

COCKTAILS

SIGNATURE SERVES

**Cocktails created over the years at our SUSHISAMBA locations,
by our bar team – both past and present.**



SAMBA SOUR Fresh, Citrus, Velvety

17

A modern Pisco Sour, for the modern Pisco Sour drinker. BarSol Primera Quebranta pisco, Maraschino liqueur and turmeric, shaken hard with Japanese citrus and vegan egg whites. Served up.



RIO DE ORO Smoky, Citrusy, Earthy

16

Genmaicha-infused Ojo de Dios mezcal, peach liqueur, vanilla cordial, and lemon, topped with Franklin & Sons pineapple almond soda. Served long over ice.



TOM YAM Fresh, Fiery, Cooling

18

Bombay Sapphire gin, coriander infusion, chili, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus. Served long.



SAKE SPRITZ Light, Fresh, Floral

18

Château Minuty Prestige Rosé wine and St. Germain elderflower liqueur. Spritzed with Mio sparkling sake and grapefruit oils. Served long.



GOLDEN PEAR Floral, Citrusy, Effervescent

19

Grey Goose La Poire vodka, Lillet Blanc and Champagne cordial. Stirred with plum bitters, yuzu and lychee liqueur. Stirred and served up.



PANDANA Floral & Herbaceous

16

Pandan-infused KAY sake, coconut oil-washed cachaça, and lychee cordial. Served short over a block of ice.



LYCHEE COOLER Creamy, Tropical, Fresh

18

Grey Goose Le Citron vodka, St. Germain elderflower liqueur and vanilla. Shaken hard with coconut cream and lychee water. Served long.



CAFÉ MILLONARIO Rich, Velvety, Aromatic

17

Our take on the iconic espresso martini. Coffee washed Bacardi Carta Negra rum, spiced maple and dark chocolate liqueur. Shaken with the obligatory shot of espresso. Served up.



MANGO GROVE Vibrant, Herbaceous, Fresh

18

Desi Daru mango vodka, homemade mint wine and fresh lime. Shaken and served long over ice.



KYOTO SPRITZ Floral, Fruity, Bright

16

St. Germain elderflower liqueur, sake, white peach purée, lemon, and corn syrup. Served long over ice.



KOBE COCKTAIL Rich, Nutty, Velvety

29


Kobe fat washed Suntory Toki whisky, salted caramel and maple. Stirred until icy cold and served short over ice.


COCKTAILS


SAMBA SERVES


Inspired by flavors changing with the seasons. The below list of cocktails have been created in-house by our talented bar team.


SAMBATINI® Our monthly inspiration created in-house by our bar team. MP
Ask your server for details.


 **RYU'S LEGEND** Tantalizing & Complex 16
Belvedere Pure vodka, sake, and passionfruit purée. Churned through crushed ice with ginger, sancho pepper and agave. Served short.


 **MEZCALITA** Smoky, Aromatic, Balanced 18
Ojo de Dios mezcal, pineapple genmaicha cordial, white cacao liqueur, vanilla essence, coriander. Shaken and served up.


 **PINEAPPLE PALOMA** Bright, Zesty, Refreshing 17
El Rayo Plata and Reposado tequila, pineapple oleo saccharum and lime. Shaken and topped with Franklin & Sons pink grapefruit soda. Served long over ice.

 **TOMMY'S TEMPORADO** Spicy, Bold, Refreshing 18
El Rayo Plata tequila, Ojo de Dios ODD Hibiscus mezcal, lime, mint and strawberry oleo saccharum, spiked with green tabasco. Shaken and served short over ice.

 **SAKURA NEGRONI** Smooth, Bitter, Complex 18
Bombay Sapphire gin, Campari, Antica Formula vermouth, cherry cordial, and cherry bitters. Stirred, served short over an ice block.

 **WHISKY HIGHBALL** Crisp, Bright, Refreshing 17
Suntory Toki whisky, Saicho Hojicha sparkling tea, miso cordial, lemon, and a dash of plum bitters. Served long over ice.

 **UME ORCHARD** Velvety, Delicate, Fruity 19
BarSol pisco, Carpano Antica Formula sweet vermouth, Umeshu Plum liqueur, white peach purée, lemon and vanilla essence. Shaken and served long over ice.

 **COCO LOCO** Tropical, Creamy, Zesty 17
Coconut oil-infused Hama Signature white rum, guava, lime, toasted coconut and vanilla essence. Served short over crushed ice.

