SAMBAROOM®

COCKTAILS

Embark on a captivating journey through the rich and diverse cultures and culinary traditions of Japan, Brazil, and Peru with our cocktail menu.

Inspired by the vibrant ingredients from these regions, each cocktail intertwines artistry with skillful techniques, inviting you to uncover new depths of flavor with every sip.

Whether you're craving the zesty tang of yuzu, the tropical sweetness of coconut, or the timeless elegance of pisco, our menu offers a symphony of tastes that transcends borders.

Raise a glass and savor the essence of each culture, one cocktail at a time!

Japan



Japan, renowned for its attention to detail and reverence for craftsmanship, contributes a touch of elegance and precision to our cocktail menu. Drawing inspiration from the artistry of Japanese culture, this section focuses on masterfully blended ingredients that capture the essence of the Land of the Rising Sun, delivering a harmonious balance of delicate nuances and exquisite textures - **KANPAI!**

SHIO MOMO 19
Inspired by Japan's tradition of balancing sweet and savory flavors, this cocktail is built around the understated appeal of a salted peach.
Fresh and vibrant upfront, with a smooth, layered finish.

Wasabi-washed El Rayo tequila, Genmaicha cordial, Pampelle, lime and grapefruit, topped with a dash of orange bitters and a salted peach foam. Served long over ice.

NAMI VELVET 19
A serene journey of harmony and understated elegance. Inspired by Kyoto's changing seasons, this cocktail captures the tranquility of a temple garden at dusk, with bright, uplifting notes that evoke the gentle warmth of a late-summer breeze.

Butter-washed sake, yuzu liqueur, salted caramel, banana, and verjus. Carbonated and served long.

WABI-SABI 18
Light and floral, this martini-style cocktail embodies the essence of transformation and spiritual awakening, drawing inspiration from Japanese tea culture and the pursuit of enlightenment.

Vanilla-infused Grey Goose L'Original vodka combined with Pai Mu Tan 24-hr infused Cocchi Americano and lychee cordial. Shaken, fine strained, and served up.

UME NO TSUKI 19
A tribute to the elegance of Japanese tea rituals and the fleeting sweetness of early plum season, this cocktail explores the balance between brightness and depth. Clean and poised, with a smooth, lingering finish.

Roku gin, Choya Original Plum liqueur, sencha tea cordial, toasted coconut and plum bitters. Served up over ice.

HIKARI FIELDS 23
Inspired by the golden landscapes of rural Japan, where cornfields sway beneath the afternoon sun, this drink honors Japan's deep appreciation for balance and seasonality.

Pandan leaf-infused Orientalist Gunpowder gin paired with elote liqueur, white peach soju, penja pepper cordial, and verjus. Served short over ice.

RISING SUN (NON-ALCOHOLIC) 13
This refreshing, non-alcoholic escape perfectly balances vibrant, invigorating flavors with delicate, soothing elegance — a pure refreshment that transports you to a sun-drenched moment of bliss.

Crossip Blazing Pineapple combined with chamomile tea, agave, lime, and nori for a whisper of umami. Served long over ice.

CALAMAN-SLING (NON-ALCOHOLIC) 13
A non-alcoholic twist on a tropical classic, this mocktail bursts with vibrant flavors, capturing a spirited sense of celebration in every sip.

Crossip Pure Hibiscus, lychee, calamansi purée, and vanilla extract. Shaken, served long, and topped with tonka bean-infused tonic foam.



Brazil

Inspired by Brazil's enigmatic and colorful heritage, this curated selection of cocktails showcases the country's passion for bold and tropical flavors. From the Amazon rainforest to the sandy shores of Rio de Janeiro, each ingredient tells a story of the nation's diverse geography and culinary heritage. Raise a glass with us as we toast to the spirit of Brazil

Saúde!

THE RHYTHM OF RIO 19

This invigorating drink captures Brazil's celebratory spirit, reflects the country's diverse cultural influences, and embodies the festive energy of Carnaval in a glass.

Cachaça, Bacardi Carta Negra rum, and elderflower liqueur, combined with layers of Brazilian lemonade, spice-infused sherry and a zesty splash of pink grapefruit.
Shaken and served short over crushed ice.

LIMA ROXA 17

Inspired by the twilight skies and colorful markets of Brazil, Lima Roxa captures the spirit of Rio in a glass. Silky, rich, and intoxicating, each sip teases the senses with its layered sweetness and subtle herbal heat.

Kaffir leaves-infused cachaça, lemongrass cordial, ube milk and a dash of Chambord.
Served up with crushed ice.

BRASA DE SEDA 18

Juicy and aromatic at first sip, this complex cocktail gradually reveals a darker, smoky character beneath its soft sweetness, finishing smooth and quietly intriguing.

