

APERITIVOS

EDAMAME
sea salt and lime ^{VG GF}

PLANTAIN CHIPS
aji amarillo ^{VG GF}

SMALL PLATES

CRISPY CHICKEN TAQUITOS
avocado, spicy mango salsa

SALMON SEVICHE
tamarind, sesame,
seaweed, macademia ^{GF}

ROBATA

BLACK COD ANTICUCHOS
miso ^{GF}

EGGPLANT
mustard miso, bubu arare ^{VG}

TO SHARE

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms,
yuzu soy, garlic chips ^{V VG}

AJI AMARILLO RICE ^{V VG}

SUSHI

SPICY TUNA
cucumber, spicy mayo

MANGO CRUSH
tuna, salmon, cream cheese,
avocado, asparagus, wasabi tobiko,
ginger sweet soy, aji mango dressing

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

According to the NHS, adults need around 2000 kcal a day.
This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.

OKINAWA

£85 per person

SUSHISAMBA®

APERITIVOS

EDAMAME
sea salt and lime ^{VG GF}

PLANTAIN CHIPS
aji amarillo ^{VG GF}

SMALL PLATES

CRISPY A5 KOBE GYOZA 
kabocha purée and sweet soy

TUNA SEVICHE
crispy white carrots, spicy
red yuzu leche de tigre ^{GF}

TO SHARE

POUSSIN A LA BRASA
aji amarillo aioli

PORK BELLY ANTICUCHOS
butterscotch miso

BLACK TRUFFLE RICE ^{VG GF}

GRILLED BROCCOLI
farofa ^{V VG}

SUSHI

NEGITORO ROLL
tuna belly, takuwan ^{GF}

ASSORTED NIGIRI
yellowtail, salmon, shrimp

SASA HANDROLL
shrimp tempura, quinoa, shishito
pepper, coriander, spicy mayo, red onion

DESSERT

ASSORTED MOCHI
soft japanese rice cake filled with ice cream,
warm white chocolate sauce ^{V VG}

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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. For more information visit: www.sushisamba.com

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KYOTO

£95 per person

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PLANTAIN CHIPS
aji amarillo ^{VG GF}

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia ^{GF}

TO SHARE

ROBATA LAMB CHOP
red miso and lime

POUSSIN A LA BRASA
aji amarillo, aioli

AJI AMARILLO RICE ^{VG GF}

GRILLED BROCCOLI
farofa ^{V VG}

SUSHI

EL TOPO®*
salmon, jalapeño, shiso, fresh melted
mozzarella, crispy shallots, spicy mayo,
eel sauce

VEGGIE MAKI
cucumber, avocado, sweet gourd,
yamagobo, tamago, spinach, sesame ^{V VG}

SPICY TUNA
cucumber, spicy mayo

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

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

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OSAKA

£135 per person

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SMALL PLATES

CRISPY A5 KOBE GYOZA 
kabocha purée and sweet soy

CRISPY TUNA TAQUITOS
avocado, yuzu truffle

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayo,
black truffle vinaigrette

TO SHARE

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA BLACK COD
peruvian asparagus, miso ^{GF}

GRILLED BROCCOLI
farofa ^{V VG}

AJI AMARILLO RICE ^{VG GF}

SUSHI

TIGER MAKI
crabmeat, tiger prawn tempura,
wasabi mayo, beetroot yogurt,
eel sauce

MANGO CRUSH
tuna, salmon, cream cheese, avocado,
asparagus, wasabi tobiko, ginger sweet
soy, aji mango dressing

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

JAPANESE APPLE CRUMBLE
soy toffee sauce, coconut crumble, chocolate & cookie ice cream ^V

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CRISPY YELLOWTAIL TAQUITOS
avocado, miso

ROBATA GRILLED ASPARAGUS
sweet soy, sesame ^{VG}

A5 KOBE TATAKI 
osietra caviar

TO SHARE

A5 KOBE RIBEYE
heritage tomato chimichurri,
kuromitsu sauce ^{GF}

TRUFFLE GLAZED LOBSTER
wakame tempura

GRILLED BROCCOLI
farofa ^{V VG}

WASABI POTATO MASH ^{V GF}

SUSHI

SAMBA COVENT GARDEN
soft shell crab, yellowtail, yuzu tobiko,
bonito flakes, avocado, asparagus,
yuzu miso

SUPREME KOBE NIGIRI 
seared a5 kobe, foie gras,
shaved truffle, balsamic soy reduction

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

MOUSSE DE ORO
dark chocolate mousse, raspberry jelly, passion fruit sorbet, gold leaf

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NAGOYA

VEGETARIAN MENU

£85 per person

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PLANTAIN CHIPS
aji amarillo ^{VG GF}

SMALL PLATES

PERUVIAN CORN TAQUITOS
avocado, biquinho pepper ^{VG}

MUSHROOM SEVICHE
portobello, shimeji, avocado, aji panca
leche de tigre ^{VG GF}

GREEN SALAD
gem lettuce, asparagus, avocado,
sesame dressing, crispy wakame ^{VG}

TO SHARE

VEGETABLE MOQUECA
okra, coconut milk, dendê oil,
plantain ^{VG GF}

ROBATA ASPARAGUS
sesame, sweet soy ^{VG}

BLACK TRUFFLE RICE ^{VG GF}

GRILLED BROCCOLI
farofa ^{V VG}

SUSHI

VEGGIE MAKI
cucumber, avocado, sweet gourd,
yamagobo, tamago, spinach, sesame ^{V VG}

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

DESSERT

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

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