

A P E R I T I V O S

EDAMAME sea salt and lime ^{VG}	5
PADRÓN grilled spicy pepper, sea salt, lime ^{VG}	6
PLANTAIN CHIPS aji amarillo ^{VG}	6
MISO SOUP yuba, japanese mushrooms, coriander ^{GS}	5
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
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 D}	24
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, fillet 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 kahiage, pickled daikon ^G	32
MAR & TERRA 500g dry-aged bone-in ribeye, cachaça-peppercorn sauce, bone marrow stuffing, jumbo prawns, chili garlic butter ^{D S G}	120

S A M B A R O L L S

SAMBA EDINBURGH whisky cured salmon, snow crab, avocado, oshinko, tempura flakes, whisky mayo ^{GS}	24
CARIOCA tempura soft shell crab, avocado, cream cheese, shichimi, spicy mayo, eel sauce, salmon roe ^{SGD}	22
MATSURI salmon, avocado, cucumber, tempura flakes, pistachio, spicy mayo, yuzu miso dressing ^{SGN}	16
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo ^{SG}	16
SASA shrimp tempura, quinoa, padron, coriander, spicy mayo, red onion ^{GS}	15
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{GDS}	17
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil ^{GS}	17
WAGYU TETSU crispy rice, avocado, smoked herring roe, passionfruit soy, chipotle mayo ^{SG}	22
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes ^{VG}	11

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) ^{GS}	14	16
AKAMI (tuna) ^{GS}	10	11
HAMACHI (yellowtail) ^{GS}	11	12
SAKE (salmon) ^{GS}	8	9
SUZUKI (sea bass) ^{GS}	8	9
EBI (shrimp) ^{GS}	7	8
SABA (mackerel) ^{GS}	8	9
HOTATE (scallop) ^{GS}	12	13
KANI (crab) ^{GS}	12	14
IKURA (salmon roe) ^{GS}	9	12

SASHIMI OMAKASE ^S	
assortment of 3	27
assortment of 5	40

NIGIRI OMAKASE 7 pieces of nigiri ^{GS}	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}	4	FRESH WASABI 5g ^{VG}	4
BLACK TRUFFLE RICE ^{DV}	18	GRILLED TENDERSTEM BROCCOLI ^{VG}	6

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

£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}

P R E M I U M

£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 kakiage, pickled daikon^G

GRILLED TENDERSTEM BROCCOLI^{VG}



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

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}



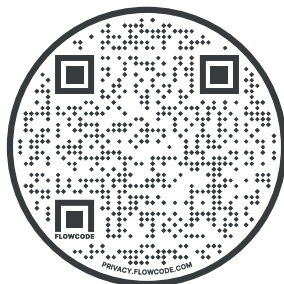
MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, truffle,
yuzu soy, garlic chips^{VG D}

GRILLED TENDERSTEM BROCCOLI^{VG}

COCONUT RICE



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



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