

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHISAMBA** 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 São Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. Beating at the heart of **SUSHISAMBA** is a deep appreciation for enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

APERITIVOS

EDAMAME sea salt and lime ^{VGVS}	4	GREEN BEAN TEMPURA black truffle aioli ^{GDE}	7
SPICY EDAMAME bonito flakes, lime, rocoto sauce ^F	4.5	MISO SOUP coriander and tofu ^{SF}	3
PADRÓN grilled spicy pepper, sea salt, lime ^{VG S}	8	PLANTAIN CHIPS aji amarillo ^F	4

SMALL PLATES

WAGYU GYOZA kabocha purée, sweet soy ^{SSGD} 🐮			9
SHRIMP TEMPURA spicy mayo, black truffle vinaigrette ^{SG SHESS}			10
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{SGEMSS}			8
MUSHROOM TOBANYAKI assorted mushrooms, garlic chips, coconut, yuzu soy ^{DVSG}			10
VEGETABLE TEMPURA assorted vegetable, tamarind sauce ^{SSSEDG}			6
CRISPY TAQUITOS two per order			
YELLOWTAIL avocado and miso ^{F G S SS}			7
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushroom ^{GVS}			6
WAGYU BEEF truffled tofu crema, shichimi, ponzu ^{SGSS} 🐮			8
LOBSTER avocado, aji amarillo mayo ^{SHGE}			7

SALADS

SAMBA baby spinach, grilled kabocha, shavings of carrot, radish, honey truffle ponzu apple and mango dressing ^{NVGS}			7
CORN sweet onions, red chili, avocado ^{GVG}			9
HERITAGE TOMATO pomegranate molasses, pickled onion, mint ^{VG}			6
GREEN gem lettuce, asparagus, avocado, pistachio, tarragon, basil miso sauce ^{VGNS}			8

RAW

TUNA TATAKI charred avocado, cucumber salsa, nori and rice crisps, roasted aji sauce ^{EGFD}			9
SEVICHE			
TUNA cancha, wasabi peas, pomegranate leche de tigre ^{SGF}			10
SALMON tamarind, sesame, seaweed, macadamia, sweet potato ^{FSGSS}			9
YELLOWTAIL ginger, garlic soy ^{FSSSG}			12
MIXTO octopus, squid, sea bass, shrimp, leche de tigre ^{FMSHG}			11
MUSHROOM portobello, shimeji mushroom, avocado, aji panca leche de tigre ^{DGS}			8
TIRADITO			
SALMON crispy garlic, kinkan honey, garlic ponzu ^{FSG}			9
TORO yuzu caviar, black truffle, wasabi pickle, ponzu dressing ^{SFG}			17
YELLOWTAIL jalapeño and lemongrass ^F			10
ASSORTED SEVICHEs & TIRADITOs ^{FSGSSS}			35

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and jospier oven

ANTICUCHOS served with peruvian corn

BLACK COD miso ^{D S F}	15
CHICKEN aji amarillo ^{D S}	9
WAGYU RIBEYE aji panca ^{D S G} 🐮	16
SALMON asparagus, pickled ginger, su-shoyu ^{F G S}	10

MEAT

LAMB CHOP red miso and lime ^{S G}	18
WAGYU TENDERLOIN grilled scallion ^{S S S} 🐮	30
POUSSIN A LA BRASA aji amarillo aioli ^{S G E}	13

VEGETABLES

EGGPLANT sesame, sweet soy ^{V G G S S S}	9
ASPARAGUS sesame, sweet soy ^{V G G S S S}	7
BROCCOLINI pickled ginger ^{V G G S S S}	7

WAGYU ISHIYAKI

A5 Japanese wagyu 120/gr hot stone, dipping sauces ^{S S S F G} 🐮	77
Australian wagyu 120/gr hot stone, dipping sauces ^{S S S F G} 🐮	37

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, dende oil, chimichurri rice, coconut milk ^{S H M S S D}	21
CHURRASCO RIO GRANDE ribeye, chorizo, picanha served with black beans, collard greens, farofa, SUSHISAMBA dipping sauces ^{D G}	46
MUSHROOM KAMAMESHI assorted mushroom, black truffle shavings, garlic chips, yuzu soy ^{D G S V}	16
BLACK COD miso, pickled ginger, shichimi ^{F S S S}	28
WHOLE FISH citrus salt, lime ^F	27
WAGYU STRIPLOIN 300gr okinawan sweet potato mash ^D 🐮	43
WAGYU RIBEYE 300gr cachaça-peppercorn sauce ^{D A} 🐮	44

SIDES

JAPANESE STEAMED RICE ^{VG}	3	JOSPER-FIRED MUSHROOM ^{VG SSS}	6
AJI RICE ^{VG}	6	OKINAWAN SWEET POTATO MASH ^D	5
FRESH GRATED WASABI	7	KIZAME WASABI	3

SAMBA ROLLS

SAMBA MANAMA toro, avocado, crispy rice, rocoto mayo, date reduction sauce ^{SGDESSF}	20
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce ^{DSGFESS}	11
SASA HANDROLL prawn tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion ^{SGSSHE}	7
TIGER MAKI crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{DSGSH E}	11
ASEVICHADO tuna, salmon, yellowtail, white fish, avocado, cucumber red onion, sweet potato, cancha, aji amarillo leche de tigre ^{SGF}	10
KAMIKANI soft shell crab tempura, cucumber, avocado, crispy quinoa, mango rocoto sauce ^{SH EGF}	13
YUTAKA yellowtail aburi, robata asparagus, shaved truffle, avocado, truffle ponzu ^{FSG}	12
RIO VERDE hearts of palm, cucumber, mango, crispy casava, cilantro sauce ^{VG}	9
VEGGIE pickled vegetable, avocado, cucumber, sesame, sweet gourd, spring onion, tempura flakes ^{VGSSS}	6