CHANDON GARDEN SPRITZ

16 glass | 65 bottle

Refreshing spritz crafted from high quality sparkling wine and orange peel liqueur. No artificial additives. Served over ice.

NON-ALCOHOLIC

MOCKTAILS



¡BACÁN! Light, Fragrant, Refreshing

Carbonated coconut water paired with orange blossom, lemon verbena, and vanilla cordial. Served long over a block of ice.

12



SAFFRON-SHISO "CAIPIRINHA" Bold, Spicy, Refreshing

Franklin & Sons brewed ginger beer churned with lime, saffron, sugar and shiso. Served short over crushed ice.

10



LYCHEE-LEMONGRASS "COLLINS" Light, Refreshing, Sweet

Lychee, lemongrass, chili and lime, spritzed with Franklin & Sons soda water. Served long.

10



GINGER COLADA Zesty, Creamy, Tropical

Ginger, orange, and pineapple mixed with turmeric-infused coconut milk and vanilla. Served short over crushed ice.

10



COCONADA Tropical, Creamy, Bright

Citrus-boosted orange and pineapple shaken with homemade Brazilian lemonade. Served long over crushed ice.

12



MINT CONDITION Herbal, Crisp, Refreshing

Everleaf Forest, mint cordial, apple. Served long over ice.

13



GOLDEN HOUR Bright & Aromatic

Apple juice, orgeat cordial, ginger and yuzu. Served long over ice.

12

BOTANICAL SPIRITS

EVERLEAF MARINE

8

EVERLEAF FOREST

8

SEEDLIP GARDEN 108

8

NON-ALCOHOLIC SPARKLING

	glass	bottle
FRENCH BLOOM LE BLANC	12	65
FRENCH BLOOM LE ROSÉ	13	68
SAICHO HOJICHA SPARKLING COLD BREWED TEA 200ML	10	
SAICHO JASMINE SPARKLING COLD BREWED TEA 200ML	10	

CHAMPAGNE & WINE BY THE GLASS

CHAMPAGNE

125 ml

	VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS	21
	VEUVE CLICQUOT, BRUT ROSÉ, REIMS	24
	RUIINART, BLANC DE BLANCS BRUT, REIMS	41
2018	LA GRANDE DAME "SIMON PORTE JACQUEMUS" VEUVE CLICQUOT, BRUT, REIMS	59

WHITE

125 ml

	VERMENTINO, LES VIGNES DE LEGLISE, CÔTES DE THAU, LANGUEDOC, FRANCE	13
	PINOT BLANC, TRIMBACH, ALSACE, FRANCE	14
	RIESLING "FEINHERB" (OFF DRY), GENERATIONS, AXEL PAULY, MOSEL, GERMANY	14
	ALVARINHO "MILAGRES" QUINTA DA PEDRA, MONÇÃO E MELGAÇO, PORTUGAL	14
	SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND	16
	CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	17

125ML CORAVIN PRESERVATION SYSTEM

2023	TE KOKO "SAUVIGNON BLANC" CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	25
2024	SAINT PERAY "MARSANNE/ROUSSANNE", JEAN-LUC COLOMBO, RHONE, FRANCE	20
2024	ASSYRTIKO, DOMAINE SIGALAS, SANTORINI, GREECE	24

ROSÉ

125 ml

	CÔTES DE PROVENCE, MINUTY "PRESTIGE" ROSÉ, CHÂTEAU MINUTY, FRANCE	15
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RED

125 ml

	DOURO, CRASTO, QUINTA DO CRASTO, PORTUGAL	13
	DOLCETO D'ALBA, PRUNOTTO, PIEDMONT, ITALY	13
	BARBERA D'ASTI, FIULOT, PRUNOTTO, PIEDMONT, ITALY	14
	MALBEC "ULTRA" KAIKEN, LUJÁN DE CUYO, MENDOZA, ARGENTINA	15
	CABERNET SAUVIGNON "RESERVE" TERRAZES DE LOS ANDES, MENDOZA, ARGENTINA	15
	PINOT NOIR "JULIA'S VINEYARD" CAMBRIA, ST MARIA VALLEY, CALIFORNIA	19

CORAVIN PRESERVATION SYSTEM 125 ml

2019	BARBARESCO, CERETTO, PIEDMONT, ITALY	25
2020	TOURIGA NACIONAL, QUINTA DO CRASTO, DOURO, PORTUGAL	26
2015	CHÂTEAU LASSEGUE "GRAND CRU CLASSÉ" SAINT EMILION, BORDEAUX, FRANCE	28

