

SUSHISAMBA®

Vivo Menu

2-courses | 29.50

COCONADA 10

(NON-ALCOHOLIC)

Citrus-boosted orange and pineapple juice shaken with homemade Brazilian lemonade.

GENMAI FIZZ 15

Brioche-infused Veuve Clicquot Champagne, apple juice and genmaicha-infused Grey Goose La Poire vodka, topped with soda.

VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS 21

choose one from each course

SEAFOOD TEMPURA

yuzu kosho mayo

A5 KOBE GYOZA

kabocha purée and sweet soy
supplement + 10

PERUVIAN CORN TAQUITOS

avocado,
biquinho pepper

GUACAMOLE

avocado, aji amarillo, onion,
crispy corn tortillas

SEAWEED SALAD

sesame, yuzu caviar

CRISPY YELLOWTAIL TAQUITOS

avocado, miso
supplement + 8

WATERMELON SEVICHE

mixed vegetables, bubu arare,
pineapple leche de tigre

ROCK SHRIMP TEMPURA

snap pea julienne, spicy mayo, black truffle
supplement + 12

CRISPY CHICKEN TONKATSU

white cabbage, sesame

VEGETABLE MOQUECA

chimichurri rice,
crispy coconut

ROBATA LAMB CHOP

red miso, lime
supplement + 15

ROBATA BLACK COD

peruvian asparagus, miso
supplement + 20

OCTOPUS & CHORIZO ANTICUCHOS

peruvian corn, red miso

ROBATA SALMON DONBURI

japanese rice, charred
green beans, teriyaki

MUSHROOM TOBANYAKI

assorted mushrooms, truffle,
yuzu soy, garlic chips

GRILLED RIBEYE STEAK

bone marrow, cachaca
peppercorn sauce
supplement + 20

SUSHI & NIGIRI SELECTION

chef's choice
supplement + 25

ASSORTED MOCHI

soft japanese rice cake filled with ice cream served with white chocolate ganache
supplement + 5

All prices include 20% VAT. A discretionary 15% service charge will be added to the bill

www.sushisamba.com | [@sushisamba](https://www.instagram.com/sushisamba)