

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}	6
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}	15
CRISPY CHICKEN WINGS chili, passionfruit honey glaze ^G	15
TAKOYAKI BUN braised octopus, bonito flakes, aji lime, sweet aji panca ^{GDS}	18
A5 WAGYU GYOZA 🐷 kabocha purée and sweet soy ^{GD}	22
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette ^{GS}	21
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso ^{GS}	17
CRAB avocado, rocoto chili, spicy mayo, radish ^{GS}	22
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms ^{VG G}	9

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 ^{VG N}	10
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 ^{SG N}	15
LOBSTER charred mandarins, purple corn, plantain chips, mandarin leche de tigre ^S	26

TIRADITO

KANPACHI crispy garlic, avocado, pickled chilli, honey truffle ponzu ^{GS}	18
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

OCTOPUS & CHORIZO aji panca yuzu ^{D S}	22
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	22

VEGETABLES

EGGPLANT mustard miso ^{VG G}	9
ASPARAGUS sesame, sweet soy ^{VG G}	11
MUSHROOM jalapeño ^{VG}	12

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

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

L A R G E P L A T E S

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}	55
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips ^{VG D}	18
BLACK COD peruvian asparagus, miso ^S	40
SHORT RIBS jalapeño purée, corn kahiage, pickled daikon ^G	32
ASAHI BRAISED BEEF CHEEK pickled carrots, pomegranate, chili bean sauce ^G	32
MAR & TERRA 500g dry-aged bone-in ribeye, cachaça-peppercorn sauce, bone marrow stuffing, jumbo prawns, chili garlic butter ^{D S G}	120

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

S A M B A R O L L S

SAMBA EDINBURGH whisky cured salmon, snow crab, avocado, oshinko, tempura flakes, whisky mayo ^{GS}	24
CARIOCA tempura soft shell crab, avocado, cream cheese, shichimi, spicy mayo, eel sauce, salmon roe ^{SGD}	22
MATSURI salmon, avocado, cucumber, tempura flakes, pistachio, spicy mayo, yuzu miso dressing ^{SGN}	20
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo ^{SG}	21
SASA shrimp tempura, quinoa, padron, coriander, spicy mayo, red onion ^{GS}	15
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{GDS}	18
CALIFORNIA snow crab, cucumber, avocado, sesame, japanese mayo, truffle oil ^{GS}	19
WAGYU TETSU crispy rice, avocado, smoked herring roe, passionfruit soy, chipotle mayo ^{SG}	22
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes ^{VG}	11

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 ^{GDS} 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) ^{GS}	14	16
AKAMI (tuna) ^{GS}	10	11
HAMACHI (yellowtail) ^{GS}	11	12
SAKE (salmon) ^{GS}	8	9
SUZUKI (sea bass) ^{GS}	8	9
EBI (shrimp) ^{GS}	7	8
SABA (mackerel) ^{GS}	8	9
HOTATE (scallop) ^{GS}	12	13
KANI (crab) ^{GS}	12	14
IKURA (salmon roe) ^{GS}	9	12

SASHIMI OMAKASE ^S

assortment of 3	27
assortment of 5	40

NIGIRI OMAKASE 7 pieces of nigiri ^{GS} 32

VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki ^G 15

S I D E S

JAPANESE STEAMED RICE ^{VG}	4	PERUVIAN CORN ^D	6
COCONUT RICE ^{VG}	5	FRESH WASABI 5g ^{VG}	4
BLACK TRUFFLE RICE ^{DV}	18	GRILLED TENDERSTEM BROCCOLI ^{VG}	6

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 and roasted corn miso ^{GS}

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

SEABASS
pickled chilli, coconut, lime and honey ^S



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

ASSORTED NIGIRI
chef selection ^{GS}



ROBATA LAMB CHOP
red miso and lime ^G

PORK BELLY ANTICUCHOS
butterscotch miso, peruvian corn ^D

GRILLED TENDERSTEM BROCCOLI ^{VG}



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

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 chili, 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 ^{DS}

SHORT RIBS
jalapeño purée, corn kakiage, pickled daikon ^G

GRILLED TENDERSTEM BROCCOLI ^{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 VEGETABLE TAQUITOS
avocado, radish, red onion, peppers,
pickled shimeji mushrooms ^{VG G}

BABY GEM LETTUCE
basil miso, pistachio ^{VG N}

GREEN BEAN TEMPURA
black truffle aioli ^{VG}



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

VEGETABLE NIGIRI
chef selection ^{VG}



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

GRILLED TENDERSTEM BROCCOLI ^{VG}

COCONUT RICE ^{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