SUSHISAMBA®

BAR MENU

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. ABA 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 Velho Berreira 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.



EASTERN STANDARD Zesty, Tropical, Fresh 17
Belvedere Pure vodka, Sūpāsawā, pandan-infused Velho Barreiro cachaça, lychee cordial, and vanilla. Shaken and served up, garnished with a coconut rim.



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.



DANGEROUS LIAISON Peppery, Bittersweet, Floral 18
El Rayo Blanco tequila, Monin Penja Pepper cordial, Kwai Feh lychee liqueur, Antica Formula vermouth, Campari, and Peychaud's bitters. Served short over ice.



EARL OF KYOTO Rich, Malty, Sophisticated 18
Nikka Coffey Grain whisky, Antica Formula vermouth, Earl Grey cordial, toasted sesame syrup, and chocolate bitters. Served up.



LILA Elegant, Fruity, Refreshing 17
ABA pisco, violet cordial, pineapple-cinnamon syrup, and lemon. Shaken and served over crushed 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.

NON-ALCOHOLIC

MOCKTAILS



¡BACÁN! Light, Fragrant, Refreshing 12
Carbonated coconut water paired with orange blossom, lemon verbena, and vanilla cordial. Served long over a block of ice.



SAFFRON-SHISO "CAIPIRINHA" Bold, Spicy, Refreshing 10
Franklin & Sons brewed ginger beer churned with lime, saffron, sugar and shiso. Served short over crushed ice.



LYCHEE-LEMONGRASS "COLLINS" Light, Refreshing, Sweet 10
Lychee, lemongrass, chili and lime, spritzed with Franklin & Sons soda water. Served long.



GINGER COLADA Zesty, Creamy, Tropical 10
Ginger, orange, and pineapple mixed with turmeric-infused coconut milk and vanilla. Served short over crushed ice.



COCONADA Tropical, Creamy, Bright 12
Citrus-boosted orange and pineapple shaken with homemade Brazilian lemonade. Served long over crushed ice.



MINT CONDITION Herbal, Crisp, Refreshing 13
Everleaf Forest, mint cordial, apple. Served long over ice.



GOLDEN HOUR Bright & Aromatic 12
Apple juice, orgeat cordial, ginger and yuzu. Served long over ice.

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
	RUINART, BLANC DE BLANCS BRUT, REIMS	41
2018	LA GRANDE DAME VEUVE CLICQUOT, BRUT, REIMS	59

WHITE

125 ml

VERMENTINO, LES VIGNES DE LEGLISE, CÔTES DE THAU, LANGUEDOC, FRANCE	13
MALVAZIA FINA "ASSÍRIO" FORAL DE ÉVORA, CARTUXA FEA, ÉVORA, ALENTEJO, PORTUGAL	13
PINOT BLANC, TRIMBACH, ALSACE, FRANCE	14
RIESLING "FEINHERB" (OFF DRY), GENERATIONS, AXEL PAULY, MOSEL, GERMANY	14
SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND	16
CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	17

CORAVIN PRESERVATION SYSTEM

125 ml

2024	SAINT PERAY "MARSANNE/ROUSSANNE", JEAN-LUC COLOMBO, RHONE, FRANCE	20
2019	KOSHU "PIPA" ARUGA BRANCA, KATSUNUMA WINERY, YAMANASHI, JAPAN	24
2023	TE KOKO "SAUVIGNON BLANC" CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	25

ROSÉ

125 ml

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

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

Wines are suject to availability and vintages may change.
All prices include VAT. A discretionary 15% service charge will be added to the bill.

JAPANESE SAKE 日本酒

NIHONSHU

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

		glass	carafe	btl
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 ABV 15% - ❄ Dry, crisp and effervescent: an exhilarating sake for Champagne lovers	19		112
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
111	**TOKUBETSU HONJOZO "SHOGUN'S CHOICE" SOHOMARE, TOCHIGI** 惣誉 "特別本醸造" 本醸造 栃木 SMV+7 ABV 15% - ❄ Congenial dry sake, clean taste and brisk flavor impact	18	54	98
117	**TOKUBETSU JUNMAI "HEART OF OAK" TAMAGAWA, KYOTO** 玉川 "特別純米" 京都 SMV+4 ABV 16% - ❄ or ☼ Nutty and toasty with savory notes and a distinctive umami flavor	19	57	115
225	**GINJO JUNMAI "SLEEPING BEAUTY" HIYAOROSHI, MASUMI, NAGANO** 真澄"ひやおろし"純米吟醸 長野 SMV+1.5 ABV 15% - ❄ or ☼ Aged, clean and fresh, with a patina of beguiling autumn flavor	22	66	138
304	**DAIGINJO "LADY LUCK" IKI NA ONNA, TEDORIGAWA, ISHIKAWA** 手取川"いきな女"大吟醸 石川 SMV+5 ABV16.5% - ❄ or ☼ Rich, impressive and complex on the palate with wild honey aromas. Clean, with long, dry finish	23	69	154
508	**DIAGINJO JUNMAI "RAKUFUMAI" KIMOTO, IZUMIBASHI, KANAGAWA** づみ橋 とんぼラベル 楽風舞 生酛純米大吟醸 神奈川 SW -5 ABV 15% - ❄ or ☼ Extremely smooth and velvety with a hint of guava and nashi pear	20	60	125

