PREMIUM JAPANESE TEA

GYOKURO SAMURAI | 100
Japan
Flavor notes: Herbaceous, Vegetal & Mineral
Several weeks before the harvest, the plantation is shaded to infuse the leaves with chlorophyll, which results in a unique and verdant taste, recognised by connoisseurs worldwide. This intoxicating TWG Tea green tea yields an exquisite nectar, boasting a tannin-free infusion with the sweet scent of fresh grass. A work of art.

JAPANESE TEA SELECTION

JUGETSUDO ORGANIC SENCHA ASA | 28
Fujieda, Shizuoka, Japan - Spring harvested Organic Sencha ASA

JUGETSUDO ORGANIC GENMAICHA WITH MATCHA | 28
Fujieda, Shizuoka, Japan - Made of summer Sencha blended with roasted rice and matcha powder

JUGETSUDO ORGANIC HOJICHA | 28
Fujieda, Shizuoka, Japan - Organic Hojicha, intense aromas of coffee and vanilla, dried fruits, cocoa and toast

JUGETSUDO ORGANIC EARL GREY | 30
Fujieda, Shizuoka, Japan | Cultivars: Yutaka Midori, Asahi
Organic Japanese Earl Grey is a well-balanced brew of Wakoucha (Japanese Black tea) and bergamot. It has an elegant fragrance, medium astringency, and a well-rounded mouthfeel.

FUJI NO HARU MATCHA | 30
Okabe, Shizuoka
A spring harvest Matcha with a medium body, well-balanced touch of umami, and a medium astringency.
Available as: Cappuccino-Latte-Macchiato.

COFFEE

ORGANIC Brazilian blend
AMERICANO | 26
ESPRESSO | 24
CAPPUCCINO | 26
LATTE | 26

FLAVORED TEA INFUSIONS

NEWBY - CHAMOMILE FLOWERS | 28
NEWBY - PEPPERMINT | 28
NEWBY - ROOIBOS ORANGE | 28
NEWBY - ENGLISH BREAKFAST | 28
NEWBY - EARL GREY | 28

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee

Only at **SUSHI**SAMBA will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHI**SAMBA is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century.
Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHI**SAMBA experience is truly unique. From the Carnaval-inspired colors to the samba beat to the centerpiece sushi and seviche bar, the soul of **SUSHI**SAMBA is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

DESSERT WINES

	60ML
NV SHERRY CREAM EAST INDIA, LUSTAU SPAIN	35
NV FLORALIS MOSCATEL ORO, TORRES SPAIN	55
MEIRI UMESHU JAPAN	95
2019 VINTAGE PORT, QUINTA DO PASSADOURO PORTUGAL	140
1955 DON PX CONVENTO SELECCIÓN, BODEGAS TORO ALBALA SPAIN	330
2015 CHATEAU D'YQUEM FRANCE	480

DESSERT COCKTAILS

BAHIA COLADA Silky & Botanical Tanqueray gin, fernet & cacao, coconut, matcha	85
PICHAÇÃO Rich & Fruity Aged rum, Mancino Kopi vermouth, orange, chocolate, banana	85
CREMOSO D Creamy & Fluffy Pisco Acholado, cognac, creme de cassis, cream	85

SPIRITS

	25ML
HIBIKI HARMONY	120
YAMAZAKI 12 YO	250
THE MACALLAN 18 YO DOUBLE CASK	290
JOHNNIE WALKER BLUE LABEL	295
CHIVAS REGAL 25 YO	380
THE MACALLAN RARE CASK	410
THE GLENLIVET 25 YO	620
THE GLENROTHES 1976	1200
HENNESSY XO	210
REMY XO	250
REMY LOUIS XIII	2800

Allergen Disclaimer

While we take every care in preparing your food, please be aware that our kitchens handle ingredients that may contain or come into contact with common allergens, including but not limited to nuts, gluten, dairy, eggs, soy, and shellfish. Despite our best efforts, we cannot guarantee the complete absence of allergens in any of our dishes.
By dining with us, you acknowledge and accept this risk.
The restaurant shall not be held liable for any allergic reactions or related health issues that may occur as a result of consuming our food. If you have a serious allergy or specific dietary requirement, please inform our staff prior to ordering.

DESSERT MENU

SAMBA DESSERT PLATTER D, G, E, S, V, N, SP 135 / 375

COCONUT TAPIOCA PANNA COTTA S, VG, SP 55
mango salsa and sorbet, soursop

BURNT CHEESECAKE D, G, E, S, V, SP 62
caramelized cancha, cancha tuille, vanilla crème fraîche

MANJARI CHOCOLATE FONDANT D, E, V, N, SP 65
hazelnut ice cream

JAPANESE STONE D, G, E, S, N, SP 62
mascarpone mousse, yuzu, cherry, almond financier, chocolate ganache

JAPANESE DOUGHNUT ANDAGI D, G, E, SM, S, V, SP 68
black sesame ice cream, raspberry and mango purée

PINEAPPLE D, E, S, V, SP 69
caramelized baby pineapple, coconut crème brûlée and sorbet

SELECTION OF MOCHI ICE CREAM D, E, S, V, N, SP 63
3 flavour assortment

SAMBA POPS / 3 per order D, V, SP 48
chicha morada sorbet, crispy raspberry, white chocolate, lime

FRUIT PLATTER VG, SP 60

ICE CREAM D, E, S, V, SP AND SORBET SELECTION S, VG, SP 25
(PER SCOOP)
black sesame, mango, coconut, lemon, lychee, green tea

S - soy | D - dairy | G - gluten | SM - sesame | N - nut | C - Celery | F - fish | SH - shellfish | E - egg | V - vegetarian | VG - vegan
MT - mustard | L - lupin bean | SP - sulphites

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