JAPANESE SAKE 日本酒

NIHONSHU

100ml GLASS, 300ml CARAFE, 720ml BOTTLE.
Sommelier sake temperature symbols ❄ (cold) ☀ (warm)

		glass	carafe	btl
220	GINJO, VANISHING POINT TOKUSEN KOSHI NO KANBAI, NIIGATA 越乃寒梅“特撰”吟醸 新潟 SMV+8 ABV 16%, 500ml - ❄ Ineffable flavours diffuse and converge at mind's edge	19	57	95
201	GINJO “CHERRY BOUQUET” OKA, DEWAZAKURA, YAMAGATA 出羽桜 桜花 吟醸 山形 SMV+5 ABV 15.5% - ❄ Aroma of rosé flower blossoms, peach with creamy palate and a subtle melon finish	19	57	120
113	JUNMAI “VINTAGE 2017” KIMOTO, MUROKA, SHIRAKABEGURA, HYOGO 白壁蔵 ヴィンテージ2017 生酏純米無濾過 兵庫 SMV+3 ABV 16.5%, 640ML - ❄ Savory earthiness with hints of melon, floral undertones and balanced acidity	19	57	120
116	JUNMAI 58 YAMAHAI “AIKAWAHOMARE” KEIGETSU, KŌCHI 愛鶴誉 山廃純米58、高知 SMV+4 ABV 15% - ❄ or ☀ Dry, with vibrant acidity and well-defined with balanced fruitiness on the finish	18	57	95
228	GINJO JUNMAI “BLACK DRAGON” KOKURYU, FUKUI 黒龍 “純米吟醸” 純米吟醸 福井 SMV+4.5 ABV 15.5% - ❄ or ☀ Enticingly mysterious flavor, rich and welcoming	20	60	130
331	DAIGINJO “HEART OF GOLD” KINSHO, TAMAGAWA, KYOTO 玉川 “金将” 大吟醸 京都 SMV+3 ABV16% - ❄ or ☀ Aged, round, full-flavored, with gamboling fruit and floral displays, joined by riper fruit and grassy nuances	22	66	162

SPECIALITY

419	SPARKLING NIGORI, “TOBIROKU”, DEWAZAKURA, “FESTIVAL OF STARS”, YAMAGATA 出羽桜“とび六”スパークリングにごり 山形 SMV-3 ABV15% - ❄ Dry, crisp and effervescent: an exhilarating sake for champagne lovers	19		112
132	JUNMAI “TIME MACHINE” TAMAGAWA, KYOTO 玉川“タイムマシン” 京都 SMV -82 ABV 16% - 360ml - ❄ Lively, voluptuous - a deluxe label for nigori fans	20		72
490	UMESHU “ARAGOSHI” UME NO YADO, NARA 梅の宿『あらごし梅酒』 奈良 ABV 12% - ❄ Macerated with ume plums, with a distinctive flavor of marzipan and toasted almonds	17	51	89
491	YUZUSHU, UME NO YADO, NARA 梅の宿“ゆず酒” 奈良 SMV N/A ABV 8% - ❄ Beautiful citrus infusion of Japanese yuzu, for a fresher lighter sake	17	51	89

SPIRITS

JAPANESE WHISKY

	BOTTLE	50ML
CHICHIBU IPA CASK FINISH		45
CHICHIBU ON THE WAY		130
ICHIRO'S MALT & GRAIN, WHITE LABEL		23
ICHIRO'S MALT DOUBLE DISTILLERIES		33
ICHIRO'S MALT CHICHIBU LONDON EDITION		50
KARUIZAWA SPIRIT OF ASAMA		290
MARS KOMAGATAKE KOHIGANZAKURA, NATURE OF SHINSHU		40
MARS KOMAGATAKE SHINANOTANPOPO, NATURE OF SHINSHU		25
MARS MALTAGE COSMO		25
NIKKA 12YO		65
NIKKA FROM THE BARREL		19
NIKKA PURE MALT, BLACK		50
NIKKA MIYAGIKYO RUM CASK FINISH		50
NIKKA TAKETSURU 25YO		420
NIKKA YOICHI RUM CASK FINISH		50
SUNTORY CHITA		19
SUNTORY HAKUSHU 12YO	600	50
SUNTORY HAKUSHU 18YO		90
SUNTORY HIBIKI 17YO		200
SUNTORY TOKI		25
SUNTORY YAMAZAKI 12YO		50
SUNTORY YAMAZAKI 18YO	2,500	180
SUNTORY HIBIKI HARMONY	320	25
SUNTORY HAKUSHU 10YO		50
SUNTORY HAKUSHU 25YO		320
SUNTORY HAKUSHU DISTILLER'S RÉSERVE		25
SUNTORY YAMAZAKI 25YO		700
SUNTORY YAMAZAKI DISTILLER'S RÉSERVE		25
TOGOUCHI 9YO		25
TOGOUCHI 12YO		27
TOGOUCHI 15YO	720	60
TOGOUCHI 18YO		70

