

SAMBA SUSHI

DOUBLE TORO (per piece) ^{S, F, SP, R} o-toro, chu-toro, yuzu oroshi, crispy garlic	70	A5 JAPANESE WAGYU ABURI (per piece) ^{S, SM, F, SP} aburi wagyu, garlic soy, foie gras, chives	78
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CHEF'S MORIAWASE ^{S, G, SM, F, SH, E, SP, R}

SAMBA 7 PIECES NIGIRI SUSHI	182
SAMBA SASHIMI 9 pieces, 3 selections	177
SAMBA SASHIMI 15 pieces, 5 selections	284
SAMBA ULTIMATE SASHIMI	649
SAMBA ULTIMATE SASHIMI / MAKI / NIGIRI	722

SAMBA ROLLS

SAMBA DUBAI Maine lobster, mango, avocado, soy paper, aji honey truffle ^{S, SH, E, SP}	178
THE ROYAL japanese A5 wagyu, oyster mushroom, caviar, avocado, BBQ miso, crispy garlic ^{S, G, SM, F, SP}	175
BAHIA tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca ^{S, G, SM, F, SH, E, SP, R}	121
ZU-NAGI unagi, foie gras, BBQ sauce, caramelized figs ^{S, G, SM, F, SP}	135
ASEVICHADO tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo ^{S, F, SP, R}	92
AMAZONIA piquillo pepper, palm heart leche de tigre ^{S, G, SM, VG, SP}	68

CLASSIC ROLLS

SHRIMP TEMPURA ^{S, G, SH, E, SP}	75	SPICY TUNA ^{S, SM, F, SH, SP, R}	89	CALIFORNIA ROLL ^{S, G, SH, E, SP, R}	81
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NIGIRI & SASHIMI ^{S, D, G, SM, F, SH, E, SP, R}

(sushi per 2 piece / sashimi per 3 piece)

O-TORO (fatty tuna)	102	SAKE (salmon)	53	IKURA (salmon roe)	72
CHU-TORO (tuna belly)	92	BOTAN EBI (spot prawn)	92	HOKKAIDO HOTATEKAI (scallop)	65
AKAMI (red tuna)	65	SUZUKI (sea bass)	57	TAKO (octopus)	48
HAMACHI (yellowtail)	71	MADAI (sea bream)	54	TAMAGO (japanese omelette)	23
		UNAGI (freshwater eel)	59		

FRESH WASABI ^{VG, SP}	35
MISO SOUP tofu, nameko gold mushroom ^{S, F, SP}	35

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!



APERITIVOS

EDAMAME (salty or spicy) ^{S, VG, SP} sea salt, yukari, lime	39	GREEN BEAN TEMPURA ^{S, G, E, V, SP} black truffle aioli	47
GUACAMOLE ^{S, VG, SP} avocado, aji amarillo, onion, crispy corn tortilla	80	SALMON TARTARE ^{S, G, F, E, SP, R} avocado, tobiko, crispy nori, caviar	92

SAMBA x KAVIARI CAVIAR

CAVIAR BELUGA 50gm ^{S, D, G, F, SP, R}	3800	CAVIAR OSCIETRE 50gm ^{S, D, G, F, SP, R}	1250
CAVIAR BELUGA 100gm ^{S, D, G, F, SP, R}	7500	CAVIAR OSCIETRE 100gm ^{S, D, G, F, SP, R}	2400

SMALL PLATES

CRISPY OCTOPUS miso kabocha puree, fennel herb salad, chimichurri ^{S, D, SH, SP}	158
EMPANADA (3 pieces) chicken, red chili, onion, mozzarella cheese, verde sauce ^{S, D, G, SM, E, SP}	75
JAPANESE A5 WAGYU GYOZA kabocha purée, sweet soy ^{S, D, G, C, SP}	103
PRAWN GYOZA tiger prawn, crab meat, chili ponzu ^{S, G, SH, SP}	86
SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing ^{S, G, SH, E, MT, SP}	83
CALAMARI yuzu mayo, dry miso, shichimi, jalapeño ^{S, G, SM, SH, E, MT, SP}	77

CRISPY TAQUITOS / 2 per order

LOBSTER japanese tartar, yuzu gel, coriander, avocado ^{S, G, SM, C, SH, E, SP}	110
JAPANESE A5 WAGYU smoked eggplant, aji amarillo, tomato ^{S, D, G, C, SP}	78
CHICKEN aji panca, garlic, charred pineapple salsa, avocado ^{S, G, F, SH, SP}	52
CRISPY TOFU spicy ginger soya, corn tortilla, sesame ^{S, SM, VG, SP}	42

SALADS

TOMATO & EGGPLANT heirloom tomatoes, onion, tofu, aji amarillo ^{S, VG, SP}	58
SAMBA CAESAR basil miso, gem lettuce, mixed cress ^{S, N, VG, SP}	58
PERUVIAN CORN grilled corn, sweet onions, red chili, avocado ^{S, VG, SP}	67