CLASSIC ROLLS

SPICY TUNA cucumber, spicy mayo ^{FSS}	9	UNAGI AVOCADO sesame, eel sauce ^{FSGSS}	7
NEGITORO tuna belly, takuwan ^F	11	CUCUMBER sesame ^V	5
CALIFORNIA crab, cucumber, avocado, japanese mayo ^{SH ESS}	9	AVOCADO sesame ^V	5
SALMON AVOCADO yuzu miso ^{FSSS}	8		

NIGIRI & SASHIMI

A5 JAPANESE WAGYU (beef) ^{G K A}	11	UNAGI (freshwater eel) ^{S G F}	4
TORO (tuna belly) ^{S F G}	8	SUZUKI (sea bass) ^{S G F}	2
AKAMI (tuna) ^{S F G}	5	IKURA (salmon roe) ^{S G F}	3
HAMACHI (yellowtail) ^{S F G}	4	TAKO (octopus) ^{S M G}	4
SAKE (salmon) ^{S F G}	3	TAI (snapper) ^{S G F}	3
KANPACHI (amberjack) ^{S F G}	4	AMAEBI (sweet shrimp) ^{S S H G}	3
HOTATE (scallop) ^{S S H G}	4		

CHEF'S INSPIRATION

ABURI SUSHI	18	SASHIMI GRANDE	45
5 pieces of seared nigiri ^{D G E S S F}		15 pieces, 5 selections ^{F S H}	
SAMBA SUSHI	21	VEGGIE	8
7 pieces nigiri ^{S G F}		3 pieces nigiri, 1 veggie maki ^{G S S S V}	
SAMBA SASHIMI	25	ULTIMATE SUSHI & SASHIMI	60
9 pieces, 3 selections ^F		chef assortment ^{S G}	

TASTE OF SAMBA SIGNATURE

45 BHD | minimum two persons

EDAMAME
sea salt and lime ^{VGVS}

PLANTAIN CHIPS
aji amarillo ^{VG}

CRISPY WAGYU BEEF TAQUITO
truffled tofu crema, shichimi, ponzu ^{SGSS}

SAMBA SALAD
baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish,
apple mango dressing ^{NVGS}

SALT & PEPPER SQUID
dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{SGEMSS}

RIBEYE ANTICUCHO
aji panca ^{DSG}

BLACK COD
miso, pickled ginger, shichimi ^{FSSS}

POUSSIN A LA BRASA
aji amarillo aioli ^{GE}

JAPANESE STEAMED RICE ^{VG}

TIGER MAKI
crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{DSGSH E}

NIGIRI
chef selection

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla ice cream ^{EDGA}

Corporate Chef John Um

Executive Chef Sergio Galaz

V - vegetarian | VG - vegan | G - contains gluten | S - soy | D - contains dairy | N - contains nuts | F - fish
| SH - shellfish | M - molluscs | SS - sesame seeds | A - alcohol | E - egg

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices are in Bahraini Dinars include of 10% service charge, 5% government levy, and 10% VAT.

TASTE OF SAMBA PREMIUM

60 BHD | minimum two persons

EDAMAME
sea salt and lime ^{VGVS}

PLANTAIN CHIPS
aji amarillo ^{VG}

CRISPY LOBSTER TAQUITO
avocado, aji amarillo mayo ^{SHGE}

GREEN SALAD
gem lettuce, asparagus, avocado, pistachio, tarragon, chives, basil miso dressing ^{VGNS}

SHRIMP TEMPURA
spicy mayo, black truffle vinaigrette ^{SGSHSS}

BLACK COD ANTICUCHO
miso ^{DSF}

RIBEYE - 300 GR
cachaça-peppercorn sauce ^{DGA}

WHOLE FISH
citrus salt, lime ^F

AJI RICE ^{VG}

SAMBA MANAMA
toro, avocado, crispy rice, rocoto mayo, date reduction sauce ^{SGDESSF}

NIGIRI
chef selection

WELCOME TO THE RAINFOREST
valrhona chocolate, creamy vanilla bean custard, strawberry mousse,
vanilla bean ice cream, almond-chocolate soil ^{DGEN}

Corporate Chef John Um

Executive Chef Sergio Galaz

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TASTE OF SAMBA

VEGETARIAN

32 BHD | minimum two persons

EDAMAME
sea salt and lime ^{VGVS}

PLANTAIN CHIPS
aji amarillo ^{VG}

CORN SALAD
sweet onions, red chilli, avocado ^{GVG}

MUSHROOM SEVICHE
portobello, shimeji mushroom, avocado, aji leche de tigre ^{DGS}

PADRON
grilled spicy pepper, sea salt, lime ^{VG S}

EGGPLANT
sesame, sweet soy ^{VGGS SS}

MUSHROOM KAMAMESHI
assorted mushroom, black truffle shavings, garlic chips, yuzu soy ^{G S V}

BROCCOLINI
pickled ginger ^{VG S SS}

RIO VERDE ROLL
hearts of palm, cucumber, mango, crispy casava, cilantro sauce ^{VG G}

VEGGIE MAKI
pickled vegetable, avocado, cucumber, sesame, sweet gourd, spring onion,
tempura flakes ^{VG S SS}

ASSORTED MOCHI
soft japanese rice cake filled with ice cream, white chocolate ganache ^{DGES}

Corporate Chef John Um

Executive Chef Sergio Galaz

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