SUPER PREMIUM AND RARE
CORAVIN PRESERVATION SYSTEM

		50ml	100ml	btl
360	**DAIGINJO, KUZURYU, "SILK DRAGON" FUKUI** 九頭龍"大吟醸"福井 SMV+4 ABV 15% - ❄ or ☼ Svelte and smooth, carefully aged	17	34	199
503	**DAIGINJO "SNOW COUNTRY" YUKIMANMAN, DEWAZAKURA YAMAGATA** 出羽桜 "雪漫々" 大吟醸 山形 SMV+3 ABV 16% - ❄ or ☼ Elegantly nuanced, with notes of pomegranate and persimmon	22	44	295
314	**DAIGINJO JUNMAI, "SEVENTH HEAVEN" MASUMI, NAGANO** 真澄"七號"純米大吟醸 長野 SMV+1 ABV 15% - ❄ Understated elegance in a glass. Opens gracefully at first sip, then a flavor sonata and an exquisite finish	23	46	305

*SMV: Sake Meter Value. This helps indicate how sweet or dry the sake is. Neutral (semi-dry) is considered to be "+2"; numbers higher than this indicate the sake is likely to be drier. Values below +2 are sweeter and fruitier in flavor.

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

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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

ARDBEG 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

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VODKA

	BOTTLE	50ML
BELVEDERE ORGANIC	190	14
BELVEDERE 10	500	40
CÎROC	160	12
DESI DARU MANGO		16
GREY GOOSE	180	14
GREY GOOSE L'ORANGE		14
GREY GOOSE LA POIRE		14
GREY GOOSE LE CITRON		14
GREY GOOSE ALTIUS		36
ICE [3]		17
MEILI		18
REYKA	160	12.5
UKIYO	210	16

GIN

BOMBAY SAPPHIRE		12
CYGNET 22		18
CYGNET 77		22
CYGNET WELSH DRY		15
FOUR PILLARS RARE DRY, OLIVE LEAF		14
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

ABA PISCO	12
BARON DE SIGOGNAC 20YO	25
COURVOISIER XO	35
HENNESSY VS	11
HENNESSY XO	50
HENNESSY PARADIS, FRANCE	240
PIERRE FERRAND AMBRE, FRANCE	18

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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
THE DUPPY SHARE XO LEGACY 10YO		14
VELHO BARREIRO		12
ZACAPA 23		18
ZACAPA XO	550	40

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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
SUSHISAMBA LAGER, COALITION BREWING LONDON	9
CORNISH ORCHARDS GOLD CIDER	9
ASAHI, JAPAN 0%	6

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JUICE

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

SODA

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 YUZU SODA	5
FRANKLIN & SONS ROSE LEMONADE	6
FRANKLIN & SONS RASPBERRY LEMONADE	6
RED BULL	7
RED BULL SUGAR FREE	7

WATER

SUSHISAMBA FILTERED STILL	4
SUSHISAMBA FILTERED SPARKLING	4

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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 CROQUETTE parmesan, squid ink panko, truffle aioli 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
A5 KOBE GYOZA kabocha purée and sweet soy 25

CRISPY TAQUITOS two per order
YELLOWTAIL avocado, miso 24
LOBSTER avocado, pickled shallots 30
CHICKEN avocado, spicy mango salsa 18
PERUVIAN CORN avocado, biquinho pepper VG 14

SALADS
SEAWEED sesame, yuzu caviar VG GF 15
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura VG 13

RAW

SALMON TOSTADA pickled onion, kizami wasabi avocado, purple olive aioli, truffle agave soy 22

SEVICHE
TUNA crispy white carrots, spicy red yuzu leche de tigre GF 22
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

VEGETABLES

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

JAPANESE WAGYU

ROBATA-GRILLED KOBE RIBEYE 165
kabocha, kuromitsu, mustard cress GF

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
CALIFORNIA crab, cucumber, avocado, japanese mayo	22	CUCUMBER sesame VG GF	8
		AVOCADO sesame VG GF	8

SUSHISAMBA Festive Menu Special

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

SAMBA ROLLS

SAMBAZONIA tuna, salmon, yellowtail, white fish, shrimp, avocado, truffle, nikkei aji dressing, hatcho miso, shiso oil — 26

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

AKANE negitoro, tuna, spicy tuna, pickled radish, wasabi chimichurri — 24

TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce — 23

CARIOCA salmon, crab, shrimp, avocado, cream cheese, nori tempura flakes, tobiko, ginger sweet soy, mango dressing — 25

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

SUSHISAMBA Festive Menu Special

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

Regional Executive Sushi Chef Kazutoshi Kawada — Executive Chef Lukasz Kocot

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.

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