

A P E R I T I V O S

EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	11
PLANTAIN CHIPS aji amarillo	9
GREEN BEAN TEMPURA black truffle aioli	14
MISO SOUP yuba, japanese mushrooms, coriander	8

S M A L L P L A T E S

A5 KOBE GYOZA kabocha purée and sweet soy	25
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	32
GUACAMOLE avocado, aji amarillo, onion, crispy corn tortillas	12
FOIE GRAS & DUCK HARUMAKI marigold apple cress, cherry sake gelée	28

CRISPY TAQUITOS two per order

YELLOWTAIL avocado, miso	24
LOBSTER avocado, pickled shallots	30
TUNA avocado, yuzu truffle	25
PERUVIAN CORN avocado, biquinho pepper	14

SALADS

SEAWEED sesame, yuzu caviar	15
HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress	13
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura	13

R A W

SEVICHE

TUNA crispy white carrots, spicy red yuzu leche de tigre	22
SALMON tamarind, sesame, seaweed, macadamia	19
WATERMELON mixed vegetables, bubu arare, pineapple leche de tigre	12

TIRADITO

KANPACHI yuzu, black truffle oil, garlic, chive	18
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	22
YELLOWTAIL jalapeño and lemongrass	16

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn

BLACK COD miso	34
PORK BELLY butterscotch miso	22
WAGYU kuromitsu	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

VEGETABLES

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

J A P A N E S E W A G Y U

ROBATA-GRILLED KOBE RIBEYE kabocha, kuromitsu, mustard cress	165
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S A M B A R O L L S

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 cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame	13
SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	20

C L A S S I C R O L L S

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

N I G I R I & S A S H I M I

	NIGIRI 2 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 5

OSCIETRA CAVIAR 10G CRISPY NORI 42

S I D E S

JAPANESE STEAMED RICE	6	GRILLED BROCCOLI	8
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	20
PAPAS FRITAS	10	GRILLED PERUVIAN POTATOES	8



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