Ojo de Dios mezcal layered with La Tomato Liqueur, lychee cordial, lemon, and a dash of agave. Shaken and served short.

BRAZILIAN NEGRONI 19

Prepare to be transported to the bustling streets of Sao Paulo in the 1950s, when Italian vermouth was first introduced by Italian immigrants.
Rich and aromatic, this refined cocktail is our take on a classic Negroni with a Brazilian twist.

Equal parts cachaça, Cynar apéritif, and Byrrh Quinquina for a distinctively Brazilian flair. Stirred down and served short over ice with a twist of lime.

BOTECO 19

A bold tribute to the classic Rabo de Galo reimagines this Brazilian favorite with a modern flair. Drawing inspiration from São Paulo's lively cocktail bars and the country's rich mixology traditions, perfect for those who appreciate depth, history, and a touch of old-world charm.

Coconut oil-washed cachaça layered with Antica Formula vermouth, açaí liqueur, lavender extract, pink grapefruit, verjus, and a dash of bitters. Served long and carbonated over ice.

COCONADA (NON-ALCOHOLIC) 12

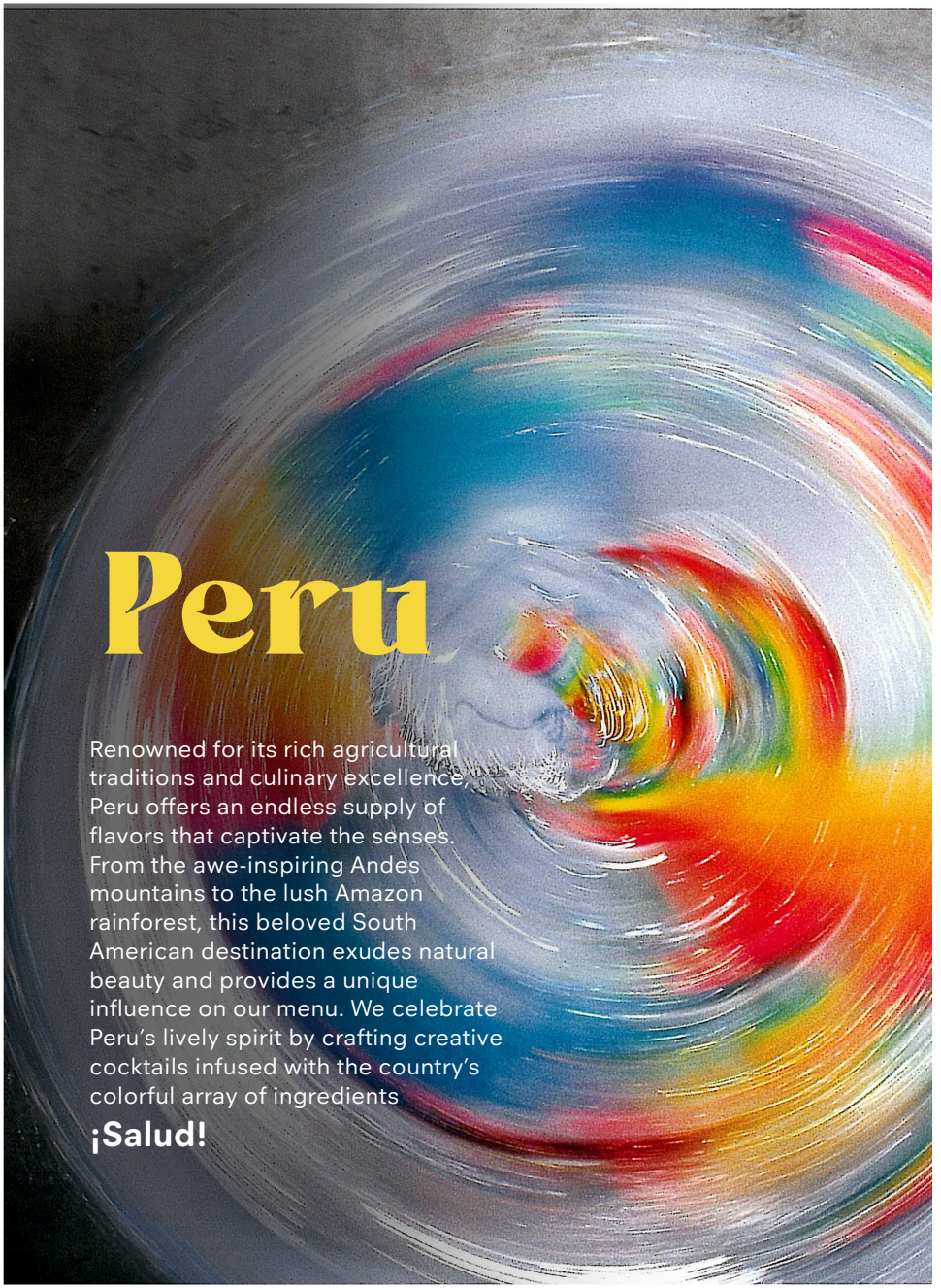
A zesty and refreshing concoction that embodies the essence of Brazil's sunny beaches and vibrant culture.

