SUSHISAMBA® DOHA

OUR FOOD

LUNCH

APERITIVOS

EDAMAME
sea salt and lime VG

35

MISO SOUP
coriander and tofu S

30

SHISHITO
grilled spicy pepper, sea salt, lime VG G

60

SMALL PLATES

SALT & PEPPER SQUID
Dry miso, shichimi, sea salt, crispy garlic, su-shoyu S G D

75

SALMON DONBURI
pickled vegetables, sesame, kizami, nori, sushi rice S G

80

SHRIMP TEMPURA DONBURI
red cabbage, avocado, spicy mayo, kizami, nori, sushi rice S G

80

CRISPY TAQUITOS
two per order

YELLOWTAIL avocado and miso S G
80

HIJIKI avocado, kale, nashi pear G V
55

LOBSTER avocado, furikake G S
75

SALADS
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish, apple and mango dressing N V
60

CORN sweet onions, red chili, avocado VG
70

CRAB baby gem lettuce, cucumber, avocado, masago, japanese mayo S G
75

RAW

TUNA TATAKI hearts of palm, avocado, bok choy, crispy garlic, citrus soy D S G

90

SEVICHE
TUNA pomegranate leche de tigre, cancha, wasabi peas S G
80

SALMON tamarind, sesame, seaweed, macadamia, sweet potato N S G
75

YELLOWTAIL ginger garlic soy S
100

TIRADITO
YELLOWTAIL jalapeño and lemongrass S
105

SALMON kumquat, fig jam, garlic oil and ponzu S
70

TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar G S
95

MUSHROOM king trumpets, cucumber, shiitake 'salt', tartar sauce, ginger 'buñuelos' D G V
65

OCTOPUS asparagus, cherry tomato, yuzu soy S G
75

ASSORTED SEVICHES & TIRADITOS S D G
320

SIDES

STEAMED JAPANESE RICE

VG 20

COCONUT RICE

30

JOSPER-FIRED MUSHROOMS

VG 40

JOSPER-FIRED VEGETABLE RICE

VG 25

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

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ANTICUCHOS

served with peruvian corn

CHILEAN SEA BASS miso D S
130

CHICKEN aji amarillo D S
70

BEEF aji panca D
120

MEAT

PERUVIAN CHICKEN soy marinade, aji panca, truffle aioli G
160

LAMB CHOPS red miso and lime
80

TENDERLOIN grilled scallion
230

PICANHA farofa, shishito, chimichurri D G
200

SEAFOOD

WHOLE FISH charred lime and citrus salt S
240

VEGETABLES

EGGPLANT sweet soy, mint, sesame V
50

BROCCOLINI pickled ginger VG
45

JAPANESE WAGYU

ISHIYAKI

hot stone, dipping sauces S

GRADE A5 120/gr 750

SAMBA ROLLS

SAMBA DOHA

lobster, sesame aioli, kizami yuba, crispy rice S G

110

EL TOPO®

salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce D S G

99

NEO TOKYO

tuna, tempura flakes, aji panca, spicy mayo S G

100

SASA HANDROLL

prawn tempura, quinoa, shishito pepper, coriander, spicy mayo,red onion S G

40

TIGER MAKI

crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce D S G

90

ASEVICHADO

tuna, salmon, yellowtail, white fish, avocado, cucumber red onion, sweet potato, cancha, aji amarillo leche de tigre S G

