

TOKYO

£170 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

SMALL PLATES

YELLOWTAIL TIRADITO
jalapeño and lemongrass

A5 KOBE CROQUETTE  
parmesan, squid ink panko, truffle aioli

SALMON TOSTADA
pickled onion, kizami wasabi avocado, purple olive aioli, truffle agave soy

TO SHARE

RIBEYE STEAK
bone marrow, cachaça-peppercorn
sauce

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

GRILLED BROCCOLI
farofa V VG

WASABI POTATO MASH V GF

SUSHI

SAMBAZONIA MAKI 
tuna, salmon, yellowtail, white fish, shrimp,
avocado, truffle, nikkei aji dressing,
hatcho miso, shiso oil

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

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

TRUFFLE FOREST 
hazelnut chocolate mousse, green tea pistachio sponge,
Morello cherry sorbet, chocolate yule log



SUSHISAMBA Festive Menu Special

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

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.