Equal parts orange and pineapple blended with layers of homemade Brazilian lemonade.
Shaken and served short over crushed ice.

MATE VERDE (NON-ALCOHOLIC) 12

Inspired by sun-dappled rainforests and the quiet energy of morning light.

Yerba Mate iced tea infusion, pineapple cordial, lemon and salted maple syrup.
Served long over ice.



Peru

Renowned for its rich agricultural traditions and culinary excellence, Peru offers an endless supply of flavors that captivate the senses. From the awe-inspiring Andes mountains to the lush Amazon rainforest, this beloved South American destination exudes natural beauty and provides a unique influence on our menu. We celebrate Peru's lively spirit by crafting creative cocktails infused with the country's colorful array of ingredients

¡Salud!

AMAZONIA 21
A tribute to the Amazon, this refreshing and vibrant drink pays homage to the majestic beauty of the world's largest rainforest while urging us to preserve its precious biodiversity. With each carefully selected ingredient, we honor the vibrant spirit of the Peruvian rainforest, serving as a reminder of our responsibility to protect this vital ecosystem — the lungs of our planet.

Pisco, nashi pear cordial, and sustainably sourced Vetiver Gris from the Amazon are expertly combined and shaken to perfection. Garnished with a wasabi-flavored meringue and served up.

PERUVIAN MULE 19
A perfect blend of simplicity and boldness, this cocktail evokes the high-altitude spirit of Peru, delivering a smooth, warming sensation and a beautifully layered profile.

BarSol Pisco combined with homemade ginger beer, lucuma essence, and citrus. Lightly carbonated and served long.

SOL DE LIMA 17
Echoing the sun-soaked coasts and vibrant markets of Peru, this cocktail balances bright tropical sweetness with subtle herbal warmth. Smooth yet lively, it evokes the spirited energy and colorful textures of Peruvian life in every sip.

BarSol Pisco, housemade strawberry cordial, guava, and Aperol. Served up over a block of ice.

AMARU 19
A symbol of power and hidden energy, Amaru draws inspiration from the mythical Andean legend, symbolizing transformation, wisdom, and the life-giving forces of nature.

Hama Signature white rum, coconut liquor, tepache, lucuma, lemon, and clarified coconut milk. Served long over ice.

CUSCO CLOUD 18
Light, aromatic, and effortlessly seductive, like cool mountain air drifting through a midnight garden.

BarSol Pisco, mint cordial, topped with jasmine soda. Served long over ice.

¡BACÁN! (NON-ALCOHOLIC) 12
This playful, non-alcoholic cocktail embodies the vibrant spirit of Peru with its light, floral, and fragrant notes. Every sip is a refreshing burst of sunshine, bringing a taste of celebration to every glass.

Carbonated coconut water paired with orange blossom, lemon verbena, and vanilla cordial. Served long over a block of ice.

LA PANTERA (NON-ALCOHOLIC) 13
Named after the majestic panther, this cocktail channels the mystique of Peru's wild landscapes, embodying power, elegance, and the primal spirit of the jungle.

Crossip hibiscus, salted caramel, verjus and a hint of lemon, clarified coconut milk and topped with orange blossom water. Served long over ice.

WINE & CHAMPAGNE

CHAMPAGNE

	GLASS	BOTTLE
VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS, FRANCE	21	112
RUINART "BLANC DE BLANCS" BRUT, REIMS	41	235
BOLLINGER, SPECIAL CUVÉE, BRUT, AŸ		195
CHARLES HEIDSIECK " BLANC DE BLANCS" BRUT, REIMS		189
PRESTIGE CUVÉES		
2018 LA GRANDE DAME VEUVE CLICQUOT, BRUT, REIMS	59	350
2012 RARE PIPER HEIDSIECK, BRUT, REIMS		425
2017 DOM PÉRIGNON, VINTAGE, BRUT, ÉPERNAY		555
KRUG, GRANDE CUVÉE, BRUT, REIMS		560
2016 CRISTAL, LOUIS ROEDERER BRUT, REIMS		690
ROSÉ		
VEUVE CLICQUOT, BRUT ROSÉ, REIMS	24	135
BOLLINGER, BRUT ROSÉ, AŸ		215
LAURENT PERRIER, BRUT ROSÉ, TOURS-SUR-MARNE		225
2009 DOM PÉRIGNON, VINTAGE, BRUT ROSÉ, ÉPERNAY		950
2014 CRISTAL, LOUIS ROEDERER BRUT ROSÉ, REIMS		1300
MAGNUM		
BOLLINGER, SPECIAL CUVÉE, BRUT, AŸ (1.5LT)		400
LAURENT PERRIER, BRUT ROSÉ, TOURS-SUR-MARNE (1.5LT)		460