AMERICAN WHISKEY

	BOTTLE	50ML
ANGEL'S ENVY		20
JACK DANIEL'S		13
JACK DANIEL'S 'GENTLEMAN JACK'		15.5
JACK DANIEL'S 'SINGLE BARREL'		17.5
SIR DAVIS		29
WHISTLE PIG 10YO		23
WILD TURKEY 101		14
WOODFORD RESERVE	155	13

BLENDED & VATTED WHISKY

ARDRAY		21
JAMESON		13
JOHNNIE WALKER BLUE LABEL		55
JOHNNIE WALKER BLUE LABEL ELUSIVE UMAMI	1,000	79
JOHNNIE WALKER BLACK LABEL	185	15
MONKEY SHOULDER		13

SINGLE MALT SCOTCH WHISKY

ARBEG 10YO		16
BALVENIE 14YO CARIBBEAN CASK		22
GLENFIDDICH IPA		15
GLENFIDDICH 12YO		13.5
GLENFIDDICH 21YO		40
GLENMORANGIE 10YO		15
GLENMORANGIE, TALE OF TOKYO		23
LAPHROAIG 10YO		16.5
LAGAVULIN 16YO		28
MACALLAN DOUBLE CASK 12YO		25
MACALLAN DOUBLE CASK 15YO		42
MACALLAN DOUBLE CASK 18YO		90
OBAN 14YO		25
TALISKER 10YO		16

VODKA

	BOTTLE	50ML
BELVEDERE ORGANIC	190	14
BELVEDERE 10	500	40
CÎROC	160	12
GREY GOOSE	180	14
GREY GOOSE L'ORANGE		14
GREY GOOSE LA POIRE		14
GREY GOOSE LE CITRON		14
GREY GOOSE ALTIUS		36
REYKA	160	12.5
UKIYO	210	16
DESI DARU MANGO		16
MEILI		18

GIN

BOMBAY SAPPHIRE		12
CYGNET 22		18
CYGNET 77		22
CYGNET WELSH DRY		15
GIN MARE		14
HENDRICK'S	180	13
MONKEY 47, 50CL	185	19.5
PORTOBELLO 171		12
ROKU, 75CL	190	14
SIPSMITH LONDON DRY		13
STILL G.I.N.		12
TANQUERAY		12.5
TANQUERAY 10	190	14.5
UKIYO YUZU	210	16
UKIYO BLOSSOM	210	16

BRANDIES

BARON DE SIGOGNAC 20YO		25
BAR SOL QUEBRANTA		13.5
COURVOISIER XO		35
HENNESSY VS		11
HENNESSY XO		50
HENNESSY PARADIS, FRANCE		240
PIERRE FERRAND AMBRE, FRANCE		18

AGAVE SPIRITS

	BOTTLE	50ML
CASAMIGOS AÑEJO		22
CASAMIGOS BLANCO		20
CASAMIGOS MEZCAL		25
CASAMIGOS REPOSADO	280	21
CLASE AZUL PLATA	420	31
CLASE AZUL REPOSADO	650	51
CLASE AZUL AÑEJO	2,600	204
DON JULIO BLANCO		16
DON JULIO REPOSADO		18
DON JULIO 1942	800	60
EL RAYO PLATA		14
EL RAYO REPOSADO		15
GRAN PATRÓN PLATINUM		102
JOSE CUERVO RESERVA DE FAMILIA PLATINO	285	21
OCHO BLANCO		12
OCHO REPOSADO		15
OJO DE DIOS JOVEN (MEZCAL)	190	15
OJO DE DIOS, ODD CAFE (MEZCAL)		16
OJO DE DIOS, ODD HIBISCUS (MEZCAL)		16
PATRÓN SILVER		15.5
PATRÓN REPOSADO		16.5
PATRÓN AÑEJO		17
TEREMANA BLANCO		22
TEREMANA REPOSADO		25
VOLCAN BLANCO		14
VOLCAN REPOSADO		15
VOLCAN CRISTALINO	270	20
VOLCAN CRISTALINO	790	69

