Only at **SUSHI**SAMBA will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHI**SAMBA 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 **SUSHI**SAMBA experience is truly unique. From the Carnaval-inspired colors to the samba beat to the centerpiece sushi and seviche bar, the soul of **SUSHI**SAMBA is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

APERITIVOS

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

SALMON TARTARE S, G (W), F, E, SO2 — 15
avocado, tobiko, crispy nori, caviar

GUACAMOLE S, VG, SO2 — 14
avocado, aji amarillo, onion, crispy tortilla

SAMBA TARTARE F, S, G — 15
crispy rice, salmon, tuna, white fish, rocoto

SMALL PLATES

TIRADITOS

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 chili, 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

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

PERUVIAN CORN SALAD grilled corn, sweet onions, red chili, avocado S, VG, SO2 — 15

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

ANTICUCHOS

2 per order

CHILEAN SEA BASS* white miso, chives S, F, SO2 — 21

ANGUS BEEF TENDERLOIN aji panca S, SO2 — 16

CHICKEN aji mirasol, crispy quinoa S, SO2 — 14

EGGPLANT white miso, crispy rice S, SE, VG, SO2 — 12

LARGE PLATES

POULTRY & MEAT

A5 JAPANESE WAGYU STRIPLOIN* samba sauce, wasabi, garlic 100g/200g S, G, C, SO2 — 68/105

BBQ CHICKEN inaka miso, ají panca S, SO2 — 28

AUSTRALIAN WAGYU RIBEYE MB6* yakiniku marinated, onion, japanese mustard sauce, 200g S, G, SE, M, SO2 — 65

BLACK ANGUS TENDERLOIN spicy soy, foie gras, chives, 200g S, SE, SO2 — 52

FISH & SEAFOOD

SALMON teriyaki, lime S, SE, F, SO2 — 29

BLACK COD* white miso, hajikami, shichimi S, SE, F, SO2 — 42

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

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

VEGETABLES

ROASTED CAULIFLOWER pumpkin seeds, ocopa sauce S, D, V, SO2 — 11

CHARGRILLED BROCCOLINI sesame ponzu, chili garlic S, SE, VG, SO2 — 12

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

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."

CAVIAR

CAVIAR OSCIETRE 30g S, D, G, F, SO2 — 150

CAVIAR OSCIETRE 50g S, D, G, F, SO2 — 210

CAVIAR BELUGA 30g S, D, G, F, SO2 — 270

CAVIAR BELUGA 50g S, D, G, F, SO2 — 420

SAMBA SUSHI

DOUBLE TORO (per piece) o-toro, chu-toro, yuzu oroshi, crispy garlic S, F, SO2 — 12

A5 JAPANESE WAGYU ABURI (per piece) garlic soy, foie gras, chives S, SE, F, SO2 — 14

CHEF'S MORIAWASE S, 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

AVOCADO S, VG, SO2 — 13

SHRIMP* TEMPURA S, G (W), CR, E, SO2 — 26

NEGITORO S, F, SO2 — 22

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)

O-TORO (fatty tuna) — 16

CHU-TORO (tuna belly) — 16

AKAMI (red tuna) — 12

HAMACHI (yellowtail) — 10

GAMBERO ROSSO — 16

SAKE (salmon) — 10

SUZUKI (sea bass) — 10

MADAI (sea bream) — 9

HOTATEKAI (scallop*) — 11

UNAGI (freshwater eel) — 12

IKURA (salmon roe) — 14

TAKO (octopus*) — 10

TAMAGO (japanese omelette) — 6

SIDES & EXTRA

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