

A P E R I T I V O S

EDAMAME sea salt and lime ^{VG}	6
PADRÓN grilled spicy pepper, sea salt, lime ^{VG}	7
PLANTAIN CHIPS aji amarillo ^{VG}	6
MISO SOUP tofu, japanese mushroom, coriander ^{GS}	6
GREEN BEAN TEMPURA black truffle aioli ^{VG}	10

S M A L L P L A T E S

SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{GS}	17
GUACAMOLE avocado, onion, crispy corn tortillas ^{VG}	14
A5 WAGYU GYOZA 🐷 kabocha purée and sweet soy ^{GD}	24
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette ^{GS}	23
CRISPY TAQUITOS two per order	
CHICKEN avocado, spicy mango salsa ^G	17
YELLOWTAIL avocado, roasted corn miso ^{GS}	17
CRAB avocado, rocoto chilli, spicy mayo, radish ^{GS}	22
PERUVIAN CORN avocado, biquinho pepper ^{VG G}	10

SALADS

SEAWEED sesame, yuzu caviar ^{VG}	14
BABY GEM basil miso, pistachio ^{VG N}	14
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, radish, shavings of heritage carrot, sweet macadamia, apple and mango dressing ^{VGN}	12
HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress ^{VG}	10

R A W

SEVICHE

TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil ^{GS}	17
SALMON tamarind, sesame, seaweed, macadamia ^{SGN}	15
CLASSICO white fish, sweet potato, cancha, plantain chips, coconut leche de tigre ^S	19

TIRADITO

TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar ^{GS}	18
YELLOWTAIL jalapeño and lemongrass ^{GS}	13
SEA BASS pickled chilli, coconut, lime and honey ^S	14

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn

A5 WAGYU kuromitsu ^D	42
BLACK COD miso ^{D S}	26
PORK BELLY butterscotch miso ^D	18

MEAT

LAMB CHOP red miso and lime ^G	26
CHICKEN A LA BRASA aji amarillo aioli ^G	26
PORK RIB charred pineapple salsa, soy glaze ^G	25
JUMBO TIGER PRAWN ponzu butter, lime, chives ^{D S}	32

VEGETABLES

EGGPLANT mustard miso ^{VG G}	9
ASPARAGUS sesame, sweet soy ^{VG G}	11
BROCCOLINI pickled ginger ^{VG}	12

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

A5 ISHIYAKI 🐮 120g hot stone, dipping sauces, pickled plums ^G	90
A5 WAGYU FILET 🐮 sweet potato, truffle miso ^{G D}	80
A5 WAGYU NIGIRI 🐮 (1pc) 15g farofa, passionfruit soy ^G	20

L A R G E P L A T E S

TOMAHAWK RIB STEAK 1KG charred orange, crispy leek, chimichurri, cachaça-peppercorn sauce ^D	90
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice ^S	35
CHURRASCO RIO GRANDE ribeye, chorizo, filet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces ^{G D}	58
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips ^{V G D}	18
BLACK COD peruvian asparagus, miso ^{G S}	40

S A M B A R O L L S

SAMBA EDINBURGH whisky-cured salmon, snow crab, avocado, oshinko, tempura flakes, whisky mayo ^{G S}	24
MATSURI salmon, avocado, cucumber, tempura flakes, pistachio, spicy mayo, yuzu miso dressing ^{S G N}	20
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo ^{S G}	21
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{G D S}	18
WAGYU TETSU crispy rice, avocado, smoked herring roe, passionfruit soy, chipotle mayo ^{S G}	22

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

VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes ^{V G}	11
CALIFORNIA snow crab, cucumber, avocado, sesame, japanese mayo, truffle oil ^{G S}	19
SPICY TUNA cucumber, spicy mayo ^{S D}	18
SALMON AVOCADO yuzu miso ^{G S D}	16

C H E F ' S I N S P I R A T I O N

SAMBA ULTIMATE PLATTER chef's choice 3 samba rolls, 4 pieces sashimi, 2 seviches ^{G D S} 120