CANE SPIRITS

BACARDI CARTA NEGRA		13
BACARDI CARTA BLANCA		12
BACARDI CUATRO		13
DIPLOMÁTICO RESERVA	190	15
HAMA SIGNATURE WHITE RUM		14
EMINENTE AMBAR CLARO		12
EMINENTE RESERVA 7YO		18
LEBLON		14
PLANTATION STIGGIN'S FANCY PINEAPPLE		17
VELHO BARREIRO		12
ZACAPA 23		18
ZACAPA XO	550	40

APERITIF & DIGESTIF

BAILEY'S	10
BÉNÉDICTINE D.O.M.	10
CAMPARI	12
CARPANO ANTICA FORMULA	11
CHAMBORD	10
CHARTREUSE GREEN	12.5
DISARONNO AMARETTO	12
DRAMBUIE	11
FERNET-BRANCA	11
ALLORA APERITIVO AL LIMONE	11
LUXARDO MARASCHINO	11
NOILLY PRAT DRY	11
REGAL ROGUE LIVELY WHITE	11
REGAL ROGUE DARING DRY	11
REGAL ROGUE BOLD RED	11
ST. GERMAIN	11

BOTTLED BEER

ASAHI, JAPAN	8
SUSHI SAMBA LAGER, COALITION BREWING LONDON	9
CORNISH ORCHARDS GOLD CIDER	9
ASAHI, JAPAN 0%	6

J U I C E

APPLE JUICE	5
PINEAPPLE JUICE	5
TOMATO JUICE	5
ORANGE JUICE	5
CRANBERRY JUICE	5
LYCHEE JUICE	5

S O D A

COCA COLA	5
COCA COLA ZERO	5
COCA COLA DIET	5
FRANKLIN & SONS LEMONADE	5
FRANKLIN & SONS GINGER ALE	5
FRANKLIN & SONS SODA WATER	5
FRANKLIN & SONS PREMIUM TONIC WATER	5
FRANKLIN & SONS PREMIUM LIGHT TONIC	5
FRANKLIN & SONS SICILIAN LEMON TONIC	5
FRANKLIN & SONS GINGER BEER	5
FRANKLIN & SONS PINEAPPLE & ALMOND SODA	5
FRANKLIN & SONS ROSE LEMONADE	6
FRANKLIN & SONS RASPBERRY LEMONADE	6
RED BULL	7
RED BULL SUGAR FREE	7

W A T E R

SUSHI SAMBA FILTERED STILL	4
SUSHI SAMBA FILTERED SPARKLING	4

FOOD

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
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	32
GUACAMOLE avocado, onion, crispy corn tortillas ^{VG GF}	13
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

RAW

SEVICHE

TUNA crispy white carrots, spicy red yuzu leche de tigre ^{GF}	22
SALMON tamarind, sesame, seaweed, macadamia ^{GF}	19
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

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
PORK RIB charred pineapple salsa, soy glaze	30
VEAL CHOP truffle butter ^{GF}	32
VEGETABLES	
EGGPLANT mustard miso, bubu arare ^{VG}	14
ASPARAGUS sesame, sweet soy ^{VG}	16

JAPANESE WAGYU

ROBATA-GRILLED KOBE RIBEYE  kabocha, kuromitsu, mustard cress ^{GF}	165
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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 MASHED POTATOES ^{V GF}	8

CLASSIC ROLLS

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

SAMBA ROLLS

SAMBA LONDON tuna, salmon, yellowtail, avocado, sweet potato, passionfruit truffle miso	26
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	20
MANGO CRUSH tuna, salmon, cream cheese, avocado, asparagus, wasabi tobiko, ginger sweet soy, aji mango dressing	24
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	23
VEGGIE MAKI 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 ^{V VG}	20

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

FRESH WASABI 5G ^{VG GF} 5

OSCIETRA CAVIAR 10G CRISPY NORI 42

Regional Executive Sushi Chef Kazutoshi Kawada

Executive Chef Lukasz Kocot

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.
For more information visit: www.sushisamba.com

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

