

APERITIVOS		
EDAMAME* (salty or spicy) sea salt, yukari, lime	S, VG, SO2	9
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

SMALL PLATES		
EMPANADA (3 pieces) chicken, red chili, onion, mozzarella cheese, verde sauce	S, D, G (W), SE, E, SO2	16
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
PERUVIAN CORN SALAD grilled corn, sweet onions, red chili, avocado	S, VG, SO2	15
CRISPY TAQUITOS / 2 per order		
LOBSTER* japanese tartar, yuzu gel, coriander, avocado	S, G (W), SE, C, CR, E, SO2	18
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

RAW		
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 TRIO selection of our signature seviches	S, G, SE, C, F, CR, SO2	55
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
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
ANGUS BEEF TENDERLOIN aji panca	S, SO2	28
EGGPLANT white miso, crispy rice	S, SE, VG, SO2	12
POULTRY & MEAT		
BBQ CHICKEN inaka miso, ají panca	S, SO2	28
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		
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

CHEF’S MORIAWASE			S, G, SE, F, CR, E, SO2
SAMBA 7 PIECES NIGIRI SUSHI			38
SAMBA SASHIMI 9 pieces, 3 selections			28

SAMBA SUSHI & ROLLS		
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

CLASSIC ROLLS		
SHRIMP* TEMPURA	S, G (W), CR, E, SO2	26
SPICY TUNA	S, SE, F, CR, 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)			
DOUBLE TORO NIGIRI (per piece) o-toro, chu-toro, yuzu oroshi, crispy garlic			12
O-TORO (fatty tuna)	16	GAMBERO ROSSO	14
CHU-TORO (tuna belly)	16	SAKE (salmon)	9
AKAMI (red tuna)	12	HOTATEKAI (scallop*)	11
MADAI (sea bream)	9	IKURA (salmon roe)	14
HAMACHI (yellowtail)	10	TAMAGO (japanese omelette)	6

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