

A P E R I T I V O S

EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	11
PLANTAIN CHIPS aji amarillo	9
GREEN BEAN TEMPURA black truffle aioli	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, aji amarillo, onion, crispy corn tortillas	12
FOIE GRAS & DUCK HARUMAKI marigold apple cress, cherry sake gelée	28
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 KARAAGE oscietra caviar, spicy crema	32
PERUVIAN CORN avocado, biquinho pepper	14
SALADS	
SEAWEED sesame, yuzu caviar	15
HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress	13
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura	13

R A W

SEVICHE	
TUNA crispy white carrots, spicy red yuzu leche de tigre	22
SALMON tamarind, sesame, seaweed, macadamia	19
WATERMELON mixed vegetables, bubu arare, pineapple leche de tigre	12
TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive	18
TORO yuzu soy, 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	34
PORK BELLY butterscotch miso	22
WAGYU kuromitsu	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

VEGETABLES

EGGPLANT mustard miso, bubu arare	14
ASPARAGUS sesame, sweet soy	16

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

KOBE ISHIYAKI 120g 	148
hot stone, dipping sauces, pickled plums	

ROBATA-GRILLED KOBE RIBEYE 	165
kabocha, kuromitsu, mustard cress	

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	46
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CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with farofa and SUSHISAMBA dipping sauces	65
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MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips	24
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ROBATA BLACK COD peruvian asparagus, miso	49
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ROBATA SEA BASS citrus salt	38
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CHATEAUBRIAND grilled purple potatoes, pickled wasabi butter, cachaça-peppercorn sauce	120
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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, aji 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	13
SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	20

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

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

FRESH WASABI 5G 5
OSCIETRA CAVIAR 10G crispy nori 42

S I D E S

JAPANESE STEAMED RICE	6	GRILLED BROCCOLI	8
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	20
PAPAS FRITAS	10	GRILLED PERUVIAN POTATOES	8

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

PLANTAIN CHIPS
aji amarillo

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

TUNA SEVICHE
crispy white carrots, spicy red yuzu leche de tigre

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

A5 KOBE GYOZA
kabocha purée and sweet soy

POUSSIN A LA BRASA
aji amarillo aioli

GRILLED TIGER PRAWNS
yuzu kosho butter

GRILLED BROCCOLI

CALIFORNIA ROLL
snow crab, cucumber, avocado, citrus mayo, truffle oil

NIGIRI
chef selection

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

P R E M I U M

£115pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

LOBSTER TAQUITOS
avocado, pickled shallots

SEAWEED SALAD
sesame, yuzu caviar

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

BLACK COD ANTICUCHOS
miso, peruvian corn

LAMB CHOP
red miso and lime

ROBATA SEA BASS
citrus salt

AJI AMARILLO RICE

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

U L T I M A T E

£135pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

CHICKEN KARAAGE TAQUITOS
oscietra caviar, spicy crema

GREEN SALAD
gem lettuce, asparagus, avocado, sesame dressing, wakame tempura

FOIE GRAS & CONFIT DUCK HARUMAKI
marigold apple cress, cherry sake gelée

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

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA BLACK COD
miso

TRUFFLE RICE

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

PLANTAIN CHIPS
aji amarillo

PERUVIAN CORN TAQUITOS
avocado, biquinho pepper

GREEN BEAN TEMPURA
black truffle aioli

SEAWEED SALAD
sesame, yuzu caviar

WATERMELON SEVICHE
mixed vegetables, bubu arare, pineapple leche de tigre

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips

ASPARAGUS
sesame, sweet soy

JAPANESE STEAMED RICE

VEGGIE MAKI
cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame

NIGIRI
chef selection

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

G L U T E N F R E E

£110pp

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

TUNA SEVICHE
crispy white carrots, spicy red yuzu leche de tigre

SEAWEED SALAD
sesame, yuzu caviar

KANPACHI TIRADITO
yuzu, black truffle oil, garlic, chive

BLACK COD ANTICUCHOS
miso, peruvian corn

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA SEA BASS
citrus salt

AJI AMARILLO RICE

CALIFORNIA ROLL
snow crab, cucumber, avocado, citrus mayo, truffle oil

NIGIRI
chef selection

ASSORTED MOCHI
soft japanese rice cake filled with ice cream, served with white chocolate ganache

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 PERAY "MARSANNE/ROUSSANNE" LA BELLE DE MAI,
JEAN-LUC COLOMBO, RHONE 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

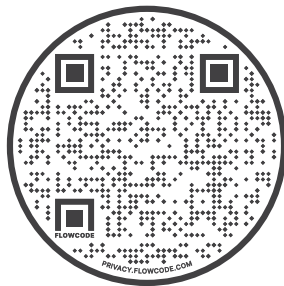
JUNMAI 58 YAMAHAI "AIKAWAHOMARE" KEIGETSU,
KŌCHI, JAPAN 50ml

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

Culinary Director Lee Bull



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