



SUSHISAMBA[®]

BAHRAIN EVENTS

CELEBRATING THE CULTURE AND CUISINE OF JAPAN, BRAZIL, AND PERU

SUSHISAMBA brings its bold blend of Japanese, Brazilian and Peruvian culture and cuisine to the heart of Bahrain. Overlooking Bahrain Bay and Manama's glittering skyline, the restaurant offers sweeping 360-degree views alongside striking design, a vibrant bar, an open-air terrace and a stunning poolside setting.

More than just a restaurant, **SUSHISAMBA** Bahrain is an escape - a place to savor vibrant flavors under the stars or unwind in the sunshine with a cocktail in hand. From laid-back afternoons to electric nights, every visit is designed to be unforgettable.





SUSHISAMBA BAHRAIN, A CULINARY OASIS IN THE SKY

Located 25 floors above the city at Conrad Bahrain Financial Harbour, **SUSHISAMBA**'s rooftop setting takes the experience to another level, literally and atmospherically.

Inside, sweeping koi-inspired artwork flows across the room beneath a striking 3D-printed ceiling that draws the eye upward. The open kitchen is the heartbeat of it all, where chefs fire up the robata grill and craft sushi with confident precision, bringing heat, rhythm and theatre to every service.

LOCATION & VENUES

DINING ROOM

🍴🍷 85 - 95 seated

The Dining Room has 2 semi private dining spaces with an open kitchen concept.

