

SUSHISAMBA®

OUR STORY

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian culture and cuisine.

Born of the energy and spirit of these three distinct cultures, **SUSHISAMBA** traces its roots to the early 20th century, when thousands of Japanese emigrants journeyed to South America to cultivate coffee plantations and pursue new opportunities. In vibrant cities such as Lima and São Paulo, Japanese traditions intertwined naturally with Brazilian and Peruvian influences, giving rise to a dynamic cultural exchange that continues to inspire us today.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. At its heart is a deep appreciation for enjoying life and celebrating with friends.

APERITIVOS

EDAMAME sea salt, lime ^{VG GF}	10
GREEN BEAN TEMPURA black truffle aioli ^V	15
MISO SOUP cilantro, tofu, nameko mushroom ^{GF}	9
SHISHITO grilled spicy pepper, sea salt, lime ^{VG GF}	14
PLANTAIN CHIPS aji amarillo ^{VG GF}	9
PAO DE QUEIJO truffle honey butter ^{GF}	16

SMALL PLATES

KARI KARI* spicy tuna, crispy rice, avocado, tobiko, eel sauce	24
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	24
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy, garlic chip ^V	28
JAPANESE A5 KOBE GYOZA* KA kabocha pureé, sweet soy	32
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	28
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauces ^V	15

CRISPY TAQUITOS

served with spicy aji panca sauce, fresh lime (2-piece minimum)

YELLOWTAIL* avocado, miso	12/each
JAPANESE A5 KOBE KA truffle mushroom soy, cilantro, red onion salsa	19/each
MUSHROOM truffle tofu crema, heirloom tomato chimichurri ^{VG}	10/each

SALADS

GREEN baby gem, avocado, asparagus, pistachio, basil miso ^{VG GF}	16
HERITAGE TOMATO pomegranate molasses, pickled onion, mint ^{VG GF}	16
SEAWEED hijiki, goma wakame, goma dressing ^{VG GF}	17
SAMBA baby spinach, honey truffle ponzu, shavings of heritage carrot, radish, ^{VG GF} candied macadamia, apple and mango dressing	19

RAW

OYSTERS* west coast, half -dozen minimum ^{GF}	6.5/each
SASHIMI SEVICHE	
YELLOWTAIL* ginger garlic soy ^{GF}	25
SALMON* seaweed, sesame, macadamia, sweet potato chips, tamarind ponzu ^{GF}	24
TUNA* cancha, wasabi peas, pomegranate leche de tigre	26
CLASSICO* white fish, sweet potato, cancha, plantain chips, coconut leche de tigre ^{GF}	25
SASHIMI TIRADITO	
YELLOWTAIL* jalapeño and lemongrass	24
KANPACHI* garlic, chives, yuzu, black truffle oil ^{GF}	25
SALMON* kinkan honey, garlic ponzu, garlic chip ^{GF}	24
TORO* black truffle, pickled wasabi, yuzu dressing	42
SEVICHE ASSORTMENT*	115

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS

skewers served with peruvian corn

SEA BASS miso ^{GF}	38
FILET MIGNON* ají panca ^{GF}	34

FISH & SEAFOOD

HAMACHI KAMA key lime and su-shoyu ^{GF}	24
PRAWN roasted garlic, yuzu kosho butter ^{GF}	36
SCALLOP shiso butter, citrus salt, lime ^{GF}	38

MEAT

CHICKEN A LA BRASA aji amarillo aioli ^{GF}	19
LAMB CHOP* red miso	30
PORK RIBS charred pineapple salsa, soy glaze	28

VEGETABLES

ASPARAGUS ^{VG} mustard miso	14
EGGPLANT ^{VG} sesame, sweet soy	13
HEARTS OF PALM quinoa furikake, yuzu kosho dressing ^V	16

JAPANESE WAGYU

KOBE ISHIYAKI* 🐮 68/oz (2oz min)
hot stone, dipping sauces
presented with the Kobe certificate of authenticity

KAGOSHIMA ISHIYAKI* 45/oz (4oz min)
hot stone, dipping sauces

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice ^{GF}	55
CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with farofa and SUSHISAMBA® dipping sauces ^{GF}	95
PRIME BONE-IN RIBEYE (16oz)* cachaça peppercorn sauce, bone marrow stuffing	105
BLACK COD pickled ginger, miso	48
ARROZ CHAUFA	
MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa ^{VG GF}	42
JAPANESE A5 KOBE 🐮 a5 kobe, vegetable assortment, egg, farofa, grated truffle, truffle soy ^{GF}	88

SIDES

PERUVIAN CORN ^{GF}	12	STEAMED JAPANESE RICE ^{VG GF}	7
BRAISED BLACK BEANS chorizo, farofa ^{GF}	12	BLACK TRUFFLE RICE ^{VG GF}	18
AJI AMARILLO RICE ^{VG}	10	FRESH GRATED WASABI ^{VG GF}	16
		KIZAMI WASABI ^{VG}	4



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

SAMBA ROLLS

SAMBA LA* japanese a5 wagyu, soft shell crab tempura, chestnut pureé, heirloom tomato chimichurri, balsamic soy reduction	45
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	30
TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	29
EL TOPO®* salmon, jalapeno, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	26
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayo, red onion	13
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado	18

