APERITIVOS

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

SMALL PLATES

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

A5 KOBE CROQUETTE parmesan, squid ink panko, truffle aioli 25

CRISPY TAQUITOS two per order

YELLOWTAIL avocado, miso 24
LOBSTER avocado, pickled shallots 30
CHICKEN avocado, spicy mango salsa 18
PERUVIAN CORN avocado, biquinho pepper VG 14

SALADS

SEAWEED sesame, yuzu caviar VG GF 15
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura VG 13

RAW

SALMON TOSTADA pickled onion, kizami wasabi avocado, purple olive aioli, truffle agave soy 22

SEVICHE

TUNA crispy white carrots, spicy red yuzu leche de tigre GF 22
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

SUSHISAMBA Festive Menu Special

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.

ROBATA

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

VEGETABLES

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

JAPANESE WAGYU

KOBE ISHIYAKI 130g 148
hot stone, dipping sauces, pickled plums

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

LARGE PLATES

SIRLOIN TOBANYAKI seasonal vegetables, sweet sesame soy, truffle GF	62
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 **SUSHI**SAMBA dipping sauces	65
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips V VG	24
WHOLE LOBSTER (600G) truffle butter, mixed greens, calamansi dressing	68
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

SIDES

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

SUSHISAMBA Festive Menu Special

Corporate Chef John Um Executive Chef Philippe Carponen

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

SAMBA ROLLS

SAMBAZONIA tuna, salmon, yellowtail, white fish, shrimp, avocado, truffle, nikkei aji dressing, hatcho miso, shiso oil — 26

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

AKANE negitoro, tuna, spicy tuna, pickled radish, wasabi chimichurri — 24

TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce — 23

CARIOCA salmon, crab, shrimp, avocado, cream cheese, nori tempura flakes, tobiko, ginger sweet soy, mango dressing — 25

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, cress GF V VG — 20

CLASSIC ROLLS

SPICY TUNA cucumber, spicy mayo — 17

CALIFORNIA crab, cucumber, avocado, japanese mayo — 22

SALMON AVOCADO yuzu miso GF — 14

CUCUMBER sesame VG GF — 8

AVOCADO sesame VG GF — 8

NIGIRI & SASHIMI

	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
3 pieces 30 | 5 pieces 43

NIGIRI OMAKASE 7 pieces 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

Festive
TASTE OF SAMBA

Elevate your holiday traditions with our seasonal **Taste of Samba** menu, featuring a decadent selection of **truffle-inspired** dishes.

£155pp | 2-guest minimum

EDAMAME
sea salt and lime VG GF

PLANTAIN CHIPS
aji amarillo VG GF

SALMON TOSTADA
pickled onion, kizami wasabi avocado, purple olive aioli, truffle agave soy

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

A5 KOBE CROQUETTE
parmesan, squid ink panko, truffle aioli

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

SIRLOIN TOBANYAKI
seasonal vegetables, sweet sesame soy, truffle GF

WHOLE LOBSTER (600G)
truffle butter, mixed greens, calamansi dressing

JAPANESE STEAMED RICE VG GF

SAMBAZONIA MAKI
tuna, salmon, yellowtail, white fish, shrimp, avocado, truffle, nikkei aji dressing, hatcho miso, shiso oil

NIGIRI
premium chef selection

TRUFFLE FOREST
hazelnut chocolate mousse, green tea pistachio sponge, morello cherry sorbet, chocolate yule log

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

TASTE OF SAMBA

Experience the essence of **SUSHI**SAMBA through our chef-curated tasting menus, showcasing a multi-course selection of signature dishes.

P R E M I U M

£115pp | 2-guest minimum

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

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

ULTIMATE

£135pp | 2-guest minimum

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

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

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

VEGETARIAN

£80pp | 2-guest minimum

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

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

GLUTEN FREE

£110pp | 2-guest minimum

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

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

SOMMELIER PAIRINGS

SIGNATURE FLIGHT
£69pp

NYETIMBER “ROSÉ”, BRUT, WEST SUSSEX & HAMPSHIRE, ENGLAND 100ml

DIAGINJO JUNMAI “RAKUFUMAI” KIMOTO, IZUMIBASHI,
KANAGAWA, JAPAN 50ml

MALVAZIA FINA “ASSÍRIO” FORAL DE ÉVORA, CARTUXA FEA,
ÉVORA, ALENTEJO, PORTUGAL 100ml

BARBARESCO, CERETTO, PIEDMONT, ITALY 125ml

WHITE PORT “FINE WHITE” DOW’S, DOURO VALLEY PORTUGAL 50ml

PORT TAWNY 20 YEAR OLD, GRAHAM’S 50ml

PREMIUM FLIGHT
£85pp

RUINART “BLANC DE BLANCS” BRUT,
REIMS, FRANCE 100ml

TOKUBETSU HONJOZO “SHOGUN’S CHOICE” SOHOMARE,
TOCHIGI, JAPAN 50ml

SAINT-PÉRAY “MARSANNE/ROUSSANNE” LA BELLE DE MAI,
JEAN-LUC COLOMBO, RHÔNE VALLEY, FRANCE 100ml

TOURIGA NACIONAL, QUINTA DO CRASTO,
DOURO, PORTUGAL 125ml

GINJO JUNMAI “SLEEPING BEAUTY” HIYAOROSHI, MASUMI,
NAGANO, JAPAN 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

KOSHU “PIPA” ARUGA BRANCA, KATSUNUMA WINERY,
YAMANASHI, JAPAN 100ml

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

DIAGINJO JUNMAI “RAKUFUMAI” KIMOTO, IZUMIBASHI,
KANAGAWA, JAPAN 50ml

PORT TAWNY 20 YEAR OLD, GRAHAM’S 50ml

SAKE FLIGHT
£65pp

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

TOKUBETSU HONJOZO “SHOGUN’S CHOICE” SOHOMARE,
TOCHIGI, JAPAN 50ml

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

TOKUBETSU JUNMAI “HEART OF OAK” TAMAGAWA,
KYOTO, JAPAN 100ml

GINJO JUNMAI “SLEEPING BEAUTY” HIYAOROSHI, MASUMI,
NAGANO, JAPAN 50ml

JUNMAI “HAPPY BRIDE” KOMEKOME, KAMOIZUMI,
HIROSHIMA, 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.

Corporate Chef John Um Executive Chef Philippe Carponen

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

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