105

VEGGIE

cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes VG

50

PINAGI

freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy S G

85

TRADITIONAL ROLLS OR HANDROLLS

NEGITORO
S 85

KING CRAB CALIFORNIA
S 70

CUCUMBER
VG 30

TUNA ROLL
S 65

MISO SALMON
S G 60

UNAGI AVOCADO
S G 80

CHEF'S INSPIRATION

SAMBA SUSHI
7 Pieces Nigiri G S
225

SAMBA SASHIMI
9 Pieces, 3 Selections G S
275

SAMBA SASHIMI
15 Pieces, 5 Selections G S
400

SAMBA ULTIMATE
assorted sashimi, nigiri & rolls S G
670

NIGIRI & SASHIMI

A5 JAPANESE WAGYU	(beef) 77
TORO	(tuna belly S) 37
AKAMI	(tuna S) 28
HAMACHI	(yellowtail S) 22
SAKE	(salmon S) 25
KANPACHI	(amberjack S) 27
HOTATE	(scallop S) 29
UNI	(sea urchin S) 67
UNAGI	(fresh water eel S G) 31
SABA	(mackerel S) 23
SUZUKI	(sea bass S) 17
IKURA	(salmon roe S) 33
TAKO	(octopus S) 35
TAI	(snapper S) 19
TAMAGO	(egg V G S) 15
AMAEBI	(sweet shrimp S) 21

DESSERTS

SATA ANDAGI

japanese doughnuts, chocolate filling, red fruit coulis, sweet cream ice cream G D V

50

DESERT ROSE

chicha morada jelly, halva mousse, creamy karak chai, corn tuile D G N V

70

LEMON AND YUZU PIE

crispy ginger meringue, yuzu marmalade, mango sauce D G V

45

GINGER ICE CREAM SANDO

vanilla short bread D G V

35

MATCHA TRES LECHES

coconut shiso sorbet D G V

65

CHOCOLATE BANANA CAKE

maple butter, plantain chip, white chocolate ganache D G V

75

ASSORTED MOCHI

soft japanese rice cake filled with ice cream, white chocolate ganache D G V

75

ASSORTED ICE CREAMS & SORBETS

daily selection

30

V – vegetarian | VG – vegan | G – contains gluten |
D – contains dairy | N – contains nuts | S – contains fish or shellfish

OUR FOOD

DINNER

APERITIVOS

EDAMAME

sea salt and lime VG

35

SHISHITO

grilled spicy pepper, sea salt, lime VG G

60

SAMBA CRISPS

aji amarillo S G

45

GREEN BEAN TEMPURA

black truffle aioli G

55

MISO SOUP

coriander and tofu S

30

PAO DE QUEIJO

cheese bread, salsa ranchera D V

40

SMALL PLATES

WAGYU GYOZA

kabocha purée and sweet soy D G

95

SHRIMP TEMPURA

snap pea julienne, spicy mayo, black truffle vinaigrette S G

85

SALT & PEPPER SQUID

dry miso, shichimi, sea salt, crispy garlic, su-shoyu S G D

75

CHORIZO

tapioca wrap, shiso chimichurri D

50

SALADS

SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish, apple and mango dressing N V
60