RAW

SALMON TIRADITO orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado ^{S, G, F, SP, R}	86
YELLOWTAIL TIRADITO truffle soy, caviar, seasonal black truffle ^{S, F, SP, R}	179

SEVICHES

SAMBA SEVICHE selection of our signature seviches ^{S, G, SM, C, F, SH, SP, R}	376
SALMON aji amarillo, passion fruit, crispy salmon skin ^{S, G, SM, C, F, SP, R}	73
BLUEFIN TUNA aji amarillo leche de tigre, watermelon, peruvian ponzu ^{S, D, G, SM, C, F, E, SP, R}	99
SEA BREAM green chilli, coriander, cancha corn, panca oil ^{S, G, F, SP, R}	88
SEA BASS leche de tigre, corn, red onion, sweet potato ^{S, C, F, SP, R}	99
TOFU sweet potato leche de tigre, pickled shallot ^{S, C, VG, SP, R}	58

ROBATA

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

ANTICUCHOS 2 per order

CHILEAN SEA BASS white miso, chives ^{S, F, SP}	135	EGGPLANT white miso, crispy rice ^{S, SM, VG, SP}	48
ANGUS BEEF TENDERLOIN aji panca ^{S, SP}	89	CHICKEN aji mirasol, crispy quinoa ^{S, SP}	64

POULTRY & MEAT

A5 JAPANESE WAGYU STRIPLOIN samba sauce, wasabi, garlic 100/200g ^{S, G, C, SP}	500/980
BBQ CHICKEN inaka miso, aji panca ^{S, SP}	183
LAMB CHOPS aji panca, garlic, yellow potato ^{S, D, G, SM, SP}	230
AUSTRALIAN BLACK ANGUS TENDERLOIN spicy soy, foie gras, chives, 200g ^{S, SM, SP}	329
AUSTRALIAN WAGYU RIBEYE MB6 yakiniku marinated onion, Japanese mustard sauce 200g ^{S, G, SM, MT, SP}	269
AUSTRALIAN SHORT RIBS chimichurri, BBQ sauce, homemade pickles ^{S, G, SM, C, SP}	224

FISH & SEAFOOD

ALASKAN KING CRAB shallot butter, mizuna salad, goma dressing ^{S, D, G, SM, SH, E, S}	310
SALMON teriyaki and lime ^{S, SM, F, SP}	140
BLACK COD white miso, hajikami, shichimi ^{S, SM, F, SP}	242
JUMBO TIGER PRAWN ponzu butter, lime, chives ^{S, D, SH, E, SP}	280

VEGETABLES

ROASTED CAULIFLOWER pumpkin seeds, ocopa sauce ^{S, D, V, SP}	78
CHARGILLED BROCCOLINI sesame ponzu, chili garlic ^{S, SM, VG, SP}	56
ASPARAGUS katsuobushi bonito, nori, sesame, sweet potato, smoke soy ^{S, G, SM, F, E, SP}	56
CRISPY PERUVIAN YELLOW POTATO ^{S, VG, SP}	44

CLAY POTS

SEAFOOD CAZUELA RICE shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce ^{S, D, C, F, SH, SP}	225
MUSHROOM TOBANYAKI black truffle, seasonal mushroom, crispy tofu, coconut milk ^{S, SM, VG, SP}	136
CRISPY MUSHROOM RICE fresh truffle, assorted japanese mushroom, onsen egg ^{S, G, E, V, SP}	146

SIDES & EXTRA

JAPANESE RICE ^{VG, SP}	25
MISO SOUP tofu, nameko gold mushroom ^{S, F, SP}	35

FRESH TRUFFLE per gram	50
CAVIAR5 gram (add-on to dish)	80
CAVIAR30 gram (add-on to dish)	460

CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flake, extra virgin olive oil ^{VG, SP}	18
CHILI SET fresh chilli, aji panca, aji amarillo ^{S, VG, SP}	25
FRESH WASABI ^{VG, SP}	35

Allergen Disclaimer

While we take every care in preparing your food, please be aware that our kitchens handle ingredients that may contain or come into contact with common allergens, including but not limited to nuts, gluten, dairy, eggs, soy, and shellfish. Despite our best efforts, we cannot guarantee the complete absence of allergens in any of our dishes. By dining with us, you acknowledge and accept this risk. The restaurant shall not be held liable for any allergic reactions or related health issues that may occur as a result of consuming our food. If you have a serious allergy or specific dietary requirement, please inform our staff prior to ordering.

S - soy | D - dairy | G - gluten | SM - sesame | N - nut | C - Celery | F - fish | SH - shellfish | E - egg | V - vegetarian | VG - vegan | MT - mustard | L - lupin bean | SP - sulphites | R - raw
Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness. Written further information is available upon request.

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee