

CHEF'S MORIAWASE

SAMBA 7 PIECES NIGIRI SUSHI 7 kinds of nigiri: salmon, tuna, seabream, hokkaido scallop, yellowtail, spot prawn, unagi	72
SASHIMI 9 pieces, 3 selections salmon, tuna, yellowtail	76
SAMBA ULTIMATE SASHIMI salmon, tuna, o-toro, chu-toro, sea bream, yellowtail, spot prawn, ikura, hokkaido scallop, caviar	290
SAMBA ULTIMATE SASHIMI / MAKI / NIGIRI Sashimi - salmon, tuna, chu-toro, yellowtail Maki - Samba Singapore, Bahia, Chilli Crab Nigiri - salmon, tuna, sea bream	290

SAMBA ROLLS

SAMBA SINGAPORE maine lobster, mango, avocado, soy paper, aji honey truffle ^{GF, E}	36
ASEVICHADO tuna, salmon, white fish, avocado, cucumber, sweet potato, cancha corn, aji amarillo, leche de tigre ^{GF}	35
BAHIA tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca ^E	33
CHILLI CRAB tempura softshell crab, sweet chilli, yuzu mayo	34
THE ROYAL japanese A5 wagyu, cucumber, baby asparagus, avocado, bbq miso	42
AMAZONIA piquillo pepper, asparagus, avocado, cucumber, chilli salsa ^{V, VG}	29
SPICY TUNA toro, avocado, mamenori, jalepeño, spicy kimchi sauce	32
CALIFORNIA ROLL white crab, cucumber, avocado, tobiko, mayo ^E	24
CRISPY SALMON tempura nori roll, cream cheese, aji amarillo, ikura ^{D, E}	32

NIGIRI & SASHIMI

(sushi per 2 piece / sashimi per 3 piece)

O-TORO (fatty tuna)	34	HAMACHI (yellowtail)	26	BOTAN EBI (spot prawn)	38
CHU-TORO (medium fatty tuna)	32	SAKE (salmon)	22	UNAGI (freshwater eel)	20
AKAMI (red tuna)	30	MADAI (sea bream)	22	HOTATEKAI (hokkaido scallop)	30
		HOKKAIDO UNI (sea urchin)	58		

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHISAMBA** is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century.

Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. From the Carnival-inspired colors to the samba beat to the centerpiece sushi and sevice bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!



Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

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All prices are subject to 10% service charge and prevailing government taxes

APERITIVOS

EDAMAME (salty or spicy) ^{V, VG, GF} sea salt, yukari, lime	14	SAMBA MIX ^E tuna, white fish, salmon, rocoto salsa mayo, shiso leaves, nori	36
GUACAMOLE ^{V, VG, GF} avocado, aji amarillo, onion, tortilla chips	22	SALMON TARTARE ^E avocado, tobiko, crispy nori, caviar	28
DOUBLE TORO (per piece) ^{GF} o-toro, chu-toro, yuzu oroshi, crispy garlic	22	A5 JAPANESE WAGYU NIGIRI (per piece) ^{GF} aburi wagyu, garlic soy, foie gras, chives	20
UNI & TUNA (per piece) ^E crispy nigiri rice, smoked roe	24		

SMALL PLATES

YELLOWTAIL TIRADITO truffle soy, caviar, seasonal black truffle ^{GF}	36
JAPANESE A5 WAGYU BEEF GYOZA kabocha purée, sweet soy ^D	28
CRISPY OCTOPUS miso kabocha purée, fennel herb salad, chimichurri ^{GF}	42
CALAMARI yuzu mayo, dry miso, shichimi, jalapeño ^E	24
SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing ^E	33

EMPANADA / 3 per order

CHICKEN red chilli, onion, cheese ^D	32
PORK chorizo, frijoles, black garlic ^D	32

