

# SUSHISAMBA®

## Vivo Menu

3-courses | £39pp

**COCONADA 10**  
(NON-ALCOHOLIC)

Citrus-boosted orange and pineapple juice shaken with homemade Brazilian lemonade.

**GENMAI FIZZ 15**

Brioche-infused Veuve Clicquot Champagne, apple juice and genmaicha-infused Grey Goose La Poire vodka, topped with soda.

**VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS 21**

---

choose one from each course

**CRISPY SQUID**

yuzu kosho mayo, chili

**VEGETABLE TAQUITOS**

avocado, radish, red onion, peppers, pickled shimeji mushrooms <sup>VG</sup>

**YELLOWTAIL TIRADITO**

jalapeño and lemongrass

**A5 KOBE GYOZA 🐮**

kabocha purée and sweet soy

*supplement + £10*

**SEAWEED SALAD**

sesame, yuzu caviar

**ROCK SHRIMP TEMPURA**

snap pea julienne, spicy mayo, black truffle vinaigrette

*supplement + £12*

---

**OCTOPUS & CHORIZO ANTICUCHOS**

red miso, peruvian corn

**ROBATA POUSSIN DONBURI**

teriyaki, japanese rice, charred green beans

**ROBATA BLACK COD**

peruvian asparagus, miso

*supplement + £20*

**ROBATA SALMON DONBURI**

teriyaki, japanese rice, charred green beans

**MUSHROOM TOBANYAKI**

assorted mushrooms, yuzu soy, garlic chips <sup>VG</sup>

---

**SUSHI & NIGIRI SELECTION**

chef's choice

*supplement + £25*

---

**WELCOME TO THE RAINFOREST**

valrhona chocolate, creamy vanilla bean custard, strawberry mousse, almond-chocolate soil

**CHOCOLATE BANANA CAKE**

maple butter, plantain chip, vanilla rum ice cream

**ASSORTED MOCHI**

soft japanese rice cake filled with ice cream, served with white chocolate ganache

**HOUSEMADE ICE CREAM & SORBET**

daily selection

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 20% VAT. A discretionary 15% service charge will be added to the bill

[www.sushisamba.com](http://www.sushisamba.com) | [@sushisamba](https://www.instagram.com/sushisamba)