

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 TATAKI 
oscietra caviar

TO SHARE

A5 KOBE RIBEYE
heritage tomato chimichurri,
kuromitsu sauce ^{GF}


TRUFFLE GLAZED LOBSTER
wakame tempura

GRILLED BROCCOLI
farofa ^{V VG}

WASABI POTATO MASH ^{V GF}

SUSHI

SAMBA COVENT GARDEN
soft shell crab, yellowtail, yuzu tobiko,
bonito flakes, avocado, asparagus,
yuzu 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

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.