

SIGNATURE

\$75 per person

COLD CANAPÉS

BABY GEM LETTUCE ^{VG GF}

pistachios, basil miso

YELLOWTAIL TIRADITO*

jalapeño and lemongrass

SALMON SEVICHE* ^{GF}

seaweed, sesame, tamarind ponzu

HOT CANAPÉS

JAPANESE A5 KOBE GYOZA* 

kabocha purée, sweet soy

SHRIMP TEMPURA

spicy mayo, black truffle dressing

CHICKEN A LA BRASA ^{GF}

ají amarillo aioli

SAMBA ROLLS

AMAZONIA ^{VG}

collard greens, portobello mushroom, takuwan, cucumber,
avocado, wasabi-onion soy

KARI KARI*

spicy tuna, crispy rice, avocado, tobiko, eel sauce

TIGER MAKI

crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

DESSERT

MOCHI ^V

assorted flavors

MISO CARAMEL TRUFFLES ^{V GF}

PREMIUM

\$95 per person

COLD CANAPÉS

BABY GEM LETTUCE SALAD ^{VG GF}
pistachio, basil miso

YELLOWTAIL SEVICHE* ^{GF}
ginger garlic soy

TORO TIRADITO*
black truffle, pickled wasabi, yuzu dressing

HOT CANAPÉS

JAPANESE A5 KOBE GYOZA* 
kabocha purée, sweet soy

SHRIMP TEMPURA
spicy mayo, black truffle dressing

CHILEAN SEA BASS ^{GF}
miso

SAMBA ROLLS

ASEVICHADO*
tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet
potato, cancha, aji amarillo leche de tigre

KARI KARI*
spicy tuna, crispy rice, avocado, tobiko, eel sauce

SAMBA LA*
golden eye snapper, yellowtail, crab, chili garlic crunch,
passionfruit sanbaizu, yuzu oil

DESSERT

MACARON ^{V GF}
assorted flavors

CREAM PUFFS ^V
yuzu and raspberry crèmeux

SUPPLEMENTS

price per piece
available for the entire party

H O T

WAGYU SLIDER* sharp white cheddar, sherry carmelized onions, crispy shallots, mayo, sweet & spicy ketchup	13
EGGPLANT TEMPURA peruvian pepper ^V	4

STEAMED BUNS

SOFT SHELL CRAB wasabi mayo, pickled cucumber, cabbage	12
MUSHROOM soy-ginger marinated lion's mane, pickled vegetables, arugula, aji amarillo aioli ^V	8

ANTICUCHOS

ASPARAGUS sweet soy, sesame ^{VG}	5
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CHAUFA

JAPANESE A5 KOBE* 🐮 vegetable assortment, egg, farofa, grated truffle, truffle soy ^{GF}	14
MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa ^{VG GF}	9

C O L D

TUNA TATAKI* miso aioli, crispy garlic	9
IKURA (SALMON ROE)* served on blini with wasabi creme fraiche	12
ROYAL OSETRA CAVIAR* served on blini with wasabi creme fraiche	35

TOSTADA

YELLOWTAIL* avocado, miso	7
JAPANESE A5 KOBE* 🐮 truffle soy, cilantro, red onion salsa	10

TIRADITO

SALMON* kinkan honey, garlic ponzu, garlic chip ^{GF}	8
KANPACHI* garlic, chives, yuzu, black truffle oil ^{GF}	8

SUSHI

price per piece

SAMBA ROLLS

SAMBA LA* golden eye snapper, yellowtail, crab, chili garlic crunch, passionfruit sanibaizu, yuzu oil	7
KARI KARI* spicy tuna, crispy rice, avocado, tobiko, eel sauce	6
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre	5
TIGER MAKI crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	4
EL TOPO®* salmon, jalapeno, shiso, fresh melted mozzarella, crispy onion, spicy mayo, eel sauce	4
AMAZONIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy ^{VG}	4

TEMARI SUSHI

TUNA* yuzu, wasabi onion soy	9
YELLOWTAIL* avocado salsa	8
SALMON* yukari, yuzu miso	8

CLASSIC ROLLS

TUNA* GF	2
SPICY TUNA* GF	2
SALMON AVOCADO* GF	2
YELLOW SCALLION* GF	2
NEGITORO* GF	3.5
KING CRAB CALIFORNIA ROLL GF	MP
SHRIMP TEMPURA	2
UNAGI AVOCADO	1
CUCUMBER ^{VG GF}	2.5

CHEF STATIONS

price per piece
available for the entire party

ICE BAR

OYSTER* apple ginger mignonette ^{GF}	7
SHRIMP COCKTAIL lemon, cocktail sauce ^{GF}	8
LOBSTER lemon, truffle ponzu ^{GF}	29

ice sculpture available for an additional charge

MEAT CARVING STATION

PRIME RIB served with rice, black beans, collard greens, and SUSHISAMBA dipping sauces	35
CHORIZO add-on	8

TAQUITO STATION

includes all four options below

YELLOWTAIL* garlic-ginger soy	
TUNA* yuzu-truffle	
SALMON* tamarind ponzu	
VEGGIE lemon infused olive oil	

35