AKITA
LUNCH MENU
£60 per person

SUSHISAMBA®

## APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

## SMALL PLATES

CRISPY CHICKEN TAQUITOS
avocado, spicy mango salsa

CLASSICO SEVICHE
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre GF

## ROBATA

BLACK COD ANTICUCHOS
miso GF

EGGPLANT
mustard miso, bubu arare VG

## TO SHARE

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, yuzu soy, garlic chips V VG

AJI AMARILLO RICE VG

## SUSHI

SPICY TUNA
cucumber, spicy mayo

CARIOCA
salmon, crab, shrimp, avocado, cream cheese, nori tempura flakes, tobiko, ginger sweet soy, mango dressing

## DESSERT

*supplement £5pp*

ASSORTED MOCHI
soft japanese rice cake filled with ice cream, warm white chocolate sauce V

V: Vegetarian VG: Can be made Vegan GF: Gluten Free

According to the NHS, adults need around 2000 kcal a day.
This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.

KYOTO

£95 per person

SUSHISAMBA®

## APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

## SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

CLASSICO SEVICHE
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre GF

## TO SHARE

ROBATA LAMB CHOP
red miso and lime

POUSSIN A LA BRASA
aji amarillo, aioli

AJI AMARILLO RICE VG GF

GRILLED BROCCOLI
farofa V VG

## SUSHI

EL TOPO®*
salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce

VEGGIE MAKI
cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame V VG

SPICY TUNA
cucumber, spicy mayo

ASSORTED NIGIRI
yellowtail, salmon, shrimp

## DESSERT

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

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# OSAKA

£135 per person

SUSHISAMBA®

## APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

## SMALL PLATES

CRISPY A5 KOBE GYOZA
kabocha purée and sweet soy

CRISPY LOBSTER TAQUITOS
avocado, pickled shallots

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayo,
black truffle vinaigrette

## TO SHARE

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA BLACK COD
peruvian asparagus, miso GF

GRILLED BROCCOLI
farofa V VG

AJI AMARILLO RICE VG GF

## SUSHI

TIGER MAKI
crabmeat, tiger prawn tempura,
wasabi mayo, beetroot yogurt,
eel sauce

CARIOCA
salmon, crab, shrimp, avocado, cream
cheese, nori tempura flakes, tobiko,
ginger sweet soy, mango dressing

ASSORTED NIGIRI
yellowtail, salmon, shrimp

## DESSERT

JAPANESE APPLE CRUMBLE
soy toffee sauce, coconut crumble, chocolate & cookie ice cream V

V: Vegetarian VG: Can be made Vegan GF: Gluten Free

**SUSHI**SAMBA 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

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KOBE
£200 per person

SUSHISAMBA®

## APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

## SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

ROBATA GRILLED ASPARAGUS
sweet soy, sesame VG

A5 KOBE CROQUETTE
parmesan, squid ink panko, truffle aioli

## TO SHARE

A5 KOBE RIBEYE
heritage tomato chimichurri,
kuromitsu sauce GF

GRILLED BROCCOLI
farofa V VG

WHOLE LOBSTER (600G)
truffle butter, mixed greens,
calamansi dressing

WASABI POTATO MASH V GF

## SUSHI

SAMBA LONDON
tuna, salmon, yellowtail, avocado,
sweet potato, passionfruit truffle miso

SUPREME KOBE MAKI
seared a5 kobe, foie gras,
shaved truffle, balsamic soy reduction

ASSORTED NIGIRI
yellowtail, salmon, shrimp

## DESSERT

MOUSSE DE ORO
dark chocolate mousse, raspberry jelly, passion fruit sorbet, gold leaf

**SUSHI**SAMBA Festive Menu Special

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

NAGOYA

SUSHISAMBA®

VEGETARIAN MENU
£85 per person

## APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

## SMALL PLATES

PERUVIAN CORN TAQUITOS
avocado, biquinho pepper VG

MUSHROOM SEVICHE
portobello, shimeji, avocado, aji panca leche de tigre VG GF

GREEN SALAD
gem lettuce, asparagus, avocado, sesame dressing, crispy wakame VG

## TO SHARE

VEGETABLE MOQUECA
okra, coconut milk, dendê oil, plantain VG GF

ROBATA ASPARAGUS
sesame, sweet soy VG

BLACK TRUFFLE RICE VG GF

GRILLED BROCCOLI
farofa V VG

## SUSHI

VEGGIE MAKI
cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame V VG

VEGETABLE SASA HANDROLL
avocado, asparagus, quinoa, shishito pepper, coriander, red onion V VG

## DESSERT

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

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