

SUSHISAMBA[®]

SINGAPORE

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHISAMBA** is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century.

Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. From the Carnaval-inspired colors to the samba beat to the centerpiece sushi and sevice bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

SMALL PLATES

GUACAMOLE ^{V, VG, GF} avocado, aji amarillo, onion, tortilla chips	22
FOIE GRAS bbq pineapple, wasabi leaf, cancha corn	32
MUSHROOM TEMPURA ^{D, E} chipotle mayo, truffle salt	20
LOBSTER TAQUITOS ^E Japanese tartar, yuzu gel, coriander, avocado	38
CRISPY TOFU TAQUITOS ^{V, VG, GF} spicy ginger soya, corn tortilla, sesame	19
PERUVIAN CORN SALAD ^{V, VG, GF} grilled corn, sweet onions, red chili, avocado	20
SEA BASS SEVICHE green chili, coriander, cancha corn, panca oil	27

SAMBA ROLLS

SAMBA SINGAPORE ^{GF, E} maine lobster, mango, avocado, soy paper, aji honey truffle	34
BAHIA ^E tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca	33
SPICY CHIRASHI ROLL ^E tuna, white fish, salmon, jalapeno, kimchi sauce	32
AMAZONIA ^{V, VG} piquillo pepper, asparagus, avocado, cucumber, chili salsa	29

NIGIRI & SASHIMI

(sushi per 2 piece / sashimi per 3 piece)

CHU-TORO (medium fatty tuna)	32	HAMACHI (yellowtail)	26	SAKE (salmon)	22
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ROBATA

Fresh ingredients Japanese charcoal grill and josper oven

CHILEAN SEA BASS ANTICUCHOS ^{GF (2 per order)} white miso, chives	39
SALMON ANTICUCHOS ^(2 per order) smoked roe, tobiko, yuzu kosho	29
AUSTRALIAN WAGYU STRIPLOIN ^{GF} aji verde sauce, 300g	118
CHILEAN SEA BASS ^{GF} white miso	84

RICE

SEAFOOD CAZUELA ^{GF, D} shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce	69
MUSHROOM TOBANYAKI ^{V, VG, GF} black truffle, seasonal mushroom, crispy tofu, coconut milk	42

SIDES & EXTRA

CAULIFLOWER ^V ocopa sauce, black truffle	18
CHARGRILLED BROCCOLINI ^{V, VG, GF} sesame ponzu, chili garlic	18
JAPANESE RICE ^{V, VG, GF}	9

DESSERTS

AFTER EIGHT CAKE ^{V, E, D} dark chocolate, peppermint	22
BASQUE CHEESECAKE ^{V, E, D} miso caramel, cancha corn, coffee gelato	22
SELECTION OF MOCHI ICE CREAM ^{V, D, N} 3 flavour assortment	22
ICE CREAM ^{GF, D, E, V} AND SORBET SELECTION ^{V, VG, GF} vanilla, pistachio, chocolate, coconut	(per scoop) 9

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

All prices are subject to 10% service charge and prevailing government taxes

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