

A P E R I T I V O S

EDAMAME sea salt and lime ^{VG GF}	8
SHISHITO grilled spicy pepper, sea salt, lime ^{VG GF}	11
PLANTAIN CHIPS aji amarillo ^{VG GF}	9
GREEN BEAN TEMPURA black truffle aioli ^{V VG}	14
MISO SOUP yuba, japanese mushrooms, coriander	8

S M A L L P L A T E S

A5 KOBE GYOZA 🍣 kabocha purée and sweet soy	25
GUACAMOLE avocado, onion, crispy corn tortillas ^{VG GF}	13
CRISPY BABY SQUID dried garlic miso, kaffir lime leaves, aji verde	18
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	32
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado, miso	24
LOBSTER avocado, pickled shallots	30
TUNA avocado, yuzu truffle	25
CHICKEN avocado, spicy mango salsa	18
PERUVIAN CORN avocado, biquinho pepper ^{VG}	14
SALADS	
SEAWEED sesame, yuzu caviar ^{VG GF}	15
HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress ^{VG GF}	13
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura ^{VG}	13

R A W

SEVICHE	
TUNA crispy white carrots, spicy red yuzu leche de tigre ^{GF}	22
SALMON tamarind, sesame, seaweed, macadamia ^{GF}	19
CLASSICO white fish, sweet potato, cancha, plantain chips, coconut leche de tigre ^{GF}	19
MUSHROOM portobello, shimeji, avocado, aji panca leche de tigre ^{VG GF}	12
TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive ^{GF}	18
TORO yuzu dressing, wasabi pickle, black truffle, yuzu caviar	22
YELLOWTAIL jalapeño and lemongrass	16

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn

BLACK COD miso ^{GF}	34
PORK BELLY butterscotch miso	22
A5 WAGYU kuromitsu ^{GF}	45

MEAT

LAMB CHOP red miso and lime	40
POUSSIN A LA BRASA aji amarillo aioli	24
RIBEYE STEAK bone marrow, cachaça-peppercorn sauce	49
PORK RIB charred pineapple salsa, soy glaze	30
VEAL CHOP truffle butter ^{GF}	32

VEGETABLES

EGGPLANT mustard miso, bubu arare ^{VG}	14
ASPARAGUS sesame, sweet soy ^{VG}	16

J A P A N E S E W A G Y U

KOBE ISHIYAKI 130g  hot stone, dipping sauces, pickled plums	148
ROBATA-GRILLED KOBE RIBEYE  kabocha, kuromitsu, mustard cress ^{GF}	165

L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice ^{GF}	46
VEGETABLE MOQUECA okra, coconut milk, dendê oil, plantain, truffle rice ^{VG GF}	36
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with farofa and SUSHISAMBA dipping sauces	65
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips ^{V VG}	24
ROBATA BLACK COD peruvian asparagus, miso ^{GF}	49
WHOLE SEA BASS lime butter, citrus salt ^{GF}	38
TOMAHAWK RIB STEAK (1KG) charred orange, crispy leek, chimichurri, cachaça-peppercorn sauce ^{GF}	100

S A M B A R O L L S

SAMBA COVENT GARDEN soft shell crab, yellowtail, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso	26
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	20
MANGO CRUSH tuna, salmon, cream cheese, avocado, asparagus, wasabi tobiko, ginger sweet soy, mango dressing	24
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	23
VEGGIE cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame ^{V VG}	13
SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	20
VEGETABLE SASA HANDROLL avocado, asparagus, quinoa, shishito pepper, coriander, red onion ^{V VG}	20

C L A S S I C R O L L S

SPICY TUNA cucumber, spicy mayo	17	SALMON AVOCADO yuzu miso ^{GF}	14
NEGITORO tuna belly, takuwan ^{GF}	21	CUCUMBER sesame ^{VG GF}	8
CALIFORNIA crab, cucumber, avocado, japanese mayo	22	AVOCADO sesame ^{VG GF}	8

N I G I R I & S A S H I M I

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
TORO (tuna belly)	17	18
AKAMI (tuna)	13	14
HAMACHI (yellowtail)	15	16
SAKE (salmon)	12	13
ZUWAI GANI (snow crab)	14	15
SUZUKI (sea bass)	12	13
SABA (mackerel)	11	12
UNAGI (freshwater eel)	13	15
IBODAI (butterfish)	13	15
IKURA (salmon roe)	16	17
EBI (shrimp)	13	14

