

A P E R I T I V O S

EDAMAME sea salt and lime ^{VG}	6
PADRÓN grilled spicy pepper, sea salt, lime ^{VG}	6
PLANTAIN CHIPS aji amarillo ^{VG}	6
MISO SOUP tofu, japanese mushroom, coriander ^{GS}	6
GREEN BEAN TEMPURA black truffle aioli ^{VG}	10

S M A L L P L A T E S

SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{GS}	15
TAKOYAKI BUN braised octopus, bonito flakes, aji lime, sweet aji panca ^{GDS}	18
A5 WAGYU GYOZA 🍣 kabocha purée and sweet soy ^{GD}	22
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette ^{GS}	21
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso ^{GS}	17
CRAB avocado, rocoto chili, spicy mayo, radish ^{GS}	22
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms ^{VG G}	9

SALADS

SEAWEED sesame, yuzu caviar ^{VG}	14
BABY GEM basil miso, pistachio ^{VG N}	14
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, radish shavings of heritage carrot, sweet macadamia, apple and mango dressing ^{VG N}	10
HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress ^{VG}	10

R A W

SEVICHE

TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil ^{GS}	17
SALMON tamarind, sesame, seaweed, macadamia ^{SG N}	15
LOBSTER charred mandarins, purple corn, plantain chips, mandarin leche de tigre ^S	26

TIRADITO

KANPACHI crispy garlic, avocado, pickled chilli, honey truffle ponzu ^{GS}	18
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar ^{GS}	18
YELLOWTAIL jalapeño and lemongrass ^{GS}	13
SEA BASS pickled chilli, coconut, lime and honey ^S	14

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn	
BLACK COD miso ^{D S}	26
PORK BELLY butterscotch miso ^D	18
MEAT	
LAMB CHOP red miso and lime ^G	26
CHICKEN A LA BRASA aji amarillo aioli ^G	26
PORK RIB charred pineapple salsa, soy glaze ^G	22
VEGETABLES	
EGGPLANT mustard miso ^{VG G}	9
ASPARAGUS sesame, sweet soy ^{VG G}	11
MUSHROOM jalapeño ^{VG}	12

J A P A N E S E W A G Y U

A5 KAGOSHIMA ISHIYAKI 🐊 120g hot stone, dipping sauces, pickled plums ^G	90
A5 WAGYU FILET 🐊 sweet potato, truffle miso ^D	80
A5 WAGYU NIGIRI 🐊 (1pc) 15g farofa, passionfruit soy ^G	20

L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice ^S	35
CHURRASCO RIO GRANDE ribeye, chorizo, filet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces ^{G D}	55
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips ^{VG D}	18
BLACK COD peruvian asparagus, miso ^S	40
SHORT RIBS jalapeño purée, corn kakiage, pickled daikon ^G	32
PISCO BRAISED LAMB SHANK black garlic, coconut milk, momiji orshi	32
MAR & TERRA 500g dry-aged bone-in ribeye, cachaça-peppercorn sauce, bone marrow stuffing, jumbo prawns, chili garlic butter ^{D S G}	120

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
N: Contains Nuts S: Contains Fish / Shellfish

S A M B A R O L L S

SAMBA EDINBURGH whisky cured salmon, snow crab, avocado, oshinko, tempura flakes, whisky mayo ^{G S}	24
CARIOCA tempura soft shell crab, avocado, cream cheese, shichimi, spicy mayo, eel sauce, salmon roe ^{S G D}	22
MATSURI salmon, avocado, cucumber, tempura flakes, pistachio, spicy mayo, yuzu miso dressing ^{S G N}	20
NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo ^{S G}	21
SASA shrimp tempura, quinoa, padron, coriander, spicy mayo, red onion ^{G S}	15
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{G D S}	18
CALIFORNIA snow crab, cucumber, avocado, sesame, japanese mayo, truffle oil ^{G S}	19
WAGYU TETSU crispy rice, avocado, smoked herring roe, passionfruit soy, chipotle mayo ^{S G}	22
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes ^{V G}	11

C H E F ' S I N S P I R A T I O N

SAMBA ULTIMATE PLATTER chef's choice 3 samba rolls, 4 pieces sashimi, 2 seviches ^{G D S} 120