COCKTAIL BAR

🍴🍷 24 seated

POOL DECK

🍴🍷 60 seated

LAYOUT

DOORS CLOSED

- 1 ARRIVAL
- 2 COCKTAIL BAR
- 3 DJ
- 4 LOUNGE
- 5 SUSHI COUNTER
- 6 SHOW KITCHEN

- 7 POOL MAITRE D
- 8 TERRACE LOUNGE
- 9 POOLSIDE BAR
- 10 OUTDOOR DJ
- 11 WASHROOMS
- 12 BOH DISHWASH

FLOOR PLAN

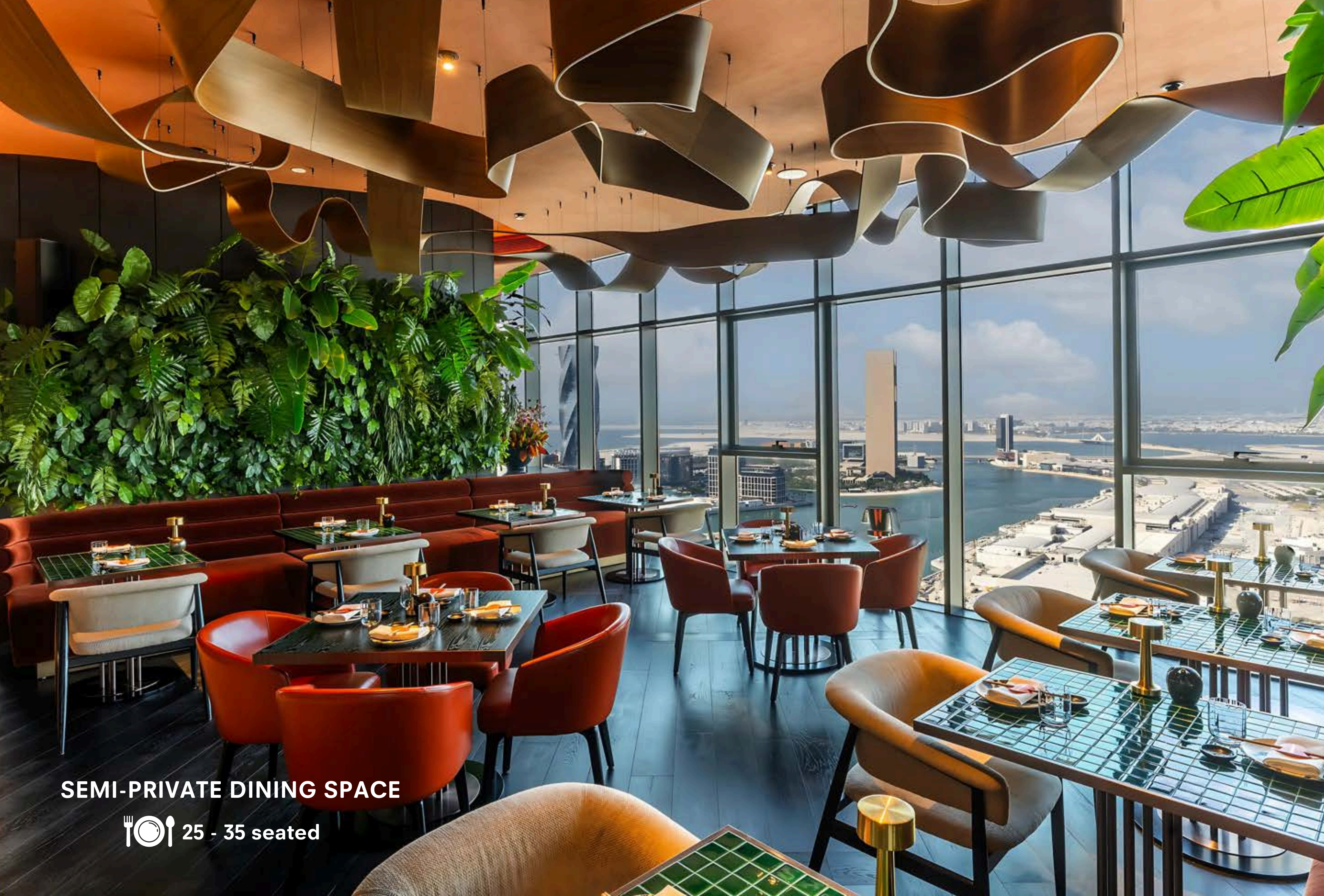


SEMI-PRIVATE DINING SPACE

Prepare for a dining experience that engages every sense.

As bold, vibrant dishes arrive at the table, the skyline of Manama unfolds around you, with icons like Bab Al Bahrain and the Bahrain World Trade Center set against the horizon. The action doesn't stop at your table. Watch our chefs fire it up at the robata grill, turning every plate into a show.





SEMI-PRIVATE DINING SPACE

 25 - 35 seated

COCKTAIL BAR

From golden-hour cocktails to nights that pulse with energy, **SUSHISAMBA**'s rooftop bar is where celebrations come alive. Raise a signature cocktail against the backdrop of Bahrain's skyline, let the beats move you across the terrace, and soak in a vibrant atmosphere that sparkles from every corner.

Our team handles every detail, so you can focus on enjoying the night, whether it's a lively gathering or a full-scale celebration, this is where moments become memories.



24 seated



24 Cocktail

POOL DECK

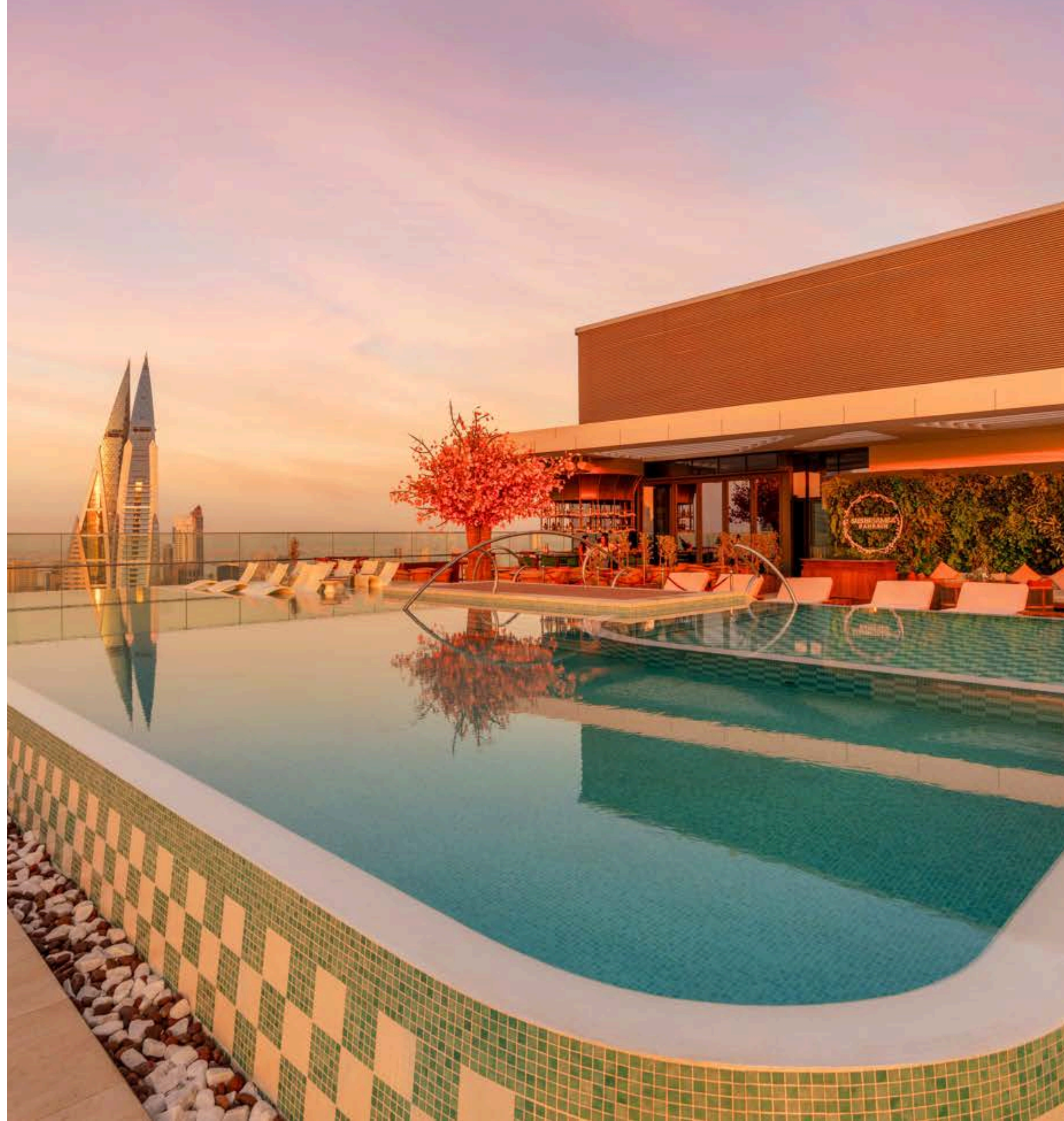
Whether it's a stylish cocktail party, a lively celebration, or an intimate dinner under the stars, the poolside sets the stage for memorable moments. Savor vibrant bites, sip expertly crafted cocktails, and take in sweeping views that make every moment feel elevated and unforgettable.



