

SAMBA SUSHI

|                                                                                |              |    |
|--------------------------------------------------------------------------------|--------------|----|
| DOUBLE TORO (per piece) o-toro, chu-toro, yuzu oroshi, crispy garlic           | S, F, SP     | 12 |
| A5 JAPANESE WAGYU ABURI (per piece) aburi wagyu, garlic soy, foie gras, chives | S, SM, F, SP | 14 |

CHEF’S MORIAWASE

|                                       |    |
|---------------------------------------|----|
| SAMBA 7 PIECES NIGIRI SUSHI           | 20 |
| SAMBA SASHIMI 9 pieces, 3 selections  | 25 |
| SAMBA SASHIMI 15 pieces, 5 selections | 35 |

SAMBA ROLLS

|                                                                                                 |                        |    |
|-------------------------------------------------------------------------------------------------|------------------------|----|
| THE ROYAL japanese A5 wagyu, oyster mushroom, caviar, avocado, BBQ miso, crispy garlic          | S, G, SM, F, SP        | 31 |
| SAMBA DUBAI lobster, mango, avocado, soy paper, aji honey truffle                               | S, SH, E, SP           | 32 |
| BAHIA tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca                                | S, G, SM, F, SH, E, SP | 29 |
| ASEVICHADO tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo | S, F, SP               | 26 |
| AMAZONIA piquillo pepper, palm heart leche de tigre                                             | S, G, SM, VG, SP       | 21 |

CLASSIC ROLLS

|          |           |   |                |                 |    |                 |                  |    |
|----------|-----------|---|----------------|-----------------|----|-----------------|------------------|----|
| CUCUMBER | VG, SP    | 7 | SHRIMP TEMPURA | S, G, SH, E, SP | 20 | SPICY TUNA      | S, SM, F, SH, SP | 22 |
| AVOCADO  | S, VG, SP | 8 | NEGITORO       | S, F, SP        | 22 | CALIFORNIA ROLL | S, G, SH, E, SP  | 24 |

NIGIRI & SASHIMI

(sushi per 2 piece / sashimi per 3 piece)

|                       |    |                        |    |                            |    |
|-----------------------|----|------------------------|----|----------------------------|----|
| O-TORO (fatty tuna)   | 11 | BOTAN EBI (spot prawn) | 8  | UNAGI (freshwater eel)     | 11 |
| CHU-TORO (tuna belly) | 11 | SUZUKI (sea bass)      | 10 | IKURA (salmon roe)         | 12 |
| AKAMI (red tuna)      | 9  | MADAI (sea bream)      | 9  | TAKO (octopus)             | 9  |
| UNI (sea urchin)      | 21 | HOTATEKAI (scallop)    | 9  | TAMAGO (japanese omelette) | 6  |
| HAMACHI (yellowtail)  | 10 | SAKE (salmon)          | 9  |                            |    |

|              |                            |          |   |
|--------------|----------------------------|----------|---|
| FRESH WASABI | VG, SP                     | 5        |   |
| MISO SOUP    | tofu, nameko gold mushroom | S, F, SP | 4 |

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!



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

All prices are in euros, including VAT at the current rate. All prices are subject to 10% service charge.

| APERITIVOS                                                              |    |                                                                                 |    |
|-------------------------------------------------------------------------|----|---------------------------------------------------------------------------------|----|
| EDAMAME (salty or spicy) <sup>S, VG, SP</sup><br>sea salt, yukari, lime | 9  | GUACAMOLE <sup>S, VG, SP</sup><br>avocado, aji amarillo, onion, crispy tortilla | 14 |
| GREEN BEAN TEMPURA <sup>G, E, V, SP</sup><br>black truffle aioli        | 12 | SALMON TARTARE <sup>S, F, E, SP</sup><br>avocado, tobiko, crispy nori, caviar   | 15 |

| CAVIAR                                         |     |                                              |     |
|------------------------------------------------|-----|----------------------------------------------|-----|
| CAVIAR OSCIETRE 30gm <sup>S, D, G, F, SP</sup> | 150 | CAVIAR BELUGA 30gm <sup>S, D, G, F, SP</sup> | 270 |
| CAVIAR OSCIETRE 50gm <sup>S, D, G, F, SP</sup> | 210 | CAVIAR BELUGA 50gm <sup>S, D, G, F, SP</sup> | 420 |