WHITE

VERMENTINO, LES VIGNES DE LEGLISE, CÔTES DE THAU, LANGUEDOC, FRANCE	13	54
MALVAZIA FINA "ASSÍRIO" FORAL DE ÉVORA, CARTUXA FEA, ÉVORA, ALENTEJO, PORTUGAL	13	65
PINOT BLANC, TRIMBACH, ALSACE, FRANCE	14	70
RIESLING "FEINHERB" (OFF DRY), GENERATIONS, AXEL PAULY, MOSEL, GERMANY	14	69
SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND	16	77
CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	17	80

CORAVIN PRESERVATION SYSTEM

*Wines & Sake are subject to availability and vintages may change. All prices include 20% VAT.
A discretionary 15% service charge will be added to the bill. Full Wine and Sake list available on request.

	GLASS	BOTTLE
⋎ 2024 SAINT PERAY "MARSANNE/ROUSSANNE", JL COLOMBO RHONE, FRANCE	20	99
⋎ 2019 KOSHU "PIPA" ARUGA BRANCA, KATSUNUMA WINERY, YAMANASHI, JAPAN	24	138
⋎ 2023 TE KOKO "SAUVIGNON BLANC" CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	25	145
2022 KOSHU "CLAREZA" ARUGA BRANCA, KATSUNUMA WINERY, YAMANASHI, JAPAN		94
2024 POUILLY FUMÉ, DOMAINE DE LADOUCETTE, CENTRE LOIRE, FRANCE		105
2023 CERVARO DELLA SALA, CASTELLO DELLA SALA, ANTINORI, UMBRIA, ITALY		215
2023 CHASSAGNE-MONTRACHET, THOMAS MOREY, CÔTE DE BEAUNE, BURGUNDY, FRANCE		275
2022 CHARDONNAY "ESTATE VINEYARD" GIACONDA, VICTORIA, AUSTRALIA		515
2023 PULIGNY-MONTRACHET "1ER CRU LES COMBETTES" FRANÇOIS CARILLON, BURGUNDY, FRANCE		585
2021 CORTON-CHARLEMAGNE "GRAND CRU" DOMAINE DE MONTILLE, BURGUNDY, FRANCE		620
2011 CHEVALIER-MONTRACHET "GRAND CRU LA CABOTTE" DOMAINE BOUCHARD PÉRE, CÔTE DE BEAUNE, BURGUNDY, FRANCE		1395
2021 BÂTARD-MONTRACHET "GRAND CRU" DOMAINE JEAN-NOËL GAGNARD, CÔTE DE BEAUNE, BURGUNDY, FRANCE		1650

ROSÉ

2025 CÔTES DE PROVENCE, MINUTY "PRESTIGE" ROSÉ, CHÂTEAU MINUTY, FRANCE	15	82
2025 CÔTES DE PROVENCE "281", CHÂTEAU MINUTY		150
2025 CÔTES DE PROVENCE "ROSÉ ET OR" CHÂTEAU MINUTY, FRANCE		92
2022 CÔTES DE PROVENCE "GARRUS" CHÂTEAU D'ESCLANS		270

