

MUSHROOM TEMPURA V, D, E chipotle mayo, truffle salt

PORK BELLY ANTICUCHOS GF smoked aji panca bbq, aji amarillo, quinoa

TUNA TIRADITO
orange ponzu, kizami wasabi, shio kombu, avocado
SUPPLEMENT +\$5

SEA BREAM SEVICHE GF sweet potato, red onion, aji amarillo coconut tigre

SPICY SUSHI ROLL tuna, white fish, salmon, jalapeno, spicy kimchi sauce

FUTOMAKI SUSHI ROLL GF salmon, avocado, cucumber

SPINACH SALAD V pomelo, cucumber, wakame, mango, lime dressing

ADDITIONAL COURSE TO SHARE

SAMBA TAQUITOS PLATTER (2 pcs each)

LOBSTER Japanese tartar, yuzu, coriander ^E
WAGYU CARNE MOIDA eggplant, sour cream ^D
YELLOWTAIL avocado, white miso, lime
SUPPLEMENT +\$22

MAIN COURSE (choose one)

AUSTRALIAN GRASSFED STRIPLOIN GF, D mizuna salad, aji verde sauce SUPPLEMENT +\$18

KABOCHA PUMPKIN $^{\rm VG}$ seasonal mushroom, truffle, coconut, wakame

CHILEAN SEA BASS ^{GF} white miso, baby gem, black quinoa, yuzu dressing SUPPLEMENT +\$15

SEAFOOD CAZUELA RICE GF, D shrimp, squid, black cod, octopus, aji amarillo sauce

SALMON & IKURA DONBURI E sushi rice, roasted nori, tamago

MISO CHICKEN asparagus, avocado, and fennel salad

MORIAWASE SAMBA NIGIRI SUSHI
7 kinds of nigiri: salmon, tuna, seabream, scallop,
yellowtail, spot prawn, unagi
SUPPLEMENT +\$24

DESSERT (choose one)

CARAMELISED PINEAPPLE E, V, D coconut crème brûlée & ice cream SUPPLEMENT +\$5

MOCHI ICE CREAM V, D, N two flavour assortment

Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

A - Contains Alcohol | GF - Gluten Free | D- Dairy | N - Contains Nuts V - Vegetarian | VG - Vegan | E - Contains Egg

Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.