

SUSHISAMBA®
TERRACE MENU

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
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	32
CRISPY BABY SQUID dried garlic miso, kaffir lime leaves, aji verde	18
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 O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

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

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

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

ROBATA-GRILLED KOBE RIBEYE 🐮 kabocha, kuromitsu, mustard cress^{GF} 165

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, cachaca-peppercorn sauce ^{GF}	100

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

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

VEGETABLE SASA HANDROLL avocado, asparagus, quinoa, shishito pepper, 20
coriander, red onion^{V VG}

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

	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

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