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RED

	GLASS	BOTTLE
DOURO, CRASTO, QUINTA DO CRASTO, PORTUGAL	13	59
DOLCETO D'ALBA, PRUNOTTO, PIEDMONT, ITALY	13	65
BARBERA D'ASTI, FIULOT, PRUNOTTO, PIEDMONT, ITALY	14	73
MALBEC "ULTRA" KAIKEN, LUJÁN DE CUYO, MENDONZA, ARGENTINA	15	74
CABERNET SAUVIGNON "RESERVE" TERRAZES DE LOS ANDES, MENDOZA, ARGENTINA	15	72
PINOT NOIR "JULIA'S VINEYARD" CAMBRIA, ST MARIA VALLEY, CALIFORNIA, USA	19	105
2020 BARBARESCO, CERETTO, PIEDMONT, ITALY	25	157
2020 TOURIGA NACIONAL, QUINTA DO CRASTO, DOURO, PORTUGAL	26	155
2015 CHÂTEAU LASSEGUE "GRAND CRU CLASSÉ" SAINT EMILION, BORDEAUX, FRANCE	28	169
2019 CAHORS (MALBEC) "GEORGES" CHÂTEAU DE HAUTE-SERRE, GEORGES VIGOUROUX, SOUTH-WEST FRANCE		95
2020 BAROLO, PIO CESARE, PIEDMONT		195
2018 PINOT NOIR "TE WĀHI" CLOUDY BAY, CENTRAL OTAGO, NEW ZEALAND		210
2021 TOSCANO, TIGNANELO, MARCHESI ANTINORI, TUSCANY, ITALY		385
2019 CLOS DE VOUGEOT "GRAND CRU" CHÂTEAU PHILIPPE LE HARDI, BURGUNDY, FRANCE		495
2005 CHÂTEAU PICHON LONGUEVILLE BARON "2ÈME GRAND CRU CLASSÉ" PAUILLAC, BORDEAUX, FRANCE		505
2014 VÉRITÉ "LA JOIE" (CABERNET/MERLOT) SONOMA COUNTY, CALIFORNIA, USA		760
2009 BOLGHERI, SASSICAIA, TENUTA SAN GUIDO, TUSCANY, ITALY		1450
2004 CHÂTEAU MARGAUX "1ER GRAND CRU CLASSÉ", MARGAUX, BORDEAUX, FRANCE		1850

FORTIFIED & DESSERT

	50ML	100ML
PORT TAWNY 20 YEAR OLD, GRAHAM'S, PORTUGAL	11	22
2005 PORT TAWNY "COLHEITA QUINTA DO CRASTO, PORTUGAL	12	24
PORT TAWNY 40 YEAR OLD GRAHAM'S, PORTUGAL	32	64
2019 ICEWINE, VIDAL, PELLER ESTATES, NIAGARA PENINSULA, CANADA	13	26
2020 VIN DE CONSTANCE, KLEIN CONSTANTIA, CONSTANTIA, SOUTH AFRICA	17	34
MADEIRA 20 YEAR OLD "TERRANTEZ" H&H, PORTUGAL	15	30
2023 ICEWINE "ROSÉ" CABERNET FRANC, PELLER ESTATES, NIAGARA PENINSULA, CANADA	19	38

CORAVIN PRESERVATION SYSTEM

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SAKE

100ML GLASS | 300ML CARAFE | 720ML BOTTLE

SEASONAL SELECTION

		GLASS	CARAFE	BTL
419	SPARKLING NIGORI, TOBIROKU "FESTIVAL OF STARS", DEWAZAKURA, YAMAGATA 出羽桜"とび六"スパークリングにごり山形 SMV-3 ABV 15% - ❄ Dry, crisp and effervescent: an exhilarating sake for Champagne lovers.	19		112
220	GINJO, VANISHING POINT "TOKUSEN" KOSHI NO KANBAI, NIIGATA 越乃寒梅 "特撰"吟醸 新潟 SMV+8 ABV 16%, 500ML - ❄ Ineffable flavors diffuse and converge at the mind's edge.	19	57	95
111	TOKUBETSU HONJOZO "SHOGUN'S CHOICE" SOHOMARE, TOCHIGI 惣誉 "特別本醸造" 本醸造 栃木 SMV+7 ABV 15% - ❄ Congenial dry sake, clean taste and brisk flavor impact.	18	54	98
117	TOKUBETSU JUNMAI „HEART OF OAK" TAMAGAWA, KYOTO 玉川 "特別純米" 京都 SMV+4 ABV 16% - ❄ or ☼ Nutty and toasty with savory notes and a distinctive umami flavor.	19	57	115
225	GINJO JUNMAI "SLEEPING BEAUTY" HIYAOROSHI, MASUMI, NAGANO 真澄"ひやおろし"純米吟醸 長野 SMV+1.5 ABV15% - ❄ or ☼ Aged, clean and fresh, with a patina of beguiling autumn flavor.	22	66	138
304	DAIGINJO "LADY LUCK" IKI NA ONNA, TEDORIGAWA, ISHIKAWA 手取川"いきな女"大吟醸 石川 SMV-5 ABV 16.5% - ❄ or ☼ Rich, impressive and complex on the palate with wild honey aromas. Clean, with long, dry finish.	23	69	154
508	DIAGINJO JUNMAI "RAKUFUMAI" KIMOTO, IZUMIBASHI, KANAGAWA いづみ橋とんぼラベル楽風舞 生酛純米大吟醸 神奈川 SW-5 ABV15% - ❄ or ☼ Extremely smooth and velvety with a hint of guava and nashi pear.	20	60	125

