

SUSHISAMBA®

BRUNCH COCKTAILS



UMAMI BLOODY MARY

Kombu-infused vodka, lemon, ginger and umami bloody mary mix with sesame and white soy. Garnished with toasted nori and togarashi rim, served long.

23



BATIDA

Cachaça, lime, coconut cream and lychee, finished with Angostura bitters. Served short over crushed ice.

21



SPICY SHISO MEZCALITA

Tequila, mezcal, Cointreau, agave, lime, jalapeño and green tabasco. Served short over a block of ice.

22



CARAJILLO

Cachaça, banana cordial, Licor 43, and espresso. Shaken and served short over ice.

21



SAMBA BRUNCH

3-courses | \$65 per guest
includes aperitivos and sushi to share, plus a choice of entrée

for the table

GREEN BEAN TEMPURA black truffle aioli ^V

PLANTAIN CHIPS aji amarillo, wasabi guacamole ^{VG GF}

PÃO DE QUEIJO truffle honey butter ^{GF}

EVERYTHING BUT THE BAGEL MAKI*

smoked salmon, cream cheese, capers, smoked trout roe ^{GF}

SPICY TUNA* scallion, sesame seeds ^{GF}

NIGIRI ASSORTMENT* salmon, yellowtail

select one brunch entrée

STEAK & EGGS* matchstick fries, aji verde ^{GF}

AÇAI BOWL housemade granola, seasonal fruit ^{VG GF}

BRAISED SHORT RIB sweet corn pancake, chili garlic crunch, maple jus

ROCK SHRIMP BURGER spicy mayo, coleslaw, matchstick fries

SAMBA SALAD* choice of salmon or chicken baby spinach, honey truffle ponzu, heritage carrots, radish, candied macadamia, apple & mango dressing ^{V GF}

POKE BOWL* tuna, salmon, yellowtail, whitefish, sushi rice, avocado, wakame, quinoa furikake, candied ginger, sanbaizu, spicy mayo

GREEN SALAD* choice of salmon or chicken baby gem, avocado, asparagus, pistachio, basil miso ^{VG GF}

HUEVOS ANDINOS* feta, black beans, mixed herbs, crispy onion, aji amarillo

FRENCH TOAST passionfruit coulis, seasonal fruit, chantilly, shortbread crumble ^V

BLUEBERRY YUZU PANCAKES yuzu cream, blueberry compote, citron honey ^V

SEVICHES & TIRADITOS

SASHIMI SEVICHE

YELLOWTAIL* ginger garlic soy ^{GF} 25

SALMON* tamarind ponzu, sesame, seaweed, macadamia 24

CLASSICO* white fish, coconut leche de tigre ^{GF} 25

SASHIMI TIRADITO

YELLOWTAIL* jalapeño and lemongrass 24

SALMON* kinkan honey, garlic ponzu, crispy garlic ^{GF} 24

TORO* yuzu dressing, pickled wasabi, black truffle 42

ROYAL OSETRA CAVIAR*

served with crème fraîche, kizami wasabi, assorted crisps

2oz 350 | 4oz 600

SAMBA ROLLS

SAMBA LA* golden eye snapper, yellowtail, crab, chili garlic crunch, passionfruit sanbaizu, yuzu oil	48
KARI KARI* crispy rice, spicy tuna, tobiko, avocado, spicy mayo, eel sauce	24
BOSSA NOVA* japanese A5 wagyu, soft shell crab tempura, chestnut purée, heirloom tomato, chimichurri, balsamic soy reduction	45
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre	30
TIGER MAKI crab meat, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce, furikake	29
EL TOPO® salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	26
SASA HAND ROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	13
AMAZÔNIA collard greens, portobello mushrooms, takuwan, cucumber, avocado, wasabi-onion soy ^{VG}	18

CLASSIC ROLLS

TUNA* ^{GF}	15	NEGITORO* ^{GF}	28	YELLOWTAIL SCALLION* ^{GF}	15
SPICY TUNA* ^{GF}	16	CALIFORNIA KING CRAB ^{GF}	MP	CUCUMBER ^{VG GF}	6
SALMON AVOCADO* ^{GF}	14	CALIFORNIA SNOW CRAB ^{GF}	19	EEL AVOCADO	16

NIGIRI & SASHIMI

price per piece

TORO tuna belly* ^{GF}	MP	UNAGI fresh water eel ^{GF}	9
AKAMI tuna* ^{GF}	9	SABA mackerel* ^{GF}	5
HAMACHI yellowtail* ^{GF}	8	IKURA salmon roe* ^{GF}	11
SAKE salmon* ^{GF}	8	TOBIKO flying fish roe* ^{GF}	6
KANPACHI amberjack* ^{GF}	9	UNI sea urchin* ^{GF}	MP
KINMEDAI golden eye snapper*	14	EBI shrimp ^{GF}	5
MADAI japanese snapper* ^{GF}	9	HOTATE scallop* ^{GF}	8
TARABAGANI king crab ^{GF}	MP	TAKO octopus ^{GF}	6
ZUWAIGANI snow crab ^{GF}	12	TAMAGO egg omelet ^{GF}	4

CHEF'S INSPIRATION

SAMBA SUSHI*
7 pieces nigiri 42

SAMBA SASHIMI*
8 pieces, 4 selections 45
14 pieces, 7 selections 62

SAMBA VEGAN SUSHI ASSORTMENT ^{VG}
3 pieces veggie nigiri, amazonia roll 24

ULTIMATE PLATTER* 250

VG: Vegan GF: Gluten Free V: Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inform your server of any food allergies as not all ingredients are listed on menu