SUPREME KOBE NIGIRI 🍣 35
seared A5 Kobe, foie gras, shaved truffle, balsamic soy reduction

SASHIMI OMAKASE
assortment of 3 30 | assortment of 5 43

NIGIRI OMAKASE 7 pieces of nigiri 35

VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki ^{V VG} 17

FRESH WASABI 5G ^{VG GF} 5
OSCIETRA CAVIAR 10G crispy nori 42

S I D E S

JAPANESE STEAMED RICE ^{VG GF}	6	GRILLED BROCCOLI farofa ^{V VG}	8
AJI AMARILLO RICE ^{VG GF}	8	BLACK TRUFFLE RICE ^{VG GF}	20
PAPAS FRITAS garlic mayo ^{V VG}	10	WASABI POTATO MASH ^{V GF}	8

V: Vegetarian VG: Can be made Vegan GF: Gluten Free

TASTE OF SAMBA

Experience the essence of Japanese, Brazilian, and Peruvian cuisine with a multi-course selection of our signature items.

S I G N A T U R E

£95pp


EDAMAME
sea salt and lime ^{VG GF}

PLANTAIN CHIPS
aji amarillo ^{VG GF}

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

TUNA SEVICHE
crispy white carrots, spicy red yuzu leche de tigre ^{GF}

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive ^{GF}

A5 KOBE GYOZA 
kabocha purée and sweet soy

POUSSIN A LA BRASA
aji amarillo aioli

GRILLED TIGER PRAWNS
yuzu kosho butter ^{GF}

GRILLED BROCCOLI
farofa ^{V VG}

CALIFORNIA ROLL
crab, cucumber, avocado, japanese mayo

NIGIRI
chef selection

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream ^V

P R E M I U M

£115pp

EDAMAME
sea salt and lime^{VG GF}

PLANTAIN CHIPS
aji amarillo^{VG GF}

CHICKEN TAQUITOS
avocado, spicy mango salsa

SEAWEED SALAD
sesame, yuzu caviar^{VG}

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayo, black truffle vinaigrette

BLACK COD ANTICUCHOS
miso, peruvian corn^{GF}

LAMB CHOP
red miso and lime

WHOLE SEA BASS
lime butter, citrus salt^{GF}

AJI AMARILLO RICE^{VG GF}

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

NIGIRI
premium chef selection

JAPANESE APPLE CRUMBLE
soy toffee sauce, coconut crumble, chocolate and cookie ice cream^V

U L T I M A T E

£135pp

EDAMAME
sea salt and lime^{VG GF}

PLANTAIN CHIPS
aji amarillo^{VG GF}

LOBSTER TAQUITOS
avocado, pickled shallots

GREEN SALAD
gem lettuce, asparagus, avocado, sesame dressing, wakame tempura^{VG}

CRISPY BABY SQUID
dried garlic miso, kaffir lime leaves, aji verde

TORO TIRADITO
yuzu dressing, wasabi pickle, black truffle, yuzu caviar

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA BLACK COD
miso^{GF}

TRUFFLE RICE^{VG GF}

SAMBA COVENT GARDEN ROLL
soft shell crab, yellowtail, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso

SUPREME KOBE NIGIRI 🐮
seared a5 kobe, foie gras, shaved truffle, balsamic soy reduction

MOUSSE DE ORO
dark chocolate mousse, raspberry jelly, passion fruit sorbet, gold leaf

V E G E T A R I A N

£80pp

EDAMAME

sea salt and lime^{VG GF}

PLANTAIN CHIPS

aji amarillo^{VG GF}

PERUVIAN CORN TAQUITOS

avocado, biquinho pepper^{VG}

GREEN BEAN TEMPURA

black truffle aioli^{V VG}

SEAWEED SALAD

sesame, yuzu caviar^{VG}

MUSHROOM SEVICHE

portobello, shimeji, avocado, aji panca leche de tigre^{VG GF}

VEGETABLE MOQUECA

okra, coconut milk, dendê oil, plantain, truffle rice^{VG GF}

ASPARAGUS

sesame, sweet soy^{VG}

VEGGIE MAKI

cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame^{V VG}

NIGIRI

chef selection^{V VG}

CHOCOLATE BANANA CAKE

maple butter, plantain chip, vanilla rum ice cream^V

G L U T E N F R E E

£110pp

EDAMAME

sea salt and lime^{VG GF}

PLANTAIN CHIPS

aji amarillo^{VG GF}

TUNA SEVICHE

crispy white carrots, spicy red yuzu leche de tigre^{GF}

SEAWEED SALAD

sesame, yuzu caviar^{VG GF}

KANPACHI TIRADITO

yuzu, black truffle oil, garlic, chive^{GF}

BLACK COD ANTICUCHOS

miso, peruvian corn^{GF}

RIBEYE STEAK

cachaça-peppercorn sauce^{GF}

WHOLE SEA BASS

lime butter, citrus salt^{GF}

AJI AMARILLO RICE^{VG GF}

CALIFORNIA ROLL

crab, cucumber, avocado^{GF}

NIGIRI

chef selection^{GF}

ASSORTED MOCHI

soft japanese rice cake filled with ice cream, served with white chocolate ganache^{V VG GF}