CORN sweet onions, red chili, avocado VG
70

CRAB baby gem lettuce, cucumber, avocado, masago, japanese mayo S G
75

CRISPY TAQUITOS

two per order

YELLOWTAIL avocado and miso S G
80

HIJIKI avocado, kale, nashi pear G V
55

LOBSTER avocado, furikake, aji amarillo mayo G S
75

RAW

TUNA TATAKI hearts of palm, avocado, bok choy, crispy garlic, citrus soy D S G

90

SEVICHE

TUNA pomegranate leche de tigre, cancha, wasabi peas S G
85

SALMON tamarind, sesame, seaweed, macadamia, sweet potato N S G
75

YELLOWTAIL ginger garlic soy S
100

HOT-STONE SEVICHE catch of the day, aji panca, leche de tigre S
80

TIRADITO

YELLOWTAIL jalapeño and lemongrass S G
105

SALMON kumquat, fig jam, garlic oil and ponzu S
70

TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar G S
95

MUSHROOM king trumpet, crispy quinoa, peruvian corn, miso dressing VG
65

OCTOPUS asparagus, cherry tomato, yuzu soy S G
75

ASSORTED SEVICHES & TIRADITOS S D G 320

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

ANTICUCHOS

served with peruvian corn

CHILEAN SEA BASS miso D S
130

CHICKEN aji amarillo D S
70

BEEF aji panca D G
120

MEAT

PERUVIAN CHICKEN soy marinade, aji panca, truffle aioli G
160

LAMB CHOPS red miso and lime
130

TENDERLOIN grilled scallion
230

PICANHA farofa, shishito, chimichurri D G
200

SHORT RIB creamy polenta, chicha morada, wasabi peas D G
280

SEAFOOD

WHOLE FISH charred lime and citrus salt S
240

VEGETABLES

EGGPLANT sweet soy, mint, sesame VG V
50

BROCCOLINI pickled ginger VG G
45

JAPANESE WAGYU

ISHIYAKI

GRADE A5 120/gr 750

ISHIYAKI hot stone, dipping sauces S G

LARGE PLATES

MOQUECA MISTA

shrimp, squid, sea bass, mussels, clams, coconut milk, dende oil, chimichurri rice S

245

CHURRASCO RIO GRANDE

ribeye, chorizo, picanha served with black beans, farofa, SUSHISAMBA dipping sauces D S G

375

LOBSTER YAKISOBA

soba noodles, assorted mushrooms D S G

285

COCO MUSHROOM TOBANYAKI

assorted mushrooms, black truffle, yuzu soy, coconut D V

135

LOBSTER KAMAMESHI

snap pea, sweet soy, sesame S G

190

UDON SALTADO

CHICKEN soy, tomato, onion, scallions G S
150

VEGGIE broccoli, cabbage, bell peppers G VG
130

SIDES

STEAMED JAPANESE RICE VG

20

COCONUT RICE VG

30

AJI RICE VG

35

SMASHED POTATO D G

truffle chimichurri, parmesan cheese

40

SAMBA ROLLS

SAMBA DOHA

lobster, sesame aioli, kizami yuba, crispy rice S G

110

EL TOPO®

salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce D S G

99

NEO TOKYO

tuna, tempura flakes, aji panca, spicy mayo S G

100

SASA HANDROLL

prawn tempura, quinoa, shishito pepper, coriander, spicy mayo,red onion S G

40

TIGER MAKI

crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce D S G

90

ASEVICHADO

tuna, salmon, yellowtail, white fish, avocado, cucumber red onion, sweet potato, cancha, aji amarillo leche de tigre S G

105

VEGGIE

cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes VG

50

PINAGI

freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy S G

85

1 piece

NIGIRI & SASHIMI

A5 JAPANESE WAGYU	beef 77
TORO	tuna belly (S) 37
AKAMI	tuna (S) 28
HAMACHI	yellowtail (S) 22
SAKE	salmon (S) 25
KANPACHI	amberjack (S) 27
HOTATE	scallop (S) 29
UNI	sea urchin (S) 67
UNAGI	fresh water eel (S G) 31
SABA	mackerel (S) 23
SUZUKI	sea bass (S) 17

IKURA	salmon roe (S) 33
TAKO	octopus (S) 35
TAI	snapper (S) 19
TAMAGO	egg (V G S) 15
AMAEBI	sweet shrimp (S) 21

TRADITIONAL ROLLS OR HANDROLLS

NEGITORO S,G

85

KING CRAB CALIFORNIA S

70

CUCUMBER VG

30

TUNA ROLL S

65

MISO SALMON S,G

60

UNAGI AVOCADO S,G

80

CHEF'S INSPIRATION

SAMBA SUSHI S,G

7 Pieces Nigiri

225

SAMBA SASHIMI S,G

9 Pieces, 3 Selections

275

SAMBA SASHIMI S,G

15 Pieces, 5 Selections

400

SAMBA ULTIMATE S,G

assorted sashimi, nigiri, & rolls

670

V – vegetarian | VG – vegan | G – contains gluten |
D – contains dairy | N – contains nuts | S – contains fish or shellfish