SUSHISAMBA ABU DHABI

CONRAD ABU DHABI ETIHAD TOWERS

À LA CARTE

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APERITIVOS

EDAMAME (salty or spicy) — 38
sea salt, yukari, lime

GUACAMOLE *(GF)* — 77
avocado, aji amarillo, onion, crispy corn tortilla

GREEN BEAN TEMPURA *(E)* — 47
black truffle aioli

SALMON TARTARE *(E)* — 89
avocado, tobiko, crispy nori, caviar

SHISHITO *(GF)* — 47
grilled spicy pepper, sea salt, yukari, lime

SAMBA x KAVIARI CAVIAR

CAVIAR KRISTAL 50gm — 999

CAVIAR OSCIETRE 50gm — 1250

CAVIAR BELUGA 50gm — 3800

SMALL PLATES

CRISPY TAQUITOS / 2 per order

LOBSTER *(E)* — 98
japanese tartar, yuzu gel, coriander, avocado

JAPANESE A5 WAGYU *(D)* — 70
smoked eggplant, aji amarillo, tomato

YELLOWTAIL — 58
avocado, white miso, coriander, lime

VEGETARIAN VEGAN

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SMALL PLATES · CONTINUED

CRISPY TOFU *(GF)* — 42
spicy ginger soy, corn tortilla, sesame

CRISPY OCTOPUS *(GF)(D)* — 140
miso kabocha purée, fennel herb salad, chimichurri

EMPANADA (3 pieces) *(D)* — 66
chicken, red chili, onion, cheese

JAPANESE A5 WAGYU GYOZA *(D)* — 95
kabocha purée, sweet soy

PRAWN GYOZA — 78
tiger prawn, crab meat, chili ponzu

SHRIMP TEMPURA *(E)* — 74
snap pea julienne, spicy mayonnaise, green pea shoot, black truffle dressing

CALAMARI *(E)* — 68
yuzu mayo, dry miso, shichimi, jalapeño

TOMATO & EGGPLANT SALAD *(GF)* — 58
heirloom tomatoes, onion, tofu, aji amarillo

SAMBA CAESAR SALAD *(GF)(N)* — 58
basil miso, gem lettuce, mixed cress

PERUVIAN CORN SALAD *(GF)* — 64
grilled corn, sweet onions, red chili, avocado

RAW

GILLARDEAU OYSTERS (3 pieces) — 120
with signature samba sauces: ponzu, lime, tomato salsa

TORO — 249/449
bluefin tuna toro, jumbo crab, caviar, plantain chips 100gm / 200gm

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RAW · CONTINUED

SALMON TIRADITO 79
orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado

HAMACHI TIRADITO *(GF)* 179
truffle soy, caviar, seasonal black truffle

SEVICHES

SAMBA SEVICHE 330
selection of our signature seviches

LOBSTER *(GF)* 135
coconut leche de tigre, pineapple, rocoto

BLUEFIN TUNA *(D)(GF)* 99
aji amarillo leche de tigre, watermelon, Peruvian ponzu

SEA BREAM 80
green chilli, coriander, cancha corn, panca oil

SEA BASS *(GF)* 80
leche de tigre, corn, red onion, sweet potato

TOFU SEVICHE 62
marinated tofu, sweet potato, leche de tigre, pickled shallot

ROBATA — Fresh ingredients prepared over our traditional Japanese charcoal grill and josper oven