RARE & PREMIUM

		50ML	100ML	BTL
360	⩛ DAIGINJO, KUZURYU, “SILK DRAGON” FUKUI 九頭龍“大吟釀”福井 SMV+4 ABV15% - ❄ or ☼ Svelte and smooth, carefully aged.	17	34	199
503	DEWAZAKURA “YUKIMANMAN” SNOW COUNTRY, DAIGINJO, YAMAGATA 出羽桜 ”雪漫々” 大吟醸 山形 SMV+3 ABV 16% - ❄ or ☼ Elegantly nuanced, with notes of pomegranate and persimmon.	22	44	295
314	⩛ DAIGINJO JUNMAI, “SEVENTH HEAVEN” MASUMI, NANAGO, NAGANO 真澄“七號”純米大吟釀 長野 SMV+1 ABV 15% - ❄ or ☼ Opens gracefully at first sip, then a flavor sonata and an exquisite finish.	23	46	305

SPECIALTY SWEET & DESSERT SAKE

		GLASS	CARAFE	BTL
93	JUNMAI “HAPPY BRIDE” KOMEKOME, KAMOIZUMI, HIROSHIMA 賀茂泉 ”米米” 低アルコール 広島 SMV-60 ABV, 500ML - ❄ Mildly tart and sweet, similar to a Riesling wine.	17		78
132	JUNMAI “TIME MACHINE” TAMAGAWA, KYOTO 360ML 玉川“タイムマシーン” 京都 SMV-82 ABV 12%, 360ML - ❄ Brewed from a recipe recorded in 1712. Sweet and luscious with dried fruits.	20		72
491	YUZUSHU, UME NO YADO, NARA 梅の宿 “ゆず酒” 奈良 ABV 8% - ❄ Beautiful citrus infusion of Japanese yuzu, for a fresher, lighter sake.	17	51	89
492	NASHI PEAR SAKE “BUNRAKU” OGON NO SHIZUKU, SAITAMA 文楽 ”梨乃酒 黄金の雫” 果実酒 埼玉 ABV 11% - ❄ Fresh, sweet aroma of ripe Japanese pear.	17	51	89
490	UMESHU “ARAGOSHI”, UME NO YADO, NARA 梅の宿『あらごし梅酒』 奈良 ABV 12% - ❄ Macerated with ume plums, with a distinctive flavor of marzipan and toasted almonds.	17	51	89

⩛ CORAVIN PRESERVATION SYSTEM
*Sommelier Sake temperature symbols ❄ (cold) ☼ (warm)
*Wines & Sake are subject to availability, all prices include 20% VAT.
A discretionary 15% service charge will be added to the bill.









SPIRITS

WHISKY

	BOTTLE	50ML
JAPANESE		
SUNTORY HAKUSHU 12YO	600	50
YAMAZAKI 18YO	2,500	180
TOGOUCHI 15YO	720	60
HIBIKI HARMONY 2021 LIMITED EDITION DESIGN	3,000	230
AMERICAN		
WOODFORD RESERVE	155	13
RAGTIME RYE	220	17
ELIJAH CRAIG SMALL BATCH	240	17
MICHTER'S 10YO US*1 SINGLE BARREL STRAIGHT RYE	720	60
GEORGE DICKEL 9YO, 75CL	500	38
SCOTLAND		
GLENMORANGIE, A TALE OF TOKYO	290	23
JOHNNIE WALKER BLUE LABEL ELUSIVE UMAMI	1,000	79
MACALLAN DOUBLE CASK 18YO	1,200	90
BRUICHLADDICH PORT CHARLOTTE 2003	1,450	110
LAGAVULIN 12YR OLD TEQUILA FINISH SPECIAL RELEASE 2023	650	50
WORLD		
YELLOW SPOT	350	30
KAVALAN OLOROSO SHERRY FINISH	390	34

RUM

BUMBU RUM	220	16
DON Q ANEJO	170	13
BACARDI 8 ANOS	160	12
DIPLOMÁTICO RESERVA	190	15
RON ZACAPA XO	550	40
DIPLOMATICO AMBASSADOR	880	75

VODKA

	BOTTLE	50ML
BELVEDERE PURE	190	14
REYKA	160	12.5
SUNTORY HAKU VODKA	190	14
BELUGA NOBLE	220	18
GREY GOOSE	180	14
UKIYO	210	16
BELVEDERE 10	500	40
MEILI	220	18

GIN

CYGNET 22	240	18
CYGNET 77	290	22
CYGNET WELSH DRY	200	15
ROKU, 75CL	190	14
AVIATION	190	14
TANQUERAY 10	190	14.5
HENDRICK'S ORBIUM	200	16
MONKEY 47, 50CL	185	19.5
KI NO BI KYOTO	230	17
UKIYO YUZU GIN	210	16
UKIYO BLOSSOM	210	16

