

## SAMBA SUSHI

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

## CHEF'S MORIAWASE <sup>S, G, SE, F, CR, E, SO2</sup>

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

## SAMBA ROLLS

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

## CLASSIC ROLLS

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

## NIGIRI & SASHIMI <sup>S, D, G, SE, F, ML, CR, E, SO2</sup>

(sushi per 2 piece / sashimi per 3 piece)

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

FRESH WASABI <sup>VG, SO2</sup>	5
MISO SOUP tofu, nameko gold mushroom <sup>S, F, SO2</sup>	6

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) <sup>S, VG, SO2</sup> sea salt, yukari, lime	9	GUACAMOLE <sup>S, VG, SO2</sup> avocado, aji amarillo, onion, crispy tortilla	14
GREEN BEAN TEMPURA <sup>G (W), E, V, SO2</sup> black truffle aioli	12	SALMON TARTARE <sup>S, G (W), F, E, SO2</sup> avocado, tobiko, crispy nori, caviar	15
PÃO DE QUEIJO <sup>D</sup> honey butter	10		

## CAVIAR

CAVIAR OSCIETRE 30gm <sup>S, D, G, F, SO2</sup>	150	CAVIAR BELUGA 30gm <sup>S, D, G, F, SO2</sup>	270
CAVIAR OSCIETRE 50gm <sup>S, D, G, F, SO2</sup>	210	CAVIAR BELUGA 50gm <sup>S, D, G, F, SO2</sup>	420

## SMALL PLATES

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

### CRISPY TAQUITOS / 2 per order

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

### SALADS

TOMATO & EGGPLANT heirloom tomatoes, onion, tofu, aji amarillo <sup>S, VG, SO2</sup>	10
PERUVIAN CORN grilled corn, sweet onions, red chili, avocado <sup>S, VG, SO2</sup>	15
SAMBA CAESAR basil miso, gem lettuce, mixed cress <sup>S, N (P), VG, SO2</sup>	16

## RAW

OYSTERS (3 pieces) with signature sauces: ponzu, lime, aji amarillo dashi <sup>S, G, F, ML, CR, SO2</sup>	28
SALMON TIRADITO orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado <sup>S, G, F, SO2</sup>	20
YELLOWTAIL TIRADITO truffle soy, caviar, seasonal black truffle <sup>S, F, SO2</sup>	35

### SEVICHES

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

#### Allergen Disclaimer

Dishes or ingredients marked with " \* " are frozen or deep-frozen at the origin by the producer. Semi-processed ingredients used in the preparation of dishes are subjected to rapid chilling to ensure food safety in compliance with Reg. CE 852/04. Our staff is available to provide information regarding the composition of the products on offer. An allergen booklet is available for consultation. Due to the structure of our food and beverage preparation areas, we cannot guarantee the absence of one or more allergens. \*To protect consumer health, seafood products served raw or nearly raw at this establishment (e.g., raw, marinated, smoked) are subjected to rapid freezing for sanitary purposes, in compliance with Reg. CE 853/04 and the Ministry of Health Circular of 17/02/2011."

## ROBATA

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

### ANTICUCHOS 2 per order

CHILEAN SEA BASS* white miso, chives <sup>S, F, SO2</sup>	46	CHICKEN aji mirasol, crispy quinoa <sup>S, SO2</sup>	19
ANGUS BEEF TENDERLOIN aji panca <sup>S, SO2</sup>	30	EGGPLANT white miso, crispy rice <sup>S, SE, VG, SO2</sup>	12

### POULTRY & MEAT

A5 JAPANESE WAGYU STRIPLOIN* samba sauce, wasabi, garlic 200g <sup>S, G, C, SO2</sup>	125
BBQ CHICKEN inaka miso, ají panca <sup>S, SO2</sup>	28
AUSTRALIAN SHORT RIBS chimichurri, BBQ sauce, homemade pickles <sup>S, G, SE, C, SO2</sup>	50
AUSTRALIAN WAGYU RIBEYE MB6* yakiniku marinated, onion, Japanese mustard sauce 200g <sup>S, G, SE, M, SO2</sup>	65
AUSTRALIAN BLACK ANGUS TENDERLOIN spicy soy, foie gras, chives 200g <sup>S, SE, SO2</sup>	52

### FISH & SEAFOOD

SALMON teriyaki and lime <sup>S, SE, F, SO2</sup>	29
BLACK COD* white miso, hajikami, shichimi <sup>S, SE, F, SO2</sup>	39
LOBSTER* yuzu kosho butter, lime, julienne salad <sup>S, D, SE, ML, CR, E, SO2</sup>	45/85
JUMBO TIGER PRAWN* ponzu butter, lime, chives <sup>D, G, CR, SO2</sup>	35

### VEGETABLES

ROASTED CAULIFLOWER pumpkin seeds, ocopa sauce <sup>S, D, V, SO2</sup>	11
CHARD GRILLED BROCCOLINI sesame ponzu, chili garlic <sup>S, SE, VG, SO2</sup>	10
ASPARAGUS katsuobushi bonito, nori, sesame, sweet potato, smoke soy <sup>S, G, SE, F, E, SO2</sup>	14
CRISPY CASSAVA* tapioca root, sour cream, molho campanha, salsa verde <sup>S, D, V, SO2</sup>	11

## CLAY POTS

ARROZ CON MARISCOS* shrimp, squid, black cod, scallops, clam, octopus, squid ink <sup>S, D, C, F, CR, SO2</sup>	45
ARROZ CHAUFA organic wild black rice, slow cooked egg <sup>S, G, SE, E, V, SO2</sup>	16

## SIDES & EXTRA

JAPANESE RICE <sup>VG, SO2</sup>	6
MISO SOUP tofu, nameko gold mushroom <sup>S, F, SO2</sup>	6
FRESH TRUFFLE (per gram)	6
CAVIAR 5 gram (add-on to dish)	20
CAVIAR 30 gram (add-on to dish)	90

CHIMICHURRI coriander, parsley, shallot, red bell pepper, garlic, chili flake, extra virgin olive oil <sup>VG, SO2</sup>	3
CHILI SET fresh chilli, aji panca, aji amarillo <sup>S, VG, SO2</sup>	3
FRESH WASABI <sup>VG, SO2</sup>	5

G – Gluten | D - Dairy products | N - Contains nuts | 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

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