

SAMBA SUSHI

DOUBLE TORO (per piece) o-toro, chu-toro, yuzu oroshi, crispy garlic	S, F, SO2	12
A5 JAPANESE WAGYU ABURI (per piece) aburi wagyu, garlic soy, foie gras, chives	S, SE, F, SO2	14
BOTAN EBI (per piece) spot prawn*	F, CR, SO2	16

CHEF’S MORIAWASES, G, SE, F, CR, E, SO2

SAMBA 7 PIECES NIGIRI SUSHI	38
SAMBA SASHIMI 9 pieces, 3 selections	28
SAMBA SASHIMI 15 pieces, 5 selections	40
SAMBA SUSHI PLATTER	175

SAMBA ROLLS

THE ROYAL japanese A5 wagyu, oyster mushroom, caviar, avocado, BBQ miso, crispy garlic	S, G, SE, F, SO2	40
SAMBA MILANO gambero rosso, scallop, cucumber, kimchi sauce	S, G, D, CR, SO2	38
SAMBA DUBAI lobster*, mango, avocado, soy paper, aji honey truffle	S, CR, E, SO2	34
BAHIA tuna, shrimp* tempura, jumbo crab*, avocado, spicy aji panca	S, G (W), SE, F, CR, E, SO2	32
ASEVICHADO tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo	S, G (W), F, SO2	28
AMAZONIA piquillo pepper, palm heart leche de tigre	S, G, SE, VG, SO2	16

CLASSIC ROLLS

CUCUMBER	VG, SO2	11	SHRIMP* TEMPURA	S, G (W), CR, E, SO2	26	SPICY TUNA	S, SE, F, CR, SO2	22
AVOCADO	S, VG, SO2	13	NEGITORO	S, F, SO2	22	CALIFORNIA ROLL *	S, G, CR, E, SO2	24

NIGIRI & SASHIMI

S, D, G, SE, F, ML, CR, E, SO2

(sushi per 2 piece / sashimi per 3 piece)

O-TORO (fatty tuna)	16	GAMBERO ROSSO	14	UNAGI (freshwater eel)	12
CHU-TORO (tuna belly)	16	SAKE (salmon)	9	IKURA (salmon roe)	14
AKAMI (red tuna)	12	SUZUKI (sea bass)	10	TAKO (octopus*)	10
HAMACHI (yellowtail)	10	MADAI (sea bream)	9	TAMAGO (japanese omelette)	6
		HOTATEKAI (scallop*)	11		

FRESH WASABI	VG, SO2	5	
MISO SOUP	tofu, nameko gold mushroom	S, F, SO2	6

All prices are in euros, including VAT at the current rate.
All prices are subject to a 7€ cover charge per person and a discretionary 10% service charge.

G – Gluten (W – Wheat) | D - Dairy products | N - Contains nuts (P – Pistachio) | A – Peanuts | E – Egg and derivatives | S – Soya and derivatives | SE – Sesame
M – Mustard | C - Celery | ML - Molluscs | F - Fish | CR – Crustaceans | SO2 - Sulfur Dioxide and Sulphites | LP - Lupins | V – Vegetarian | VG – Vegan

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 Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. From the Carnaval-inspired colors to the samba beat to the centerpiece sushi and sevice bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!



APERITIVOS			
EDAMAME* (salty or spicy) ^{S, VG, SO2} sea salt, yukari, lime	9	GUACAMOLE ^{S, VG, SO2} avocado, ají amarillo, onion, crispy tortilla	14
GREEN BEAN TEMPURA ^{G (W), E, V, SO2} black truffle aioli	12	SALMON TARTARE ^{S, G (W), F, E, SO2} avocado, tobiko, crispy nori, caviar	15
PÃO DE QUEIJO ^D honey butter	10		

CAVIAR			
CAVIAR OSCIETRE 30gm ^{S, D, G, F, SO2}	150	CAVIAR BELUGA 30gm ^{S, D, G, F, SO2}	270
CAVIAR OSCIETRE 50gm ^{S, D, G, F, SO2}	210	CAVIAR BELUGA 50gm ^{S, D, G, F, SO2}	420

SMALL PLATES			
EMPANADA (3 pieces) chicken, red chili, onion, mozzarella cheese, verde sauce ^{S, D, G (W), SE, E, SO2}	16		
CRISPY OCTOPUS* miso kabocha puree, fennel herb salad, chimichurri ^{S, D, ML, CR, SO2}	29		
JAPANESE A5 WAGYU GYOZA kabocha purée, sweet soy ^{S, D, G (W), C, SO2}	28		
SHRIMP TEMPURA* snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing ^{S, G (W), CR, E, M, SO2}	35		
CALAMARI* yuzu mayo, dry miso, shichimi, jalapeño ^{S, G (W), SE, ML, CR, E, M, SO2}	25		

