Rio Brunch

BRUNCH PACKAGES

Enjoy a selection of sushi and robata from our brunch stations, complemented by signature dishes served directly to your table.

RIO | €75 per person

Welcome glass of Ferrari Maximum Blanc de Blancs
Soft drinks

COPACABANA | €120 per person

Free-flow house spirits
Classic cocktails
House wine (white & red)
Beer and soft drinks

FUJI | €150 per person

Free-flow Ferrari Maximum Blanc de Blancs
House spirits
Classic cocktails
House wine (white & red)
Beer and soft drinks

Brunch packages are available from 13:00 – 16:00

SUSHISAMBA®
MILANO

LIVE STATION

MAKI

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

AMAZONIA S, G, SE, VG, SO2
piquillo pepper, palm heart leche de tigre

CUCUMBER VG, SO2

SALMON AVOCADO F, S

AVOCADO S, VG, SO2

CALIFORNIA S, G, CR, E, SO2

KANPYIO G, S

SASHIMI & NIGIRI

AKAMI
red tuna

HAMACHI
yellowtail

SAKE
salmon

TARTARE

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

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

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MILANO

LIVE STATION

ANTICUCHOS

CHICKEN S, SO2
aji mirasol, crispy quinoa

TERIYAKI CHICKEN S, SE, G, SO2

ANGUS BEEF TENDERLOIN S, SO2
aji panca

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

BBQ PORK SO2
aji panca BBQ

ZUCCHINI SO2

ROBATA

PICANHA SO2

SALADS

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

SEAWEED SALAD S, SE, G, E, SO2
seaweed, goma sauce, green apple

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."

SUSHISAMBA
MILANO

STARTER

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

SALMON TIRADITO S, G, F, SO2
orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado

SEA BREAM SEVICHE S, G, F, SO2
green chilli, coriander, cancha corn, panca oil

JAPANESE A5 WAGYU TAQUITOS S, D, G (W), C, SO2
smoked eggplant, aji amarillo, tomato

MAIN

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

ARROZ CHAUFA S, G, SE, E, V, SO2
organic wild black rice, slow cooked egg

CIME DI RAPA S, VG, SE, SO2

DESSERT

BURNT CHEESECAKE D, G, E, S, V, SO2
caramelized cancha, cancha tuile, vanilla crème fraîche

JAPANESE DOUGHNUT ANDAGI D, G, E, SE, S, V, SO2
black sesame ice cream, raspberry and mango purée

SAMBA POP
chicha morada sorbet, white chocolate, lime

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SUSHISAMBA
MILANO

Welcome glass of Ferrari Maximum Blanc de Blancs, teas, coffees
and still or sparkling water are included with the brunch experience.

WINES

FERRARI
TRENTO

FERRARI MAXIMUM
BLANC DE BLANCS | Magnum
Dedicated Price: One Bottle at €130 for every 2 guests.

Any additional Magnums will be
charged at the regular menu price.

FERRARI
TRENTO

GIULIO FERRARI
RISERVA DEL FONDATORE 2015
Dedicated Price: One bottle at €200 for every 2 guests.

Any additional bottles will be
charged at the regular menu price.

COCKTAILS

Cocktails included in the COPACABANA and FUJI Packages.

MOMO MARY
Bombay Sapphire & Wasabi, Sake, Ponzu Mix, Kimchi & Tomato

PAVONIA MULTIFLORA
Passion Fruit & Mandarine, Rose Water, Ferrari Maximum BDB

BLOODY MAIZ
Patron Silver, Aji Panca & Maiz Negro, Yellow Bellpepper & Tomato

DINHO GAUCHO
Melon & Eucalyptus, Los Siete Misterios Mezcal & BBQ Sauce, Yuzu & Ginger