S O M M E L I E R P A I R I N G S

SIGNATURE FLIGHT

£65pp

NYETIMBER "ROSÉ", BRUT, WEST SUSSEX & HAMPSHIRE, ENGLAND ^{100ml}

GINJO "CHERRY BOUQUET" OKA, DEWAZAKURA, YAMAGATA ^{50ml}

ALVARINHO "MILAGRES" QUINTA DA PEDRA,
MONÇÃO E MELGAÇO, PORTUGAL ^{100ml}

BARBARESCO, CERETTO, PIEDMONT, ITALY ^{125ml}

JUNMAI 58 YAMAHAI "AIKAWAHOMARE" KEIGETSU, KŌCHI, JAPAN ^{50ml}

MADEIRA 20 YEAR OLD, "TERRANTEZ" H&H, PORTUGAL ^{50ml}

PREMIUM FLIGHT

£85pp

RUINART "BLANC DE BLANCS" BRUT, REIMS, FRANCE ^{100ml}

JUNMAI 58 YAMAHAI "AIKAWAHOMARE" KEIGETSU, KŌCHI, JAPAN ^{50ml}

SAINT-PÉRAY "MARSANNE/ROUSSANNE" LA BELLE DE MAI,
JEAN-LUC COLOMBO, RHÔNE VALLEY, FRANCE GREECE ^{100ml}

TOURIGA NACIONAL, QUINTA DO CRASTO,
DOURO, PORTUGAL ^{125ml}

GINJO JUNMAI "BLACK DRAGON" KOKURYU, FUKUI ^{50ml}

VIN DE CONSTANCE, KLEIN CONSTANTIA,
CONSTANTIA, SOUTH AFRICA ^{50ml}

ULTIMATE FLIGHT

£125pp

LA GRANDE DAME "VINTAGE" VEUVE CLICQUOT, BRUT, REIMS 100ml

GINJO, VANISHING POINT "TOKUSEN" KOSHI NO KANBAI,
NIIGATA, JAPAN 50ml

ASSYRTIKO, DOMAINE SIGALAS, SANTORINI, GREECE 100ml

CHÂTEAU LASSEGUE "GRAND CRU CLASSÉ" SAINT EMILION,
BORDEAUX, FRANCE 125ml

DAIGINJO "HEART OF GOLD" KINSHO, TAMAGAWA,
KYOTO, JAPAN 50ml

"ROSÉ" ICEWINE, CABERNET FRANC, PELLER ESTATE,
NIAGARA PENINSULA, CANADA 50ml

SAKE FLIGHT

£60pp

SPARKLING NIGORI, TOBIROKU "FESTIVAL OF STARS" DEWAZAKURA,
YAMAGATA, JAPAN 50ml

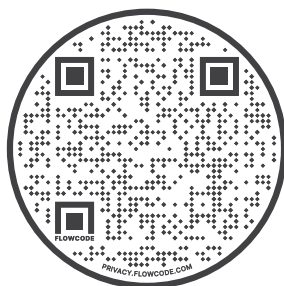
JUNMAI 58 YAMAHAI "AIKAWAHOMARE" KEIGETSU,
KŌCHI, JAPAN 50ml

JUNMAI "VINTAGE 2017" KIMOTO, MUROKA, SHIRAKABEGURA,
HYOGO, JAPAN 50ml

GINJO JUNMAI "BLACK DRAGON" KOKURYU, FUKUI 100ml

DAIGINJO "HEART OF GOLD" KINSHO, TAMAGAWA,
KYOTO, JAPAN 50ml

JUNMAI, "TIME MACHINE" TAMAGAWA,
KYOTO, JAPAN 50ML



According to the NHS, adults need around 2000 kcal a day.
Scan the QR code to view calorie information.

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.

Regional Executive Sushi Chef Kazutoshi Kawada

Executive Chef Philippe Carponen

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