COGNAC

COURVOISIER XO	480	35
HENNESSY XO	630	50
HENNESSY PARADIS	3,200	240

TEQUILA & MEZCAL

VOLCAN CRISTALINO	270	20
VOLCAN XA REPOSADO	790	69
CASAMIGOS REPOSADO	280	21
JOSE CUERVO RESERVA DE FAMILIA PLATINO	285	21
DON JULIO 1942	800	60
CLASE AZUL AÑEJO	2,600	204
CLASE AZUL PLATA	420	31
CLASE AZUL REPOSADO	650	51
TEREMANA BLANCO	330	25
OJO DE DIOS MEZCAL JOVEN	190	15

FOOD

APERITIVOS

EDAMAME sea salt and lime VG GF 8
SHISHITO grilled spicy pepper, sea salt, lime VG GF 11
PLANTAIN CHIPS aji amarillo VG GF 9
GREEN BEAN TEMPURA black truffle aioli V VG 14
MISO SOUP yuba, japanese mushrooms, coriander 8

SMALL PLATES

A5 KOBE CROQUETTE parmesan, squid ink panko, truffle aioli 25
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette 32
GUACAMOLE avocado, onion, crispy corn tortillas VG GF 13
A5 KOBE GYOZA kabocha purée and sweet soy 25
CRISPY BABY SQUID dried garlic miso, kaffir lime leaves, aji verde 18

CRISPY TAQUITOS two per order

YELLOWTAIL avocado, miso 24
LOBSTER avocado, pickled shallots 30
CHICKEN avocado, spicy mango salsa 18
PERUVIAN CORN avocado, biquinho pepper VG 14

SALADS

SEAWEED sesame, yuzu caviar VG GF 15
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura VG 13

RAW

SALMON TOSTADA pickled onion, kizami wasabi avocado, purple olive aioli, truffle agave soy 22

SEVICHE

TUNA crispy white carrots, spicy red yuzu leche de tigre GF 22
CLASSICO white fish, sweet potato, cancha, plantain chips, coconut leche de tigre GF 19
MUSHROOM portobello, shimeji, avocado, aji panca leche de tigre VG GF 12

TIRADITO

KANPACHI yuzu, black truffle oil, garlic, chive GF 18
TORO yuzu dressing, wasabi pickle, black truffle, yuzu caviar 22
YELLOWTAIL jalapeño and lemongrass 16

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn

BLACK COD miso GF	34
PORK BELLY butterscotch miso	22
A5 WAGYU kuromitsu GF	45

MEAT

LAMB CHOP red miso and lime	40
POUSSIN A LA BRASA aji amarillo aioli	24
RIBEYE STEAK bone marrow, cachaça-peppercorn sauce	49

VEGETABLES

EGGPLANT mustard miso, bubu arare VG	14
ASPARAGUS sesame, sweet soy VG	16

JAPANESE WAGYU

ROBATA-GRILLED KOBE RIBEYE 165
kabocha, kuromitsu, mustard cress GF

SIDES

JAPANESE STEAMED RICE VG GF	6	GRILLED BROCCOLI farofa V VG	8
AJI AMARILLO RICE VG GF	8	BLACK TRUFFLE RICE VG GF	20
PAPAS FRITAS garlic mayo V VG	10	WASABI MASHED POTATOES V GF	8

CLASSIC ROLLS

SPICY TUNA cucumber, spicy mayo	17	SALMON AVOCADO yuzu miso GF	14
CALIFORNIA crab, cucumber, avocado, japanese mayo	22	CUCUMBER sesame VG GF	8
		AVOCADO sesame VG GF	8

SUSHISAMBA Festive Menu Special

V: Vegetarian VG: Can be made Vegan GF: Gluten Free

SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

SAMBA ROLLS

SAMBAZONIA tuna, salmon, yellowtail, white fish, shrimp, avocado, truffle, nikkei aji dressing, hatcho miso, shiso oil	26
SAMBA LONDON tuna, salmon, yellowtail, avocado, sweet potato, passionfruit truffle miso	26
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	20
AKANE negitoro, tuna, spicy tuna, pickled radish, wasabi chimichurri	24
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	23
CARIOCA salmon, crab, shrimp, avocado, cream cheese, nori tempura flakes, tobiko, ginger sweet soy, mango dressing	25
VEGGIE MAKI cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame V VG	13
SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	20
VEGETABLE SASA HANDROLL avocado, asparagus, quinoa, shishito pepper, coriander, red onion V VG	20