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

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
TORO (tuna belly) ^{G S}	14	16
AKAMI (tuna) ^{G S}	10	11
HAMACHI (yellowtail) ^{G S}	11	12
SAKE (salmon) ^{G S}	8	9
SUZUKI (sea bass) ^{G S}	8	9
SABA (mackerel) ^{G S}	8	9
KANI (crab) ^{G S}	12	14
IKURA (salmon roe) ^{G S}	9	12

SASHIMI OMAKASE ^S
 assortment of 3 27
 assortment of 5 40

NIGIRI OMAKASE 7 pieces of nigiri ^{G S} 32
 VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki ^G 15

S I D E S

JAPANESE STEAMED RICE ^{V G}	4	PERUVIAN CORN ^D	6
COCONUT RICE ^{V G}	5	FRESH WASABI 5g ^{V G}	4
PAPAS FRITAS garlic mayo ^{V V G}	10	WASABI POTATO MASH ^V	7

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
 N: Contains Nuts S: Contains Fish / Shellfish

TASTE OF SAMBA

Experience the essence of Japanese, Brazilian, and Peruvian cuisine with a multi-course selection of our signature items.

S I G N A T U R E

£75pp | 2 guest minimum

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

PADRÓN
grilled spicy pepper, sea salt, lime ^{VG}



CRISPY YELLOWTAIL TAQUITOS
avocado, roasted corn miso ^{G S}

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

SEA BASS TIRADITO
pickled chilli, coconut, lime and honey ^S



NEO TOKYO
tuna, tempura flakes, ají panca, spicy mayo ^{G S}

ASSORTED NIGIRI
chef selection ^{G S}



ROBATA LAMB CHOP
red miso and lime ^G

PORK BELLY ANTICUCHOS
butterscotch miso, peruvian corn ^{G D}

BROCCOLINI
pickled ginger ^{VG}



CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream ^{D G}

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
N: Contains Nuts S: Contains Fish / Shellfish

P R E M I U M

£95pp | 2 guest minimum

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

HERITAGE TOMATO SALAD
pomegranate molasses, pickled onion, mint cress ^{VG}



CRISPY CRAB TAQUITOS
avocado, rocoto chilli, spicy mayo, radish ^{GS}

A5 WAGYU GYOZA 
kabocha purée and sweet soy ^{GD}

SHRIMP TEMPURA
snap pea julienne, spicy mayo, black truffle vinaigrette ^{GS}



SAMBA EDINBURGH ROLL
whisky-cured salmon, snow crab, avocado, oshinko,
tempura flakes, whisky mayo ^{GS}

ASSORTED NIGIRI
chef selection ^{GS}



BLACK COD ANTICUCHOS
miso, peruvian corn ^{GD S}

A5 WAGYU ANTICUCHOS
kuromitsu, peruvian corn ^D

BROCCOLINI
pickled ginger ^{VG}



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

V E G E T A R I A N

£65pp | 2 guest minimum

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

PADRÓN
grilled spicy pepper, sea salt, lime ^{VG}



CRISPY PERUVIAN CORN TAQUITOS
avocado, biquinho pepper ^{VG G}

GREEN SALAD
gem lettuce, asparagus, avocado, sesame dressing, wakame tempura ^{VG G}

GREEN BEAN TEMPURA
black truffle aioli ^{VG}



VEGGIE MAKI
shibazuke, cucumber, avocado, sesame, sweet gourd,
spring onion, tempura flakes ^{VG}

VEGETABLE NIGIRI
chef selection ^{VG}



MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, truffle,
yuzu soy, garlic chips ^{VG D}

JAPANESE STEAMED RICE ^{VG}

BROCCOLINI
pickled ginger ^{VG}



ASSORTED MOCHI
soft japanese rice cake filled with ice cream served
with white chocolate ganache ^{VG D}

We are proud to partner with Scottish suppliers,
celebrating the best of seasonal ingredients sourced close to home.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.

Corporate Chef John Um