

OUR STORY

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 ceviche bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

SAMBA SERVES

SAMBA CORCOVADO | 18

Smoky, Spicy, Complex

Patron Silver, Los Siete Misterios Mezcal,
Lime & Yuzu, Spicy Agave

RYU'S LEGEND | 18

Tantalizing, Complex

Grey Goose, Sake Tatenokawa, Passionfruit,
Ginger, Sechuan Cordial

SAMBA NEGRONI | 18

Rich & Flavorful

Bombay Sapphire, açaí Martini Vermouth,
Bitter Martini Riserva SO2

AMAZONIAN SPRITZ | 18

Energetic, Tangy, Herbaceous

Martini Riserva Ambrato, Hendrick's gin,
dragon fruit, Umeshu, prosecco SO2

JAPAN, BRAZIL & PERU NEW WAVE CLASSICS

JAPAN

MIZUWARI | 18
Fizzy & Refreshing
Toki whisky, Monkey Shoulder,
yuzu & shiso, bubbles

BRAZIL

CAIPINKINHA | 18
Fruity & Tropical
Cachaça Yaguara & hibiscus, lime,
ume sour shochu

PERU

INCA SOUR | 18
Fruity & Tangy
Pisco Fontana, pear, guyabano,
Americano Cocchi, coconut, lemon SO2

FRUTERIA DO BRASIL

Welcome to "Fruteria do Brasil," where we reimagine the classic Brazilian Cocktail infused with unique flavors and served in Amazonico glasses that mirror the vibrant hues of Brazil.

BATIDA DE PLATANO | 18

Tropical, Fruity & Nutty

Leblon cachaça & pimento, Santa Teresa 1796,
sherry Pedro Ximénez, coconut milk, banana

GUAVA & SHISO | 18

Tropical & Refreshing

Grey Goose & shiso, Leblon cachaça,
guava, lime

MANGO & YUZU | 18

Sweet, Tart, Refreshing

Yaguara cachaça, mango & yuzu,
Okinawa sugar

HOUSEHOLD SELECTION

The Household Selection brings together cocktails inspired by Japan, Brazil, and Peru. Featuring drinks from each country, this collection highlights their unique cultural influences. Each cocktail is served in a custom vessel, elevating the experience and immersing you in the rich traditions of **SUSHISAMBA**'s three inspired nations.

BAHIA COLADA | 18

Silky & Botanical

Roku gin, fernet & cocoa, coconut water, vegan cream, matcha

ESPRESSO BIKINI | 18

Fresh & Tropical

Patron Reposado & pineapple, espresso, Kodakara mango sake, Caffè Borghetti

AMAZONICO | 18

Fizzy, Nutty & Tropical

Brugal 1888, Leblon cachaça, Amaretto Adriatico, vanilla, passion fruit, prosecco N, SO2

LLAMALISCOUS | 18

Tropical, Spicy

Zacapa 23 Solera, Bitter Riserva Martini, pineapple, ginger & lime

KAZARI DARU | 18

Citrus & Nutty

The Macallan 12, almonds, sherry Pedro Ximénez, lemon, chocolate bitter, yuzu foam N, E

GEIKO | 18

Fruity, Fizzy, Floral

Haku Vodka, St-Germain, guava, apple, lemon, sparkling sake

STREET ART SELECTION

Welcome to the "Street Art Selection," a tribute to the vivid street art scenes of Japan, Brazil, and Peru. This collection merges simplicity with artistic flair, featuring a twist on classic cocktails infused with colorful and creative techniques. Each drink reflects the vibrant and dynamic street art from these cultures, bringing their urban energy and aesthetics into each glass.

CARNAVAL MARTINI | 18

Fizzy & Fruity

Grey Goose & tonka, guava, papaya, passion fruit, Champagne SO2

MAGELLAN NEGRONI | 18

Nutty & Tropical

Santa Teresa 1796 & banana, coconut, cocoa

Gonzalez Byass Sherry blend, Bitter Martini Riserva SO2

MOMO-MARY | 18

Umami & Rich

Bombay Sapphire & wasabi, sake Tatenokawa, ponzu mix, tomato, kimchi S, SE, G, SO2

ETNIAS | 18

Complex, Fizzy, Smoky

Leblon cachaça, Casamigos mezcal,

roasted bell pepper, grapefruit, papaya, bubbles SO2

SAUDADE | 18

Fruity & Sparkling

Tanqueray No. TEN, Venturo & Aji Amarillo,

Fever-tree Mediterranean tonic

MIDORI SOUR | 18

Fruity, Zesty, Bold

Midori, Amabuki shochu, lime

MOCKTAILS

FLOR DE LA PASIÓN | 14

Sparkling & Tropical

Nordés 0,0, passionfruit,
lime & mint, bubbles

AN AMERICAN IN DUBAI | 14

Fresh & Bitter Aperitivo

Martini Floreale, Martini Vibrante,
sechuan cordial, Fever-tree pink grapefruit

NON-ALCOHOLIC INFUSIONS

RED MARKET | 12

Fresh & Herbal

Hibiscus, mint, raspberry, cranberry

DANCING PASSION | 12

Tropical & Fruity

Sencha Tea, ginger, passionfruit, elderflower

G - Gluten | | D -Dairy products | N - Contains nuts | A - Peanuts | E - Egg and derivatives
S - Soya and derivatives | SE - Sesame | M - Mustard | C - Celery | ML - Molluscs | F - Fish
CR - Crustaceans | SO2 - Sulfur Dioxide and Sulphites | LP - Lupins

Dishes or ingredients marked with “ * ” are frozen or deep-frozen at the origin by the producer. Semi-processed ingredients used in the preparation of dishes are subjected to rapid chilling to ensure food safety in compliance with Reg. CE 852/04. Our staff is available to provide information regarding the composition of the products on offer. An allergen booklet is available for consultation. Due to the structure of our food and beverage preparation areas, we cannot guarantee the absence of one or more allergens. "To protect consumer health, seafood products served raw or nearly raw at this establishment (e.g., raw, marinated, smoked) are subjected to rapid freezing for sanitary purposes, in compliance with Reg. CE 853/04 and the Ministry of Health Circular of 17/02/2011."

LONDON
COVENT GARDEN

LONDON
HERON TOWER

EDINBURGH

LAS VEGAS

DUBAI

DOHA

BAHRAIN

SINGAPORE

ABU DHABI

MILANO

LOS ANGELES

sushisamba.com