60 seated



120 - 150 Cocktail



VIVO LUNCH

Introducing VIVO Lunch, our chef-curated dining experience designed to elevate your midday meal with signature dishes that showcase the bold and vibrant flavors of Japanese, Brazilian, and Peruvian cuisine.



Vivo LUNCH

MISO SOUP
coriander and tofu^F

EDAMAME
sea salt and lime^{V VG}

choose one from each course

HEIRLOOM TOMATO TATAKI
tofu, crispy quinoa, miso, basil oil^{V F VG}

SALMON TATAKI
sesame seeds, jalapeño, avocado
purée, dry miso, ponzu^{F SS G S}

YELLOWTAIL SEVICHE VERDE
green apple, cucumber, coriander,
avocado leche de tigre^F

GREEN BEAN TEMPURA
black truffle aioli^{G S}

CRISPY TUNA TAQUITO
avocado, cucumber, jalapeño,
aji amarillo aioli

LOMO SALTADO GYOZA
beef, salsa chalaca, aji verde^{G S SH}

GUACAMOLE
avocado, onion, crispy corn tortilla^{VG H}

CRISPY VEGETABLE TAQUITO
avocado, red onion, peppers,
shiitake mushroom^{V G}

PRAWN MOQUECA
dendê oil, chimichurri rice,
coconut milk^{SH SS G}

MUSHROOM KAMAMESHI
assorted mushrooms, black truffle,
garlic chips, onsen egg, yuzu soy^F

GRILLED BEEF TENDERLOIN
mushrooms, miso butter

ROBATA BLACK COD
steamed rice, miso^{F G}

ROBATA SALMON
miso, steamed rice^{F SS G}

CHICKEN ANTICUCHO
aji amarillo^{G S}

SHRIMP TEMPURA DONBURI
sushi rice, avocado, cucumber,
spicy mayo^{SH SS E}

EGGPLANT ANTICUCHO
miso^{G S SS}

MAKI & NIGIRI SELECTION
chef's choice

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

CHOCOLATE BANANA
maple butter, plantain chips,
vanilla ice cream^{G G F}

Corporate Chef John Um

Executive Chef Sergio Galaz

V - vegetarian | VG - vegan | G - contains gluten | S - soy | D - contains dairy | E - egg | N - contains nuts | F - fish | SH - shellfish
| M - molluscs | SS - sesame seeds | A - alcohol

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.