CRISPY TAQUITOS / 2 per order			
LOBSTER* japanese tartar, yuzu gel, coriander, avocado ^{S, G (W), SE, C, CR, E, SO2}	18		
JAPANESE A5 WAGYU smoked eggplant, ají amarillo, tomato ^{S, D, G (W), C, SO2}	16		
YELLOWTAIL* avocado, white miso, coriander, sesame ^{S, SE, G (W), F, SO2}	14		
PORK smoked ají panca, BBQ sauce, garlic, pickled cabbage, ají amarillo ^{S, G (W), F, CR, SO2}	11		
CRISPY TOFU spicy ginger soya, corn tortilla, sesame ^{S, SE, VG, SO2}	9		

SALADS			
TOMATO & EGGPLANT heirloom tomatoes, onion, tofu, ají amarillo ^{S, VG, SO2}	10		
PERUVIAN CORN grilled corn, sweet onions, red chili, avocado ^{S, VG, SO2}	15		
SAMBA CAESAR basil miso, gem lettuce, mixed cress ^{S, N (P), VG, SO2}	16		

RAW			
OYSTERS (3 pieces) with signature sauces: ponzu, lime, ají amarillo dashi ^{S, G, F, ML, CR, SO2}	28		
SALMON TIRADITO orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado ^{S, G, F, SO2}	20		
YELLOWTAIL TIRADITO truffle soy, caviar, seasonal black truffle ^{S, F, SO2}	35		

SEVICHES			
SAMBA SEVICHE selection of our signature seviches ^{S, G, SE, C, F, CR, SO2}	67		
BLUEFIN TUNA* ají amarillo leche de tigre, watermelon, peruvian ponzu ^{S, D, G, SE, C, F, E, SO2}	27		
SEA BREAM green chilli, coriander, cancha corn, panca oil ^{S, G, F, SO2}	21		
SEA BASS leche de tigre, corn, red onion, sweet potato ^{S, C, F, SO2}	24		
TOFU sweet potato leche de tigre, pickled shallot ^{S, C, VG, SO2}	14		

ROBATA			
Fresh ingredients prepared over our traditional Japanese charcoal grill and josper oven			
ANTICUCHOS 2 per order			
CHILEAN SEA BASS* white miso, chives ^{S, F, SO2}	32	CHICKEN ají mirasol, crispy quinoa ^{S, SO2}	19
ANGUS BEEF TENDERLOIN ají panca ^{S, SO2}	28	EGGPLANT white miso, crispy rice ^{S, SE, VG, SO2}	12
POULTRY & MEAT			
A5 JAPANESE WAGYU STRIPLOIN* samba sauce, wasabi, garlic 200g ^{S, G, C, SO2}			105
BBQ CHICKEN inaka miso, ají panca ^{S, SO2}			28
AUSTRALIAN SHORT RIBS chimichurri, BBQ sauce, homemade pickles ^{S, G, SE, C, SO2}			50
AUSTRALIAN WAGYU RIBEYE MB6* yakiniku marinated, onion, Japanese mustard sauce 200g ^{S, G, SE, M, SO2}			65
AUSTRALIAN BLACK ANGUS TENDERLOIN spicy soy, foie gras, chives 200g ^{S, SE, SO2}			52
FISH & SEAFOOD			
SALMON teriyaki and lime ^{S, SE, F, SO2}			29
BLACK COD* white miso, hajikami, shichimi ^{S, SE, F, SO2}			39
LOBSTER* yuzu kosho butter, lime, julienne salad ^{S, D, SE, ML, CR, E, SO2}			45/85
JUMBO TIGER PRAWN* ponzu butter, lime, chives ^{D, G, CR, SO2}			35
VEGETABLES			
ROASTED CAULIFLOWER pumpkin seeds, ocopa sauce ^{S, D, V, SO2}			11
CHARD GRILLED BROCCOLINI sesame ponzu, chili garlic ^{S, SE, VG, SO2}			10
ASPARAGUS katsuobushi bonito, nori, sesame, sweet potato, smoke soy ^{S, G, SE, F, E, SO2}			14
CRISPY CASSAVA* tapioca root, sour cream, molho campanha, salsa verde ^{S, D, V, SO2}			11

CLAY POTS			
ARROZ CON MARISCOS* shrimp, squid, black cod, scallops, clam, octopus, squid ink ^{S, D, C, F, CR, SO2}	38		
ARROZ CHAUFA organic wild black rice, slow cooked egg ^{S, G, SE, E, V, SO2}	16		

SIDES & EXTRA			
JAPANESE RICE ^{VG, SO2}	6		
MISO SOUP tofu, nameko gold mushroom ^{S, F, SO2}	6		
FRESH TRUFFLE (per gram)	6		
CAVIAR5 gram (add-on to dish)	20		
CAVIAR30 gram (add-on to dish)	90		

CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flake, extra virgin olive oil ^{VG, SO2}	3		
CHILI SET fresh chilli, ají panca, ají amarillo ^{S, VG, SO2}	3		
FRESH WASABI ^{VG, SO2}	5		