

Festive TASTE OF SAMBA

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

6-course set menu

£150pp

VEUVE CLICQUOT YELLOW LABEL BRUT

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

CRISPY A5 KOBE TAQUITOS
pickled radish, yuzu aioli

LOBSTER SEVICHE
malagueta chilli leche de tigre, purple potato crisp

YELLOWTAIL TIRADITO
jalapeño and lemongrass

DUCK BREAST ANTICUCHOS
tamarind plum sauce, macadamia

PISCO BRIASED LAMB
chili, coconut, garlic rice

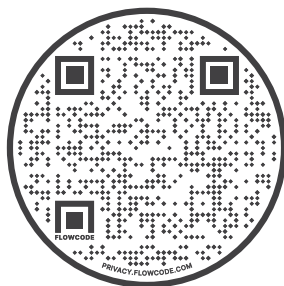
LEMON SOLE TEMPURA
aji verde

GRILLED TENDERSTEM BROCCOLI

HIKARI MAKI
scallop, spicy salmon, avocado, oscietra caviar, yuzu mayo

NIGIRI
chef selection

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



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