

CANAPÉ

£85pp

APERITIVOS

supplement, price per piece

EDAMAME sea salt and lime ^{VG GF}	8
PLANTAIN CHIPS aji amarillo ^{VG GF}	9
GREEN BEAN TEMPURA black truffle aioli ^{V VG}	14
SHISHITO grilled spicy pepper, sea salt, lime ^{VG GF}	11

COLD CANAPÉS

SALMON TIRADITO kinkan honey, garlic ponzu ^{GF}
CRISPY PERUVIAN CORN TAQUITOS avocado, biquinho pepper ^{VG}
BEEF TATAKI pickled wasabi, bubu arare

HOT CANAPÉS

JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind ^{VG}
ROBATA ASPARAGUS sesame, sweet soy ^{VG}
PORK BELLY ANTICUCHOS butterscotch miso
CHICKEN ANTICUCHOS aji amarillo ^{GF}

SAMBA ROLLS

EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce
VEGGIE cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame ^{V VG}
SPICY TUNA cucumber, spicy mayo

DESSERT

MISO CARAMEL & CHOCOLATE TART ^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.

S U P P L E M E N T

price per piece

FISH

CRISPY CRAB TAQUITOS	avocado, rocoto chili, spicy mayo, radish	9
SEA BASS TEMPURA	yuzu-kosho mayo, pickled chili	8
SEARED TUNA TATAKI	miso aioli, crispy garlic	7
CRISPY LOBSTER TAQUITOS	avocado, pickled shallots	12
CRISPY TUNA TAQUITOS	avocado, yuzu truffle	8
BLACK COD ANTICUCHOS	miso ^{GF}	8

MEAT

CRISPY WAGYU TAQUITOS	avocado, spicy mayo	14
CHICKEN ANTICUCHOS	aji amarillo ^{GF}	6
CRISPY CHICKEN TAQUITOS	avocado, spicy mango salsa	6
A5 WAGYU ANTICUCHOS	kuromitsu ^{GF}	10
CHICKEN HEARTS ANTICUCHOS	aji panca ^{GF}	7

VEGETABLES

FETA FRITTERS	açaí geleé ^V	5
TOFU TEMPURA	yuzu-kosho mayo, pickled chili ^V	5
VEGETABLE GYOZA	kabocha purée and sweet soy ^V	5

BOWL FOOD*

ROBATA BLACK COD	peruvian asparagus, miso ^{GF}	15
ROBATA GRILLED RIBEYE	aji panca, quinoa ^{GF}	12
CHICKEN TERIYAKI	peruvian corn salad ^{GF}	10
MUSHROOM TOBANYAKI	assorted mushrooms, yuzu soy, garlic chips ^{V VG}	8
SASA HANDROLL	roll shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
KOBE BUN	horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori	10
MOQUECA MISTA	shrimp, squid, sea bass, coconut milk, dendê oil, chimichurri rice ^{GF}	11
VEGETABLE MOQUECA	okra, coconut milk, dendê oil, truffle fried rice ^{VG GF}	8
VEGETABLE SASA HANDROLL	avocado, asparagus, quinoa, shishito pepper, coriander, red onion ^{V VG}	7

DESSERTS

COCONUT CAKE	^V	3
ALMOND & RASPBERRY FINANCIER	^V	5
MANGO BONBON	shichimi chocolate ganache ^{V GF}	5
YUZU MACARON	^{V GF}	3
CHURRO	choice of pistachio or dulce de leche, passion fruit sauce ^V	3
MOCHI	white chocolate ganache ^{V VG}	4

*Please note bowl food is only available for an exclusive hire of the restaurant.

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.

CANAPE

£95pp

APERITIVOS


supplement, price per person

EDAMAME sea salt and lime ^{VG GF}	8
PLANTAIN CHIPS aji amarillo ^{VG GF}	9
GREEN BEAN TEMPURA black truffle aioli ^{V VG}	14
SHISHITO grilled spicy pepper, sea salt, lime ^{VG GF}	11

COLD CANAPÉS

KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive ^{GF}
CRISPY YELLOWTAIL TAQUITOS avocado and miso
SEARED TUNA TATAKI miso aioli, crispy garlic
OSCIETRA CAVIAR crispy nori

HOT CANAPÉS

CRISPY A5 KOBE GYOZA  kabocha purée and sweet soy
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette
BEEF ANTICUCHO ají panca ^{GF}

SAMBA ROLLS

SAMBA LONDON tuna, salmon, yellowtail, avocado, sweet potato, passionfruit
truffle miso
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso ^{GF}
CALIFORNIA crab, cucumber, avocado, japanese mayo

DESSERT

PASSION FRUIT CURD TART meringue, fresh raspberry ^V

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



SUSHISAMBA 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

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.

S U P P L E M E N T

price per piece

FISH

CRISPY CRAB TAQUITOS	avocado, rocoto chili, spicy mayo, radish	9
SEA BASS TEMPURA	yuzu-kosho mayo, pickled chili	8
SEARED TUNA TATAKI	miso aioli, crispy garlic	7
CRISPY LOBSTER TAQUITOS	avocado, pickled shallots	12
CRISPY TUNA TAQUITOS	avocado, yuzu truffle	8
BLACK COD ANTICUCHOS	miso ^{GF}	8

MEAT

CRISPY WAGYU TAQUITOS	avocado, spicy mayo	14
CHICKEN ANTICUCHOS	aji amarillo ^{GF}	6
CRISPY CHICKEN TAQUITOS	avocado, spicy mango salsa	6
A5 WAGYU ANTICUCHOS	kuromitsu ^{GF}	10
CHICKEN HEARTS ANTICUCHOS	aji panca ^{GF}	7

VEGETABLES

FETA FRITTERS	açaí geleé ^V	5
TOFU TEMPURA	yuzu-kosho mayo, pickled chili ^V	5
VEGETABLE GYOZA	kabocha purée and sweet soy ^V	5

BOWL FOOD*

ROBATA BLACK COD	peruvian asparagus, miso ^{GF}	15
ROBATA GRILLED RIBEYE	aji panca, quinoa ^{GF}	12
CHICKEN TERIYAKI	peruvian corn salad ^{GF}	10
MUSHROOM TOBANYAKI	assorted mushrooms, yuzu soy, garlic chips ^{V VG}	8
SASA HANDROLL	roll shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
KOBE BUN	horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori	10
MOQUECA MISTA	shrimp, squid, sea bass, coconut milk, dendê oil, chimichurri rice ^{GF}	11
VEGETABLE MOQUECA	okra, coconut milk, dendê oil, truffle fried rice ^{VG GF}	8
VEGETABLE SASA HANDROLL	avocado, asparagus, quinoa, shishito pepper, coriander, red onion ^{V VG}	7

DESSERTS

COCONUT CAKE	^V	3
ALMOND & RASPBERRY FINANCIER	^V	5
MANGO BONBON	shichimi chocolate ganache ^{V GF}	5
YUZU MACARON	^{V GF}	3
CHURRO	choice of pistachio or dulce de leche, passion fruit sauce ^V	3
MOCHI	white chocolate ganache ^{V VG}	4

*Please note bowl food is only available for an exclusive hire of the restaurant.

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.