N I G I R I & S A S H I M I

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
TORO (tuna belly) ^{G S}	14	16
AKAMI (tuna) ^{G S}	10	11
HAMACHI (yellowtail) ^{G S}	11	12
SAKE (salmon) ^{G S}	8	9
SUZUKI (sea bass) ^{G S}	8	9
EBI (shrimp) ^{G S}	7	8
SABA (mackerel) ^{G S}	8	9
HOTATE (scallop) ^{G S}	12	13
KANI (crab) ^{G S}	12	14
IKURA (salmon roe) ^{G S}	9	12

SASHIMI OMAKASE ^S

assortment of 3	27
assortment of 5	40

NIGIRI OMAKASE 7 pieces of nigiri ^{G S} 32

VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki ^G 15

S I D E S

JAPANESE STEAMED RICE ^{VG}	4	PERUVIAN CORN ^D	6
COCONUT RICE ^{VG}	5	FRESH WASABI 5g ^{VG}	4
BLACK TRUFFLE RICE ^{D V}	18	GRILLED TENDERSTEM BROCCOLI ^{VG}	6

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
N: Contains Nuts S: Contains Fish / Shellfish

TASTE OF SAMBA

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

SIGNATURE

£75pp | 2 guest minimum

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

PADRÓN
grilled spicy pepper, sea salt, lime ^{VG}



CRISPY YELLOWTAIL TAQUITOS
avocado and roasted corn miso ^{GS}

SALT & PEPPER SQUID
dry miso, shichimi, sea salt, crispy garlic,
su-shoyu ^{GS}

SEABASS
pickled chilli, coconut, lime and honey ^S



NEO TOKYO
tuna, tempura flakes, ají panca, spicy mayo ^{GS}

ASSORTED NIGIRI
chef selection ^{GS}



ROBATA LAMB CHOP
red miso and lime ^G

PORK BELLY ANTICUCHOS
butterscotch miso, peruvian corn ^D

GRILLED TENDERSTEM BROCCOLI ^{VG}



CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream ^{DG}

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
N: Contains Nuts S: Contains Fish / Shellfish

PREMIUM

£95pp | 2 guest minimum

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

HERITAGE TOMATO SALAD
pomegranate molasses, pickled onion, mint cress ^{VG}



CRISPY CRAB TAQUITOS
avocado, rocoto chili, spicy mayo, radish ^{GS}

A5 WAGYU GYOZA 🐮
kabocha purée and sweet soy ^{GD}

SHRIMP TEMPURA
snap pea julienne, spicy mayo, black truffle vinaigrette ^{GS}



SAMBA EDINBURGH ROLL
whisky-cured salmon, snow crab, avocado, oshinko,
tempura flakes, whisky mayo ^{GS}

ASSORTED NIGIRI
chef selection ^{GS}



BLACK COD ANTICUCHOS
miso, peruvian corn ^{DS}

SHORT RIBS
jalapeño purée, corn kahiage, pickled daikon ^G

GRILLED TENDERSTEM BROCCOLI ^{VG}



CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream ^{DG}

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
N: Contains Nuts S: Contains Fish / Shellfish

V E G E T A R I A N

£65pp | 2 guest minimum

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

PADRÓN
grilled spicy pepper, sea salt, lime ^{VG}



CRISPY VEGETABLE TAQUITOS
avocado, radish, red onion, peppers,
pickled shimeji mushrooms ^{VG G}

BABY GEM LETTUCE
basil miso, pistachio ^{VG N}

GREEN BEAN TEMPURA
black truffle aioli ^{VG}



VEGGIE MAKI
shibazuke, cucumber, avocado, sesame, sweet gourd,
spring onion, tempura flakes ^{G V}

VEGETABLE NIGIRI
chef selection ^{VG}



MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, truffle,
yuzu soy, garlic chips ^{VG D}

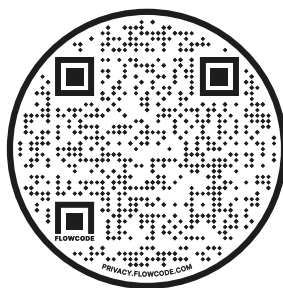
GRILLED TENDERSTEM BROCCOLI ^{VG}

COCONUT RICE ^{VG}



ASSORTED MOCHI
soft japanese rice cake filled with ice cream served
with white chocolate ganache ^{VG D}

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
N: Contains Nuts S: Contains Fish / Shellfish



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 12.5% service charge will be added to the bill.

Corporate Chef John Um

Head Chef Shenal Suwaris