

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

(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		

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 sevicehe bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!



APERITIVOS

EDAMAME* (salty or spicy) sea salt, yukari, lime	S, VG, SO2		9
GREEN BEAN TEMPURA black truffle aioli	G (W), E, V, SO2		12
PÃO DE QUEIJO honey butter	D		10
GUACAMOLE avocado, aji amarillo, onion, crispy tortilla	S, VG, SO2		14
SALMON TARTARE avocado, tobiko, crispy nori, caviar	S, G (W), F, E, SO2		15
SAMBA TARTARE crispy rice ,salmon, tuna, white fish, rocoto	F, S, G		15

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, aji amarillo, tomato	S, D, G (W), C, SO2	16
YELLOWTAIL* avocado, white miso, coriander, sesame	S, SE, G (W), F, SO2	14
PORK smoked aji panca, BBQ sauce, garlic, pickled cabbage, aji 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, aji 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, aji 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* aji 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

ANTICUCHOS

2 per order

CHILEAN SEA BASS* white miso, chives	S, F, SO2	21	CHICKEN aji mirasol, crispy quinoa	S, SO2	14
ANGUS BEEF TENDERLOIN aji panca	S, SO2	16	EGGPLANT white miso, crispy rice	S, SE, VG, SO2	12

ROBATA

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

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
JUMBO TIGER PRAWN* ponzu butter, lime, chives	D, G, CR, SO2	35

VEGETABLES

ROASTED CAULIFLOWER pumpkin seeds, ocopa sauce	S, D, V, SO2	11
CHARGRILLED 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, aji panca, aji amarillo	S, VG, SO2	3
FRESH WASABI	VG, SO2	5

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.”

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