GROUP EVENT EXPERIENCE

Elevate your special occasion or host a memorable private group event with our tailored event packages. Experience our chef-curated **Group and Taste of Samba menus**, featuring a thoughtfully crafted multi-course selection of our most cherished dishes.

Make your exclusive gatherings unforgettable and filled with joy.

TASTE OF SAMBA

SIGNATURE

EDAMAME
sea salt and lime ^{Y9Y4}

PLANTAIN CHIPS
aji amarillo ^{Y8}

CRISPY WAGYU BEEF TAQUITO
truffled tofu crema, shichimi, ponzu ^{Y20Y20}

SAMBA SALAD
baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish,
apple mango dressing ^{Y4Y4}

SALT & PEPPER SQUID
dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{Y1Y1Y1Y1}

RIBEYE ANTICUCHO
aji panca ^{Y2Y2}

BLACK COD
miso, pickled ginger, shichimi ^{Y1Y1Y1}

POUSSIN A LA BRASA
aji amarillo aioli ^{Y2Y}

JAPANESE STEAMED RICE ^{Y9}

TIGER MAKI
crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{Y1Y1Y1Y1Y1Y1Y1Y1Y1}

NIGIRI
chef selection

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla ice cream ^{Y1Y1Y1}

Corporate Chef John Lim

Executive Chef Sergio Galaz

100% vegetarian (V) - vegan (V) - pescatarian (P) - kosher (K) - halal (H) - gluten free (GF) - lactose free (LF) - dairy free (DF) - nut free (NF) - soy free (SF) - egg free (EF) - shellfish free (SFF) - alcohol free (AF) - no MSG (NMSG) - no artificial colors (NAC) - no artificial flavors (NAF) - no artificial preservatives (NAP) - no artificial sweeteners (NAS) - no artificial trans fats (NATF) - no artificial colors (NAC) - no artificial flavors (NAF) - no artificial preservatives (NAP) - no artificial sweeteners (NAS) - no artificial trans fats (NATF)

Please direct any website visits to the following address: 100% vegetarian (V) - vegan (V) - pescatarian (P) - kosher (K) - halal (H) - gluten free (GF) - lactose free (LF) - dairy free (DF) - nut free (NF) - soy free (SF) - egg free (EF) - shellfish free (SFF) - alcohol free (AF) - no MSG (NMSG) - no artificial colors (NAC) - no artificial flavors (NAF) - no artificial preservatives (NAP) - no artificial sweeteners (NAS) - no artificial trans fats (NATF)

PREMIUM

EDAMAME
sea salt and lime ^{Y9Y4}

PLANTAIN CHIPS
aji amarillo ^{Y8}

CRISPY LOBSTER TAQUITO
avocado, aji amarillo mayo ^{Y1Y1Y1}

GREEN SALAD
gem lettuce, asparagus, avocado, pistachio, tarragon, chives, basil miso dressing ^{Y1Y1Y1}

SHRIMP TEMPURA
spicy mayo, black truffle vinaigrette ^{Y1Y1Y1Y1}

BLACK COD ANTICUCHO
miso ^{Y1Y1}

RIBEYE - 300 GR
cañacha-peppercorn sauce ^{Y1Y1}

WHOLE FISH
citrus salt, lime ^{Y1}

AJI RICE ^{Y1Y1}

SAMBA MANAMA
taro, avocado, crispy rice, rocoto mayo, date reduction sauce ^{Y1Y1Y1Y1Y1Y1}

NIGIRI
chef selection

WELCOME TO THE RAINFOREST
valrhona chocolate, creamy vanilla bean custard, strawberry mousse,
vanilla bean ice cream, almond-chocolate soil ^{Y1Y1Y1}

Corporate Chef John Lim

Executive Chef Sergio Galaz

100% vegetarian (V) - vegan (V) - pescatarian (P) - kosher (K) - halal (H) - gluten free (GF) - lactose free (LF) - dairy free (DF) - nut free (NF) - soy free (SF) - egg free (EF) - shellfish free (SFF) - alcohol free (AF) - no MSG (NMSG) - no artificial colors (NAC) - no artificial flavors (NAF) - no artificial preservatives (NAP) - no artificial sweeteners (NAS) - no artificial trans fats (NATF)

