

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.

choose one from each course

CRISPY SEAFOOD

yuzu kosho mayo

SEAWEED SALAD

sesame, yuzu caviar^{VG GF}

A5 KOBE GYOZA 🐮

kabocha purée and sweet soy
supplement + 10

CRISPY YELLOWTAIL TAQUITOS

avocado, miso
supplement + 8

PERUVIAN CORN TAQUITOS

avocado,
biquinho pepper^{VG}

MUSHROOM SEVICHE

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

GUACAMOLE

avocado, onion,
crispy corn tortillas^{VG GF}

ROCK SHRIMP TEMPURA

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

CRISPY CHICKEN KATSU

white cabbage, sesame

OCTOPUS & CHORIZO ANTICUCHOS

peruvian corn, red miso

VEGETABLE MOQUECA

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

ROBATA SALMON DONBURI

japanese rice, charred
green beans, teriyaki^{GF}

ROBATA LAMB CHOP

red miso, lime
supplement + 15

MUSHROOM TOBANYAKI

assorted mushrooms, truffle,
yuzu soy, garlic chips^{V VG}

ROBATA BLACK COD

peruvian asparagus, miso^{GF}
supplement + 20

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^{V VG}
supplement + 5

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

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)