SUSHISAMBA
MILANO

SAMBA HOUR

TUESDAY - FRIDAY
6PM - 8PM

€50 per person

ALL DISHES, SERVED DIRECTLY TO YOUR TABLE WITH FREE-FLOWING DRINKS

EDAMAME S, VG, SO2
sea salt, yukari, lime

CANCHA CORN
Fried peruvian corn

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

PORK TAQUITO S, G (W), F, CR, SO2
smoked aji panca, BBQ sauce, garlic, pickled cabbage, aji amarillo

SHRIMP TEMPURA S, G (W), CR, E, M, SO2
snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing

YELLOWTAIL TIRADITO S, F, SO2
truffle soy, caviar, seasonal black truffle

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

BEVERAGES

AMAZONIAN SPRITZ SO2
Martini Riserva Ambrato, Hendrick's gin, Dragon fruit, Umeshu, Prosecco

SAMBA NEGRONI SO2
Bombay Sapphire, Açaí Martini Vermouth, Bitter Martini Riserva

CAIPINKINHA
Cachaça Yaguara & hibiscus, Lime, Ume sour shoch

WHITE WINE
Tenuta Lunelli, Pietragrande, Vigneti delle Dolomiti IGT, 2025

RED WINE
Tenuta Lunelli, Aliotto, Toscana IGT, 2022

NOAM BEER

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