Please direct any website visits to the following address: 100% vegetarian (V) - vegan (V) - pescatarian (P) - kosher (K) - halal (H) - gluten free (GF) - lactose free (LF) - dairy free (DF) - nut free (NF) - soy free (SF) - egg free (EF) - shellfish free (SFF) - alcohol free (AF) - no MSG (NMSG) - no artificial colors (NAC) - no artificial flavors (NAF) - no artificial preservatives (NAP) - no artificial sweeteners (NAS) - no artificial trans fats (NATF)

VEGETARIAN

EDAMAME
sea salt and lime ^{Y9Y4}

PLANTAIN CHIPS
aji amarillo ^{Y8}

CORN SALAD
sweet onions, red chilli, avocado ^{Y1Y1}

MUSHROOM SEVICHE
portobello, shimeji mushroom, avocado, aji leche de tigre ^{Y1Y1Y1}

PADRON
grilled spicy pepper, sea salt, lime ^{Y1Y1}

EGGPLANT
sesame, sweet soy ^{Y1Y1Y1}

MUSHROOM KAMAMESHI
assorted mushroom, black truffle shavings, garlic chips, yuzu soy ^{Y1Y1Y1}

BROCCOLINI
pickled ginger ^{Y1Y1Y1}

RIO VERDE ROLL
hearts of palm, cucumber, mango, crispy cassava, cilantro sauce ^{Y1Y1Y1}

VEGGIE MAKI
pickled vegetable, avocado, cucumber, sesame, sweet gourd, spring onion,
tempura flakes ^{Y1Y1Y1Y1}

ASSORTED MOCHI
soft japanese rice cake filled with ice cream, white chocolate ganache ^{Y1Y1Y1}

Corporate Chef John Lim

Executive Chef Sergio Galaz

100% vegetarian (V) - vegan (V) - pescatarian (P) - kosher (K) - halal (H) - gluten free (GF) - lactose free (LF) - dairy free (DF) - nut free (NF) - soy free (SF) - egg free (EF) - shellfish free (SFF) - alcohol free (AF) - no MSG (NMSG) - no artificial colors (NAC) - no artificial flavors (NAF) - no artificial preservatives (NAP) - no artificial sweeteners (NAS) - no artificial trans fats (NATF)

Please direct any website visits to the following address: 100% vegetarian (V) - vegan (V) - pescatarian (P) - kosher (K) - halal (H) - gluten free (GF) - lactose free (LF) - dairy free (DF) - nut free (NF) - soy free (SF) - egg free (EF) - shellfish free (SFF) - alcohol free (AF) - no MSG (NMSG) - no artificial colors (NAC) - no artificial flavors (NAF) - no artificial preservatives (NAP) - no artificial sweeteners (NAS) - no artificial trans fats (NATF)

GROUP MENUS

OSAKA

SUSHISAMBA BAHRAIN

APERITIVOS

EDAMAME
sea salt and lime ^{VG VS}

PLANTAIN CHIPS
aji amarillo ^F

SMALL PLATES

WAGYU GYOZA
kabocha purée, sweet soy ^{S SS G D}

SALMON SEVICHE
tamarind, sesame, seaweed,
macadamia, sweet potato ^{F S D SS}

LARGE PLATES

WAGYU TENDERLOIN
grilled scallion ^{S SS}

WHOLE FISH
citrus salt, lime ^F

AJI RICE ^{VG}

SUSHI

KAMIKANI
soft shell crab tempura,
cucumber, avocado, crispy quinoa,
mango rocoto sauce ^{SH E G F}

NIGIRI
chef selection

DESSERT

BURNT CHEESECAKE
caramelized cancha, cancha tuille, vanilla crème fraîche ^{D E G}

Corporate Chef John Um

Executive Chef Sergio Galaz

^V = Vegetarian / ^{VG} = Vegan / ^G = contains gluten / ^S = soy / ^D = contains dairy / ^E = egg
^N = contains nuts / ^F = fish / ^{SH} = shellfish / ^M = molluscs / ^{SS} = sesame seeds / ^A = alcohol
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
Menu prices are in Bahraini Dinars include of 10% service charge, 5% government tax, and 0% VAT.