CLASSIC ROLLS & HAND ROLLS

TUNA* GF	15	CALIFORNIA king crab GF	MP
SPICY TUNA* GF	16	CALIFORNIA snow crab GF	19
SALMON AVOCADO* GF	14	SHRIMP TEMPURA	12
YELLOWTAIL SCALLION* GF	15	EEL AVOCADO	16
NEGITORO* GF	28	CUCUMBER VG GF	6

VG: Vegan GF: Gluten Free V: Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inform your server of any food allergies as not all ingredients are listed on menu

NIGIRI & SASHIMI

price per piece

TORO (tuna belly)*	MP	SABA (mackerel)*	5
AKAMI (tuna)*	9	IKURA (salmon roe)* GF	11
HAMACHI (yellowtail)*	8	TOBIKO (flying fish roe) *	6
SAKE (salmon)*	8	IKA (squid)*	7
KANPACHI (amberjack)*	9	EBI (shrimp) *	5
MADAI (japanese snapper)*	9	HOTATE (scallop)*	8
HIRAME KOBUJIME (konbu cured fluke)*	9	TAKO (octopus) GF	6
TARABAGANI (king crab)	MP	TAMAGO (egg omelet) GF	4
ZUWAIGANI (snow crab)	12	UNI (sea urchin)* GF	MP
UNAGI (freshwater eel)	9		

CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri 42

CLASSIC SAMBA SASHIMI* 8 pieces, 4 selections 45

SIGNATURE SAMBA SASHIMI* 14 pieces, 7 selections 62

VEGAN SUSHI ASSORTMENT amazonia roll & 3pc veggie nigiri ^{VG} 24

ULTIMATE SASHIMI PLATTER* 250

ROYAL OSETRA CAVIAR

served with wasabi crème fraîche, assorted crisps

50g 350

100g 600

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TASTE OF SAMBA

SIGNATURE

\$95pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

JAPANESE A5 KOBE GYOZA* 🐷
kabocha purée, sweet soy

GREEN SALAD ^{VG GF}
baby gem, avocado, asparagus, pistachio, basil miso

SEA BASS ANTICUCHOS ^{GF}
miso

CHICKEN A LA BRASA ^{GF}
aji amarillo aioli

ASPARAGUS ^{VG}
sesame, sweet soy

SPICY TUNA ROLL* ^{GF}
scallions, sesame seeds

TIGER MAKI
crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

NIGIRI*
yellowtail, salmon

ARROZ CON LECHE ^{VG GF}
fried plantain, white chocolate, coconut-lime sorbet

TASTE OF SAMBA

P R E M I U M

\$135pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

CLASSICO SEVICHE* ^{GF}
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre

SEA BASS ANTICUCHOS ^{GF}
miso

LAMB CHOP
red miso

GRILLED HEARTS OF PALM ^V
quinoa furikake, yuzu kosho dressing

TIGER MAKI
crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

ASEVICHADO*
tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre

NIGIRI*
tuna, salmon, yellowtail

CHOCOLATE BANANA CAKE ^V
maple butter, plantain chip, vanilla rum ice cream

TASTE OF SAMBA

U L T I M A T E

\$165pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

JAPANESE A5 KOBE GYOZA* 🐷
kabocha purée, sweet soy

CRISPY YELLOWTAIL TAQUITOS*
avocado, miso

LAMB CHOP
red miso

BLACK COD ^{GF}
pickled ginger, miso

ASPARAGUS ^{VG}
sesame, sweet soy

SAMBA L.A.
japanese A5 wagyu, soft shell crab tempura, chestnut puree,
heirloom tomato chimichurri, balsamic soy reduction

KARI KARI*
spicy tuna, crispy rice, avocado, tobiko, eel sauce

NIGIRI*
salmon, yellowtail

CHOCOLATE BANANA CAKE ^V
maple butter, plantain chip, vanilla rum ice cream

ARROZ CON LECHE ^{VG GF}
fried plantain, white chocolate, coconut-lime sorbet

TASTE OF SAMBA

VEGETARIAN

\$80pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

MUSHROOM TAQUITO ^{VG}
truffle tofu crema, heriloom tomato chimichurri

VEGETABLE TEMPURA ^V
peruvian pepper and soy dipping sauces

GREEN SALAD ^{VG GF}
baby gem, avocado, asparagus, pistachio, basil miso

EGGPLANT ROBATA ^{VG}
mustard miso

MUSHROOM TOBANYAKI* ^V
poached organic egg, assorted mushrooms, yuzu soy, garlic chip

AMAZONIA ^{VG}
collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy

VEGAN NIGIRI ^{VG}
3 pieces

ARROZ CON LECHE ^{VG GF}
fried plantain, white chocolate, coconut-lime sorbet

TASTE OF SAMBA

GLUTEN FREE

\$135pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

PAO DE QUEIJO ^{V GF}
truffle honey butter

CLASSICO SEVICHE* ^{GF}
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre

CRISPY YELLOWTAIL TAQUITO* ^{GF}
avocado, miso

SEABASS ANTICUCHOS ^{GF}
miso

CHURRASCO RIO GRANDE ^{GF}
ribeye, chorizo, wagyu picanha served with black beans, collard greens,
farofa, SUSHISAMBA dipping sauces

KING CRAB CALIFORNIA ROLL ^{GF}
cucumber, avocado

SPICY TUNA ROLL* ^{GF}
scallions, sesame seeds

ARROZ CON LECHE ^{VG GF}
fried plantain, white chocolate, coconut-lime sorbet