| SMALL PLATES                                                                                                               |  |  |    |
|----------------------------------------------------------------------------------------------------------------------------|--|--|----|
| EMPANADA (3 pieces) chicken, red chili, onion, mozzarella cheese, verde sauce <sup>S, D, G, SM, E, SP</sup>                |  |  | 16 |
| CRISPY OCTOPUS miso kabocha puree, fennel herb salad, chimichurri <sup>S, D, SH, SP</sup>                                  |  |  | 29 |
| JAPANESE A5 WAGYU GYOZA kabocha purée, sweet soy <sup>S, D, G, C, SP</sup>                                                 |  |  | 28 |
| SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing <sup>S, G, SH, E, MT, SP</sup> |  |  | 35 |
| CALAMARI yuzu mayo, dry miso, shichimi, jalapeño <sup>S, G, SM, SH, E, MT, SP</sup>                                        |  |  | 25 |

|                                                                                                    |  |  |    |
|----------------------------------------------------------------------------------------------------|--|--|----|
| CRISPY TAQUITOS / 2 per order                                                                      |  |  |    |
| LOBSTER japanese tartar, yuzu gel, coriander, avocado <sup>S, G, SM, C, SH, E, SP</sup>            |  |  | 18 |
| JAPANESE A5 WAGYU smoked eggplant, aji amarillo, tomato <sup>S, D, G, C, SP</sup>                  |  |  | 16 |
| YELLOWTAIL avocado, white miso, coriander, sesame <sup>S, SM, G, F, SP</sup>                       |  |  | 11 |
| PORK smoked aji panca, BBQ sauce, garlic, pickled cabbage, aji amarillo <sup>S, G, F, SH, SP</sup> |  |  | 8  |
| CRISPY TOFU spicy ginger soya, corn tortilla, sesame <sup>S, SM, VG, SP</sup>                      |  |  | 6  |

|                                                                                     |  |  |    |
|-------------------------------------------------------------------------------------|--|--|----|
| SALADS                                                                              |  |  |    |
| TOMATO & EGGPLANT heirloom tomatoes, onion, tofu, aji amarillo <sup>S, VG, SP</sup> |  |  | 10 |
| PERUVIAN CORN grilled corn, sweet onions, red chili, avocado <sup>S, VG, SP</sup>   |  |  | 15 |
| SAMBA CAESAR basil miso, gem lettuce, mixed cress <sup>S, N, VG, SP</sup>           |  |  | 10 |

| RAW                                                                                                    |  |  |    |
|--------------------------------------------------------------------------------------------------------|--|--|----|
| OYSTERS (3 pieces) with signature sauces: ponzu, lime, aji amarillo dashi <sup>S, G, F, SH, SP</sup>   |  |  | 24 |
| SALMON TIRADITO orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado <sup>S, G, F, SP</sup> |  |  | 15 |
| YELLOWTAIL TIRADITO truffle soy, caviar, seasonal black truffle <sup>S, F, SP</sup>                    |  |  | 20 |

|                                                                                                          |  |  |    |
|----------------------------------------------------------------------------------------------------------|--|--|----|
| SEVICHES                                                                                                 |  |  |    |
| SAMBA SEVICHE selection of our signature seviches <sup>S, G, SM, C, F, SH, SP</sup>                      |  |  | 55 |
| BLUEFIN TUNA aji amarillo leche de tigre, watermelon, peruvian ponzu <sup>S, D, G, SM, C, F, E, SP</sup> |  |  | 27 |
| SEA BREAM green chilli, coriander, cancha corn, panca oil <sup>S, G, F, SP</sup>                         |  |  | 21 |
| SEA BASS leche de tigre, corn, red onion, sweet potato <sup>S, C, F, SP</sup>                            |  |  | 24 |
| TOFU sweet potato leche de tigre, pickled shallot <sup>S, C, VG, SP</sup>                                |  |  | 14 |