NAGOYA

SUSHISAMBA BAHRAIN

SMALL PLATES

GREEN BEAN TEMPURA
black truffle aioli ^{G D E}

WAGYU GYOZA
kabocha purée, sweet soy ^{S SS G}

LARGE PLATES

ROBATA SALMON
miso marinade ^F

LAMB CHOP
red miso and lime ^{S G}

JAPANESE STEAMED RICE ^{VG}

DESSERT

CHOCO BANANA
maple butter, plantain chip,
vanilla ice cream ^{E D G A}

SATA ANDAGI
japanese doughnuts, dulce de leche,
chocolate sauce, red fruit coulis,
sweet cream ice cream ^{G D E}

Corporate Chef John Um

Executive Chef Sergio Galaz

^V = Vegetarian / ^{VG} = Vegan / ^G = contains gluten / ^S = soy / ^D = contains dairy / ^E = egg
^N = contains nuts / ^F = fish / ^{SH} = shellfish / ^M = molluscs / ^{SS} = sesame seeds / ^A = alcohol
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
Menu prices are in Bahraini Dinars include of 10% service charge, 5% government tax, and 0% VAT.

GROUP MENUS

KYOTO

APERITIVOS

EDAMAME
sea salt and lime ^{VG VS}

MISO SOUP
coriander and tofu ^{S F}

SMALL PLATES

CRISPY SHRIMP TAQUITO
aji amarillo, avocado ^{G F S SS SH}

CLASSIC SEVICHE
white fish, sweet potato, cancha,
coco leche de tigre ^{G F}

LARGE PLATES

POUSSIN A LA BRASA
aji amarillo aioli ^{S SS E}

MUSHROOM KAMAMESHI
assorted mushroom, black truffle
shavings, garlic chips, yuzu soy ^{D SS V}

SUSHI

TIGER MAKI
crabmeat, prawn tempura,
wasabi mayo, beetroot yogurt,
eel sauce ^{D S G SH E}

CALIFORNIA
crab, cucumber, avocado,
japanese mayo ^{SH E SS}

DESSERT

SATA ANDAGI
japanese doughnuts, dulce de leche,
chocolate sauce, red fruit coulis,
sweet cream ice cream ^{G DE}

Corporate Chef John Um Executive Chef Sergio Galaz

V = vegetarian / VG = vegan / G = contains gluten / S = soy / D = contains dairy / E = egg
SH = contains shell / F = fish / DM = shellfish / M = molluscs / SS = contains seeds / A = alcohol
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
Menu prices are in Bahraini Dinars (BHD) outside of 10% service charge, 5% government tax, and 10% VAT.

SUSHISAMBA BAHRAIN

KYOTO VEGETARIAN

APERITIVOS

EDAMAME
sea salt and lime ^{VG VS}

PLANTAIN CHIPS
aji amarillo ^F

SMALL PLATES

GREEN SALAD
gem lettuce, asparagus,
avocado, pistachio, tarragon,
basil miso sauce ^{VG, N E}

PARDON
grilled spicy pepper,
sea salt, lime ^{VG S}

LARGE PLATES

EGGPLANT
sesame, sweet soy ^{VG, D S SS}

MUSHROOM TOBANYAKI
assorted mushrooms, garlic chips,
coconut, yuzu soy ^{V S G}

SUSHI

RIO VERDE
hearts of palm, cucumber, mango,
crispy casava, cilantro sauce ^{VG}

NIGIRI
chef selection

DESSERT

ASSORTED MOCHI
soft japanese rice cake filled with ice cream,
white chocolate ganache ^{V G S}

Corporate Chef John Um Executive Chef Sergio Galaz

V = vegetarian / VG = vegan / G = contains gluten / S = soy / D = contains dairy / E = egg
SH = contains shell / F = fish / DM = shellfish / M = molluscs / SS = contains seeds / A = alcohol
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
Menu prices are in Bahraini Dinars (BHD) outside of 10% service charge, 5% government tax, and 10% VAT.

GROUP MENUS

HOKKAIDO

SUSHISAMBA BAHRAIN

SMALL PLATES

EDAMAME
sea salt and lime ^{S VG}

SALT & PEPPER SQUID
dry miso, shichimi, sea salt,
crispy garlic su-shoyu ^{M G S E SS}

LARGE PLATES

ROBATA TENDERLOIN
grilled scallion, spicy yakitori ^{S SS}

AJI RICE ^{VG}

SUSHI

ASEVICHADO MAKI
tuna, salmon, yellowtail, white fish,
avocado, cucumber, red onion,
sweet potato, cancha corn,
aji amarillo leche de tigre ^{F G S}

CALIFORNIA
crabmeat, cucumber, avocado,
sesame, japanese mayo,
truffle oil ^{SS SH E}

DESSERT

ASSORTED MOCHI
soft japanese rice cake filled with
ice cream, white chocolate ganache ^{D E E S}