CRISPY TAQUITOS / 2 per order

LOBSTER japanese tartar, yuzu gel, coriander, avocado ^E	38
WAGYU CARNE MOIDA smoked eggplant, sour cream, tomato ^D	25
YELLOWTAIL avocado, white miso, coriander, lime	24
PORK smoked aji panca bbq, garlic, pickled cabbage, yukari, aji amarillo	22
CRISPY TOFU spicy ginger soya, corn tortilla, sesame ^{V, VG, GF}	19

SALADS

SPINACH pomelo, cucumber, wakame, mango lime dressing ^{V, GF}	28
PERUVIAN CORN grilled corn, sweet onions, red chilli, avocado ^{V, VG, GF}	22

RAW

SEVICHE

SAMBA SEVICHE selection of SAMBA signature seviches	48
TUNA WATERMELON furikake, nori, aji amarillo tigre	28
SEA BREAM green chilli, coriander, cancha corn, panca oil	29
SEA BASS leche de tigre, corn, red onion, sweet potato ^{GF}	30
SEAFOOD scallop, prawn, octopus, calamari, pineapple tigre ^{GF}	34

SAMBA x KAVIARI CAVIAR

CAVIAR KRISTAL 30gm	140	CAVIAR KRISTAL 50gm	230	CAVIAR OSCIETRE 50gm	200
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ROBATA

Fresh ingredients Japanese charcoal grill and josper oven

ANTICUCHOS / 2 per order

CHILEAN SEA BASS white miso, chives ^{GF}	39	MUSHROOM crispy quinoa, black truffle ^{V, VG, GF}	20
ANGUS BEEF TENDERLOIN aji panca ^{GF}	30	CHICKEN aji mirasol, crispy quinoa ^{GF}	25

MEAT

SAMBA ULTIMATE ROBATA short ribs, lamb chops, kurobuta pork belly, black cod, chicken & mushroom anticuchos, samba sauce, homemade pickles	218
A5 JAPANESE WAGYU STRIPLOIN samba sauce, wasabi, garlic 150g ^{GF}	148
AUSTRALIAN WAGYU STRIPLOIN truffle sauce, pickled vegetables 300g ^{GF}	118
AUSTRALIAN ANGUS TENDERLOIN spicy soy, foie gras, chives 200g ^{GF}	98
AUSTRALIAN GRASSFED SHORT RIBS chimichurri, BBQ sauce, homemade pickles	70
SPATCHCOCK CHICKEN koji miso, ginger, garlic	50
LAMB CHOPS aji panca, garlic, shallot	68
KUROBUTA PORK BELLY rocoto hoisin, pickled kombu radish	68

FISH

SALMON teriyaki and lime ^{GF}	48
BLACK COD white miso, hajikami, shichimi 220g ^{GF}	84
CHARGRILLED SEA BASS red pepper aji amarillo sauce 330g ^{GF}	69

RICE

SEAFOOD CAZUELA shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce ^{GF, D}	69
MUSHROOM TOBANYAKI black truffle, seasonal mushroom, crispy tofu, coconut milk ^{V, VG, GF}	46

SIDES & EXTRA

VEGETABLES

ASPARAGUS sweet potato purée, yakiniku sauce, furikake	18
CHARGRILLED BROCCOLINI sesame ponzu, chilli garlic ^{V, VG, GF}	18
MISO EGGPLANT tomato ponzu, tofu, green onion, chilli ^{V, VG}	18
ROASTED CAULIFLOWER buck wheat, garlic, ocopa sauce ^{V, D, N}	18
JAPANESE RICE ^{V, VG, GF}	9
MISO SOUP tofu, nameko gold mushroom	9
CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chilli flake, extra virgin olive oil ^{V, VG, GF}	5
SAMBA CHILLI SET fresh chilli, aji panca, aji amarillo ^{V, VG, GF}	10
FRESH WASABI ^{V, VG, GF}	15

SAMBA OMAKASE

Minimum 2 persons

SAMBA OMAKASE	185	WINE PAIRING	129
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