

TASTE OF SAMBA

Experience the essence of **SUSHISAMBA** with our chef-curated Taste of Samba menus, featuring a multi-course selection of our most beloved dishes.

SIGNATURE

\$95pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

GREEN SALAD ^{VG GF}
baby gem, avocado, asparagus, pistachio, basil miso

SEA BASS ANTICUCHOS ^{GF}
miso

CHICKEN A LA BRASA ^{GF}
aji amarillo aioli

ASPARAGUS ^{VG}
sesame, sweet soy

SPICY TUNA* ^{GF}
scallions, sesame seeds

TIGER MAKI
crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

NIGIRI*
yellowtail, salmon

BURNT CHEESECAKE ^V
caramelized cancha, vanilla crème fraîche, cancha tuille

P R E M I U M

\$135pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

CLASSICO SEVICHE* ^{GF}
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre

SEA BASS ANTICUCHOS ^{GF}
miso

LAMB CHOPS*
pineapple soy marinade, huancaína potato, queso fresco

GRILLED HEARTS OF PALM ^{V GF}
quinoa furikake, yuzu kosho dressing

TIGER MAKI
crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

ASEVICHADO*
tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion,
sweet potato, cancha, aji amarillo leche de tigre

NIGIRI*
tuna, salmon, yellowtail

CHOCOLATE BANANA CAKE ^V
maple butter, plantain chip, vanilla rum ice cream

U L T I M A T E

\$165pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

CRISPY YELLOWTAIL TAQUITO*
avocado, miso

LAMB CHOPS*
pineapple soy marinade, huancaína potato, queso fresco

BLACK COD
pickled ginger, miso

ASPARAGUS ^{VG}
sesame, sweet soy

BOSSA NOVA*
japanese A5 wagyu, soft shell crab tempura, chestnut purée,
heirloom tomato chimichurri, balsamic soy reduction

KARI KARI*
spicy tuna, crispy rice, avocado, tobiko, eel sauce

NIGIRI*
salmon, yellowtail

CHOCOLATE BANANA CAKE ^V
maple butter, plantain chip, vanilla rum ice cream

BURNT CHEESECAKE ^V
caramelized cancha, vanilla crème fraîche, cancha tuille

VEGETARIAN

\$80pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

MUSHROOM TAQUITO ^V
truffle tofu crema, heirloom tomato chimichurri

VEGETABLE TEMPURA ^V
peruvian pepper and soy dipping sauce

GREEN SALAD ^{VG GF}
baby gem, avocado, asparagus, pistachio, basil miso

GRILLED HEARTS OF PALM ^{V GF}
quinoa furikake, yuzu kosho dressing

MUSHROOM TOBANYAKI* ^V
poached organic egg, assorted mushrooms, yuzu soy, garlic chip

AMAZONIA ^{VG}
collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy

VEGAN NIGIRI ^{VG}
3 pieces

BURNT CHEESECAKE ^V
caramelized cancha, vanilla crème fraîche, cancha tuille

GLUTEN FREE

\$135pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

PÃO DE QUEIJO ^{V GF}
truffle honey butter

CLASSICO SEVICHE* ^{GF}
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre

CRISPY YELLOWTAIL TAQUITO* ^{GF}
avocado, miso

SEA BASS ANTICUCHOS ^{GF}
miso

CHURRASCO RIO GRANDE ^{GF}
ribeye, linguça, wagyu picanha served with farofa and
SUSHISAMBA® dipping sauces

KING CRAB CALIFORNIA ^{GF}
cucumber, avocado

SPICY TUNA ROLL* ^{GF}
scallions, sesame seeds

MOCHI ^V
soft japanese rice cakes filled with ice cream,
white chocolate ganache