SATA ANDAGI
japanese doughnuts, dulce de leche,
chocolate sauce, red fruit coulis,
sweet cream ice cream ^{D D F}

OKINAWA

SUSHISAMBA BAHRAIN

SMALL PLATES

CRISPY SHRIMP TAQUITO
aji amarillo, avocado ^{G F S SS A}

CORN SALAD
sweet onions, red chili, avocado ^{G VG}

LARGE PLATES

CHICKEN ANTICUCHO
aji amarillo ^{D S}

MUSHROOM KAMAMESHI
assorted mushroom, black truffle
shavings, yuzu soy, garlic chips ^{D G S V}

SUSHI

TIGER
crabmeat, prawn tempura,
wasabi mayo, beetroot yogurt,
eel sauce ^{D S G SH E}

CALIFORNIA
crabmeat, cucumber, avocado,
sesame, japanese mayo,
truffle oil ^{SS SH E}

DESSERT

CHOCO BANANA
maple butter, plantain chip, vanilla ice cream ^{F D G A}

SATA ANDAGI
japanese doughnuts, dulce de leche,
chocolate sauce, red fruit coulis,
sweet cream ice cream ^{G D E}

Corporate Chef John Um

Executive Chef Sergio Galaz

V = Vegetarian | VG = Vegan | G = contains gluten | S = soy | D = contains dairy | E = egg
N = contains nuts | F = fish | SH = shellfish | M = molluscs | SS = seafood | A = alcohol
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
Menu prices are in Bahraini Dinars include of 10% service charge, 5% government tax, and 10% VAT.

Corporate Chef John Um

Executive Chef Sergio Galaz

V = Vegetarian | VG = Vegan | G = contains gluten | S = soy | D = contains dairy | E = egg
N = contains nuts | F = fish | SH = shellfish | M = molluscs | SS = seafood | A = alcohol
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
Menu prices are in Bahraini Dinars include of 10% service charge, 5% government tax, and 10% VAT.

GROUP MENUS

TOKYO

SUSHISAMBA[®] BAHRAIN

APERITIVOS

EDAMAME
sea salt and lime ^{VGVS}

PLANTAIN CHIPS
aji amarillo ^F

SMALL PLATES

GREEN BEAN TEMPURA
black truffle aioli ^{GDE}

YELLOWTAIL
avocado and miso ^{FSGSS}

LARGE PLATES

WAGYU STRIPLOIN
okinawan sweet potato mash ^D

SALMON ANTICUCHO
asparagus, pickled ginger,
su-shoyu ^{FBS}

JAPANESE STEAMED RICE ^{VG}

SUSHI

SPICY TUNA
cucumber, spicy mayo ^{FSS}

CALIFORNIA
crab, cucumber, avocado,
japanese mayo ^{SHFSS}

EL TOPO[®]
salmon, jalapeño, shiso, fresh melted mozzarella,
crispy shallots, spicy mayo, eel sauce ^{DSSGFSS}

DESSERT

SATA ANDAGI
japanese doughnuts, dulce de leche, chocolate sauce,
red fruit coulis, sweet cream ice cream ^{GDE}

GINGER ICE CREAM SANDO
vanilla short bread ^{DDEVE}

Corporate Chef John Um Executive Chef Sergio Galaz

^V = Vegetarian | ^{VG} = vegan | ^G = contains gluten | ^S = soy | ^D = contains dairy | ^E = egg
^B = contains nuts | ^F = fish | ^{SH} = shellfish | ^M = molluscs | ^{SS} = seaweed/seafood | ^A = alcohol
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
Menu prices are in Bahraini Dinars include of 10% service charge, 5% government levy, and 10% VAT.

KANSAI

SUSHISAMBA[®] BAHRAIN

APERITIVOS

EDAMAME
sea salt and lime ^{VGVS}

MISO SOUP
coriander and tofu ^{SF}

SMALL PLATES

CRISPY SHRIMP TAQUITO
aji amarillo, avocado ^{GFSSSSH}

CLASSIC SEVICHE
white fish, sweet potato, cancha,
coco leche de tigre ^{G F}

LARGE PLATES

POUSSIN A LA BRASA
aji amarillo aioli ^{SDE}

MUSHROOM KAMAMESHI
assorted mushroom, black truffle
shavings, garlic chips, yuzu soy ^{DDEV}

SUSHI

TIGER MAKI
crabmeat, prawn tempura,
wasabi mayo, beetroot yogurt,
eel sauce ^{DSSSHF}