| ROBATA                                                                                                         |    |                                                           |       |
|----------------------------------------------------------------------------------------------------------------|----|-----------------------------------------------------------|-------|
| Fresh ingredients prepared over our traditional Japanese charcoal grill and josper oven                        |    |                                                           |       |
| ANTICUCHOS 2 per order                                                                                         |    |                                                           |       |
| CHILEAN SEA BASS white miso, chives <sup>S, F, SP</sup>                                                        | 46 | CHICKEN aji mirasol, crispy quinoa <sup>S, SP</sup>       | 15    |
| ANGUS BEEF TENDERLOIN aji panca <sup>S, SP</sup>                                                               | 30 | EGGPLANT white miso, crispy rice <sup>S, SM, VG, SP</sup> | 10    |
| POULTRY & MEAT                                                                                                 |    |                                                           |       |
| A5 JAPANESE WAGYU STRIPLOIN samba sauce, wasabi, garlic 200g <sup>S, G, C, SP</sup>                            |    |                                                           | 105   |
| BBQ CHICKEN inaka miso, ají panca <sup>S, SP</sup>                                                             |    |                                                           | 28    |
| AUSTRALIAN SHORT RIBS chimichurri, BBQ sauce, homemade pickles <sup>S, G, SM, C, SP</sup>                      |    |                                                           | 50    |
| AUSTRALIAN WAGYU RIBEYE MB6 yakiniku marinated, onion, Japanese mustard sauce 200g <sup>S, G, SM, MT, SP</sup> |    |                                                           | 65    |
| CHAR SIU PORK BELLY pickled daikon, aji panco hoisin 250g <sup>S, D, G, SM, SP</sup>                           |    |                                                           | 46    |
| AUSTRALIAN BLACK ANGUS TENDERLOIN spicy soy, foie gras, chives 200g <sup>S, SM, SP</sup>                       |    |                                                           | 52    |
| FISH & SEAFOOD                                                                                                 |    |                                                           |       |
| SALMON teriyaki and lime <sup>S, SM, F, SP</sup>                                                               |    |                                                           | 25    |
| BLACK COD white miso, hajikami, shichimi <sup>S, SM, F, SP</sup>                                               |    |                                                           | 33    |
| LOBSTER yuzu kosho butter, lime, julienne salad <sup>S, D, SM, SH, E, SP</sup>                                 |    |                                                           | 45/85 |
| JUMBO TIGER PRAWN ponzu butter, lime, chives <sup>D, G, SH, SP</sup>                                           |    |                                                           | 35    |
| VEGETABLES                                                                                                     |    |                                                           |       |
| ROASTED CAULIFLOWER pumpkin seeds, ocopa sauce <sup>S, D, V, SP</sup>                                          |    |                                                           | 11    |
| CHARD GRILLED BROCCOLINI sesame ponzu, chili garlic <sup>S, SM, VG, SP</sup>                                   |    |                                                           | 10    |
| ASPARAGUS katsuobushi bonito, nori, sesame, sweet potato, smoke soy <sup>S, G, SM, F, E, SP</sup>              |    |                                                           | 14    |
| CRISPY CASSAVA tapioca root, sour cream, molho campanha, salsa verde <sup>S, D, V, SP</sup>                    |    |                                                           | 11    |

| CLAY POTS                                                                                                     |  |  |    |
|---------------------------------------------------------------------------------------------------------------|--|--|----|
| ARROZ CON MARISCOS shrimp, squid, black cod, scallops, clam, octopus, squid ink <sup>S, D, C, F, SH, SP</sup> |  |  | 40 |
| ARROZ CHAUFA organic wild black rice, slow cooked egg <sup>S, G, SM, E, V, SP</sup>                           |  |  | 12 |

| SIDES & EXTRA                                            |  |  |   |
|----------------------------------------------------------|--|--|---|
| JAPANESE RICE <sup>VG, SP</sup>                          |  |  | 3 |
| MISO SOUP tofu, nameko gold mushroom <sup>S, F, SP</sup> |  |  | 4 |

|                                |  |  |    |
|--------------------------------|--|--|----|
| FRESH TRUFFLE per gram         |  |  | 3  |
| CAVIAR5 gram (add-on to dish)  |  |  | 5  |
| CAVIAR30 gram (add-on to dish) |  |  | 15 |

|                                                                                                                         |  |  |   |
|-------------------------------------------------------------------------------------------------------------------------|--|--|---|
| CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flake, extra virgin olive oil <sup>VG, SP</sup> |  |  | 3 |
| CHILI SET fresh chilli, aji panca, aji amarillo <sup>S, VG, SP</sup>                                                    |  |  | 3 |
| FRESH WASABI <sup>VG, SP</sup>                                                                                          |  |  | 5 |