

SAMBAHOUR

MONDAY - FRIDAY | 3PM – 6PM

COCKTAILS

CLASSIC PALOMA 10

El Rayo Plata tequila, agave,
pink grapefruit soda, and lime.
Served long over ice.

COCO LOCO 10

Coconut oil-infused Hama Signature
white rum, guava, lime, toasted coconut,
and vanilla essence.
Served short over crushed ice.

CLASSIC MARGARITA 10

El Rayo Plata tequila, Cointreau, and lime.
Shaken and served short over ice.

KYOTO SPRITZ 10

St. Germain Elderflower liqueur, sake,
white peach purée, lemon juice,
and corn syrup.
Served long over ice.

MOCKTAILS

MINT CONDITION 7

Everleaf Forest, mint cordial, apple.
Served long over ice.

GOLDEN HOUR 7

Apple juice, orgeat cordial, ginger, and yuzu.
Served long over ice.

BEER & WINE

ASAHI 6

VERMENTINO, LES VIGNES DE L'EGLISE 9
125ml

DOURO CRASTO QUINTA DO CRASTO 9
125ml

ANTICUCHOS

served with peruvian corn

CHICKEN TERIYAKI 7

yuzu kosho

BLACK COD 8

miso ^{GF}

LAMB 8

sweet potato, rosemary ^{GF}

MUSHROOM 6

king oyster, aji panca, chimichurri ^{V VG}

V: Vegetarian VG: Vegan GF: Gluten Free

According to the NHS, adults need around 2000 kcal a day.

Scan the QR code to view calorie information.

Please direct any enquiries related to food allergies or
intolerance to your server prior to ordering.

All prices include 20% VAT. A discretionary 15% service charge
will be added to the bill

Regional Executive Sushi Chef Kazutoshi Kawada

Chef de Cuisine Philippe Carponen

www.sushisamba.com | [@sushisamba](https://www.instagram.com/sushisamba)

TAQUITOS

YELLOWTAIL 8

avocado, miso

LOBSTER 8

avocado, pickled shallots

TUNA 9

avocado, yuzu truffle

PERUVIAN CORN 6

avocado, biquinho pepper ^{VG}

SUSHI

SPICY TUNA CRISPY RICE 7

aji mayo

VEGETABLE SASA HANDROLL 6

avocado, asparagus, quinoa, shishito pepper,
coriander, red onion ^{V VG}

SHRIMP TEMPURA ROLL 7

avocado, sweet soy

SALMON NIGIRI 8

torched salmon, pickled wasabi