CALIFORNIA
crab, cucumber, avocado,
japanese mayo ^{SHFSS}

DESSERT

SATA ANDAGI
japanese doughnuts, dulce de leche,
chocolate sauce, red fruit coulis,
sweet cream ice cream ^{GDE}

Corporate Chef John Um Executive Chef Sergio Galaz

^V = Vegetarian | ^{VG} = vegan | ^G = contains gluten | ^S = soy | ^D = contains dairy | ^E = egg
^B = contains nuts | ^F = fish | ^{SH} = shellfish | ^M = molluscs | ^{SS} = seaweed/seafood | ^A = alcohol
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
Menu prices are in Bahraini Dinars include of 10% service charge, 5% government levy, and 10% VAT.

CANAPÉS

Elevate your private events with our irresistible canapés!
Choose from three vibrant menus bursting with bold flavors and stunning presentations
that will leave a lasting impression on your guests.



VEGGIE CANAPÉS

COLD

BABY GEM SALAD

basil miso, pistachio ^{NVG}

SAMBA CRISPS

aji amarillo ^{GF}

VEGETABLE TOSTADA

avocado, radish, red onion, peppers,
pickled shimeji mushrooms ^{GVSS}

HOT

PADRÓN

grilled spicy pepper, sea salt, lime ^{SVG}

EGGPLANT ANTICUCHO

sweet soy, sesame ^{VGSSSS}

MUSHROOM KAMEMESHI

assorted mushrooms, black truffle shavings,
yuzu soy, garlic chips ^{DGVS}

SUSHI

VEGGIE MAKI

pickled vegetable, avocado, cucumber, sesame,
sweet ground, spring onion, tempura flakes ^{VGSSSS}

NIGIRI ASSORTMENT

chef selection ^{GSSSVG}

DESSERT

ASSORTED MOCHI

soft japanese rice cakes filled with ice cream,
white chocolate ganache ^{DGES}

SIGNATURE CANAPÉS

COLD

BABY GEM SALAD

basil miso, pistachio ^{NVG}

YELLOWTAIL TOSTADA

avocado and miso ^{FGSSS}

SALMON SEVICHE

tamarind, sesame, seaweed, macadamia, sweet potato ^{FSSSG}

HOT

WAGYU GYOZA

kabocha purée and sweet soy ^{SSSGD}

CHICKEN ANTICUCHO

aji amarillo ^{DS}

RIB EYE ANTICUCHO

aji panca ^{DG}

SUSHI

TIGER MAKI

crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{DSSGHE}

NEO TOKYO

tuna, tempura flakes, aji panca, spicy mayo ^{SGFESS}

PINAGI

freshwater eel, grilled pineapple, cucumber, avocado,
shaved tamago, pineapple sweet soy ^{GSED}

DESSERT

SATA ANDAGI

japanese doughnuts, chocolate filling, red fruit coulis,
sweet cream ice cream ^{DG}

PREMIUM CANAPÉS

COLD

BABY GEM SALAD

basil miso, pistachio ^{NVG}

YELLOWTAIL TOSTADA

avocado and miso ^{FGSSS}

TUNA SEVICHE

pomegranate leche de tigre, cancha, wasabi peas ^{SOF}

HOT

WAGYU GYOZA

kabocha purée and sweet soy ^{SSSGD}

BLACK COD ANTICUCHO

miso ^{DSF}

CHICKEN ANTICUCHO

aji amarillo ^{DS}

RIB EYE ANTICUCHO

aji panca ^{DG}

SUSHI

TIGER MAKI

crabmeat, prawn tempura, wasabi mayo,
beetroot yogurt, eel sauce ^{DSSGHE}

NEO TOKYO

tuna, tempura flakes, aji panca, spicy mayo ^{SGFESS}

CALIFORNIA

crabmeat, cucumber, avocado, sesame,
japanese mayo, truffle oil ^{DSSHE}

YUTAKA

yellowtail aburi, robata asparagus,
shaved truffle, avocado, truffle ponzu ^{FSG}

DESSERT

SATA ANDAGI

japanese doughnuts, chocolate filling,
red fruit coulis, sweet cream ice cream ^{DG}

SUSHISAMBA is a vibrant culinary symphony where the bold flavors of Japan, Brazil, and Peru come alive. Led by Executive Chef Sergio Galaz, the kitchen crafts a menu that fuses Japanese precision, Brazilian energy, and the exotic spirit of Peru. The result is a dynamic dining experience filled with surprising flavor combinations and unforgettable textures.