NIGIRI & SASHIMI

	NIGIRI 2 pcs SASHIMI 3 pcs	TEMAKI 1 pc (hand roll)
TORO (tuna belly)	17	18
AKAMI (tuna)	13	14
HAMACHI (yellowtail)	15	16
SAKE (salmon)	12	13
ZUWAI GANI (snow crab)	14	15
SUZUKI (sea bass)	12	13
SABA (mackerel)	11	12
UNAGI (freshwater eel)	13	15
IBODAI (butterfish)	13	15
IKURA (salmon roe)	16	17
EBI (shrimp)	13	14

SUPREME KOBE NIGIRI 35
seared A5 Kobe, foie gras, shaved truffle, balsamic soy reduction

FRESH WASABI 5G VG GF 5
OSCIETRA CAVIAR 10G CRISPY NORI 42

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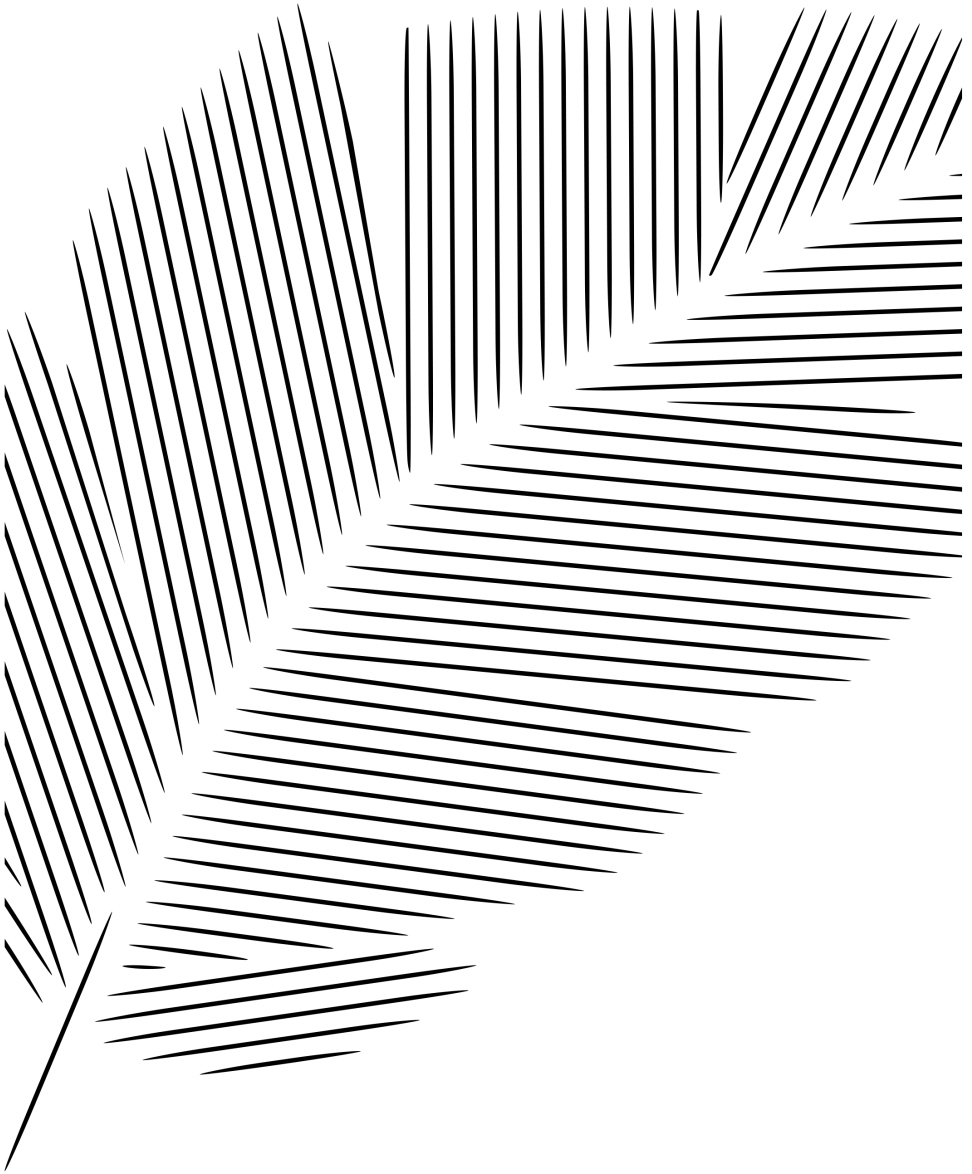
Regional Executive Sushi Chef Kazutoshi Kawada Executive Chef Lukasz Kocot

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



SAMBAROOM®

BY SUSHISAMBA®