

## APERITIVOS

EDAMAME  
sea salt and lime <sup>VG GF</sup>

PLANTAIN CHIPS  
aji amarillo <sup>VG GF</sup>

## SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS  
avocado, miso

ROBATA GRILLED ASPARAGUS  
sweet soy, sesame <sup>VG</sup>

A5 KOBE TATAKI   
oscietra caviar

## TO SHARE

A5 KOBE RIBEYE  
heritage tomato chimichurri,  
kuromitsu sauce <sup>GF</sup>


TRUFFLE GLAZED LOBSTER  
wakame tempura

GRILLED BROCCOLI  
farofa <sup>V VG</sup>

WASABI POTATO MASH <sup>V GF</sup>

## 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

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](http://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.