ANTICUCHOS 2 per order

CHILEAN SEA BASS *(GF)* 118
white miso, chives

ANGUS BEEF TENDERLOIN *(GF)* 87
aji panca

EGGPLANT *(GF)* 48
white miso, crispy rice

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ROBATA · CONTINUED

CHICKEN *(GF)* 64
aji mirasol, crispy quinoa

POULTRY & MEAT

A5 JAPANESE WAGYU STRIPLOIN *(GF)* 899
samba sauce, wasabi, garlic 200g

BBQ CHICKEN *(GF)* 169
Inaka miso, ají panca

LAMB CHOPS *(D)* 209
aji panca, garlic, yellow potato

AUSTRALIAN SHORT RIBS 204
chimichurri, BBQ sauce, homemade pickles

AUSTRALIAN BLACK ANGUS TENDERLOIN *(GF)* 298
spicy soy, foie gras, chives, 200g

FISH & SEAFOOD

SALMON *(GF)* 134
teriyaki and lime

BLACK COD *(GF)* 228
white miso, hajikami, shichimi

LOBSTER *(GF)(D)(E)* 299
yuzu kosho butter, lime, julienne salad

JUMBO TIGER PRAWN *(D)* 260
seaweed butter, lime, chives

ALASKAN KING CRAB *(D)(E)* 310
shallots butter, mizuna salad, goma dressing

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VEGETABLE

ROASTED CAULIFLOWER *(GF)(D)* — 78
pumpkin seeds, ocopa sauce

GRILLED PALM HEART — 54
quinoa, black puffed rice furikake, yuzu kosho dressing

CHARGRILLED BROCCOLINI *(GF)* — 54
sesame ponzu, chili garlic

ASPARAGUS — 54
katsuobushi bonito, nori, sesame, sweet potato, smoke soy

CRISPY CASSAVA *(GF)(D)* — 44
tapioca root, sour cream, molho a campanha, salsa verde

PERUVIAN YELLOW POTATO *(GF)(D)* — 38
dênde oil

CLAY POTS

SEAFOOD CAZUELA RICE *(GF)(D)* — 215
shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce

MUSHROOM TOBANYAKI *(GF)* — 130
black truffle, seasonal mushroom, crispy tofu, coconut milk

ARROZ CHAUFA *(E)* — 72
organic wild black rice, slow cooked egg

SAMBA SUSHI

DOUBLE TORO (per piece) *(GF)* — 70
o-toro, chu-toro, yuzu oroshi, crispy garlic

A5 JAPANESE WAGYU ABURI (per piece) *(GF)* — 78
garlic soy, foie gras, chives

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CHEF'S MORIAWASE

SAMBA 7 PIECES NIGIRI SUSHI	175
SAMBA 7 PIECES ABURI NIGIRI SUSHI	175
SAMBA SASHIMI 9 pieces, 3 selections	170
SAMBA SASHIMI 15 pieces, 5 selections	270
SAMBA ULTIMATE SASHIMI	599
SAMBA ULTIMATE SASHIMI / MAKI / NIGIRI *(E)*	699

SAMBA ROLLS

WAGYU DHABI japanese A5 wagyu, fried leeks, truffle aioli, eryngii, kampyo, avocado	175
SAMBA DUBAI *(GF)(E)* Maine lobster, mango, avocado, soy paper, aji honey truffle	168
ASEVICHADO *(GF)* tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo, leche de tigre	92
BAHIA *(E)* tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca	115
SAMBAZONIA palm heart tiger, takuwan, avocado, eryngii, kampyo, piquillo	68

CLASSIC ROLLS

CUCUMBER *(GF)*	30
AVOCADO *(GF)*	45

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CLASSIC ROLLS · CONTINUED

SHRIMP TEMPURA *(E)*	70
SPICY TUNA *(GF)*	89
CALIFORNIA ROLL *(E)*	77
NEGITORO *(GF)*	92

NIGIRI & SASHIMI (GF)

sushi per 2 piece / sashimi per 3 piece

O-TORO (fatty tuna)	99
CHU-TORO (tuna belly)	89
AKAMI (red tuna)	65
HOKKAIDO UNI (sea urchin)	188
HAMACHI (yellowtail)	68
SAKE (salmon)	50
BOTAN EBI (spot prawn)	89
HIRAME (japanese halibut)	59
SUZUKI (sea bass)	54
KINMEDAI (golden eye)	69
MADAI (sea bream)	52
UNAGI (freshwater eel) *(G)*	59
IKURA (salmon roe) *(G)*	72
HOKKAIDO HOTATEKAI (scallop)	65

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NIGIRI & SASHIMI (GF) · CONTINUED

TAKO (octopus)	48
TAMAGO (japanese omelette) *(E)*	23

SIDES & EXTRA

JAPANESE RICE *(GF)*	25
MISO SOUP *(GF)* tofu, nameko gold mushroom	35
FRESH TRUFFLE per gram	70
CAVIAR 5 grams (add-on to dish)	80
CAVIAR 30 grams (add-on to dish)	460
CHIMICHURRI *(GF)* coriander, parsley, shallot, red bell pepper, garlic, chili flakes, extra virgin olive oil	18
CHILI SET *(GF)* fresh chilli, aji panca, aji amarillo	25
FRESH WASABI *(GF)*	35

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