

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 São Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.



Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. Beating at the heart of **SUSHISAMBA** is a deep appreciation for enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

APERITIVOS

EDAMAME sea salt and lime ^{VGVS}	4	GREEN BEAN TEMPURA black truffle aioli ^{GDE}	7
SPICY EDAMAME bonito flakes, lime, rocoto sauce ^F	4.5	PLANTAIN CHIPS aji amarillo ^F	4

SMALL PLATES

WAGYU GYOZA kabocha purée, sweet soy ^{SSGD} 			9
SHRIMP TEMPURA spicy mayo, black truffle vinaigrette ^{SGSH ESS}			10
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{SGEMSS}			8
CRISPY TAQUITOS two per order			
YELLOWTAIL avocado and miso ^{FGSS}			7
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushroom ^{GV S}			6
WAGYU BEEF truffled tofu crema, shichimi, ponzu ^{SGSS} 			8
LOBSTER avocado, aji amarillo mayo ^{SHGE}			7

SALADS

CORN sweet onions, red chili, avocado ^{G VG}			9
GREEN gem lettuce, asparagus, avocado, pistachio, tarragon, basil miso sauce ^{VGNS}			8

RAW

SEVICHE

TUNA cancha, wasabi peas, pomegranate leche de tigre ^{SGF}			10
SALMON tamarind, sesame, seaweed, macadamia, sweet potato ^{FGSS}			9
YELLOWTAIL ginger, garlic soy ^{FSSSG}			12
MIXTO octopus, squid, sea bass, shrimp, leche de tigre ^{FMSHG}			11

TIRADITO

SALMON crispy garlic, kinkan honey, garlic ponzu ^{FSG}			9
YELLOWTAIL jalapeño and lemongrass ^F			10

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and josper oven.

ANTICUCHOS served with peruvian corn

BLACK COD miso ^{D S F}	15
CHICKEN aji amarillo ^{D S}	9
WAGYU RIBEYE aji panca ^{D S G} 🐮	16

MEAT

LAMB CHOP red miso and lime ^{S G}	18
WAGYU TENDERLOIN grilled scallion ^{S S S} 🐮	30

VEGETABLES

EGGPLANT sesame, sweet soy ^{V G S S S S}	9
ASPARAGUS sesame, sweet soy ^{V G S S S S}	7
BROCCOLINI pickled ginger ^{V G S S S S}	7

WAGYU ISHIYAKI

A5 Japanese wagyu 120/gr hot stone, dipping sauces^{S S S F G} 🐮 77

LARGE PLATES

CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, collard greens, farofa, SUSHISAMBA dipping sauces ^{D G}	46
MUSHROOM KAMAMESHI assorted mushroom, black truffle shavings, garlic chips, yuzu soy ^{D G S V}	16
BLACK COD miso, pickled ginger, shichimi ^{F S S S}	28
WHOLE FISH citrus salt, lime ^F	27
WAGYU STRIPLOIN 300gr okinawan sweet potato mash ^D 🐮	43
WAGYU RIBEYE 300gr cachaça-peppercorn sauce ^{D A} 🐮	44

SIDES

JAPANESE STEAMED RICE ^{V G}	3	JOSPER-FIRED MUSHROOM ^{V G S S S S}	6
AJI RICE ^{V G}	6		

SAMBA ROLLS

SAMBA MANAMA toro, avocado, crispy rice, rocoto mayo, date reduction sauce ^{S^GD^ESS^F}	20
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce ^{D^SG^FE^{SS}}	11
TIGER MAKI crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{D^SG^{SH}E}	11
KAMIKANI soft shell crab tempura, cucumber, avocado, crispy quinoa, mango rocoto sauce ^{SH^EG^F}	13
YUTAKA yellowtail aburi, robata asparagus, shaved truffle, avocado, truffle ponzu ^{F^SG}	12
VEGGIE pickled vegetable, avocado, cucumber, sesame, sweet gourd, spring onion, tempura flakes ^{V^GSS^S}	6

CLASSIC ROLLS

SPICY TUNA cucumber, spicy mayo ^{F^{SS}}	9	UNAGI AVOCADO sesame, eel sauce ^{F^SG^{SS}}	7
CALIFORNIA crab, cucumber, avocado, japanese mayo ^{SH^ESS}	9	CUCUMBER sesame ^V	5
SALMON AVOCADO yuzu miso ^{F^SSS}	8	AVOCADO sesame ^V	5

NIGIRI & SASHIMI

A5 JAPANESE WAGYU (beef) ^{G^{KK}}	11	UNAGI (freshwater eel) ^{S^GF}	4
TORO (tuna belly) ^{S^FG}	8	SUZUKI (sea bass) ^{S^GF}	2
AKAMI (tuna) ^{S^FG}	5		
HAMACHI (yellowtail) ^{S^FG}	4		
SAKE (salmon) ^{S^FG}	3		
KANPACHI (amberjack) ^{S^FG}	4		