

SAMBA BRUNCH

WEEKENDS 11:30pm – 3pm

SAVORY

PALMITO SALAD hearts of palm, tomato, red onion, avocado, cucumber, coconut-lime ponzu, micro cilantro	14
MORNING SANDWICH served with yuca fries, aji amarillo aioli	
JAPANESE A5 WAGYU egg, avocado, butter lettuce, tomato, pickled onion, croissant, sweet tomato mustard	24
VEGETARIAN egg, avocado, butter lettuce, tomato, manchego tempura, croissant, sweet tomato mustard	12
KATSU egg, sushi rice, katsuobushi, aonori-ko, katsu sauce, japanese mayo	
CHILEAN SEABASS	26
CHICKEN	20
BURANCHI MAKI smoked salmon, shrimp tempura, capers, cream cheese, micro celery, smoked key lime mayo	19
FEIJOADA ~ TRADITIONAL BRAZILIAN BEAN STEW savory stew of black beans, shredded pork, seared beef and carne seca with white rice, collard greens, farofa and fresh orange slices	16

SIDES

EGG	6	YUCA FRIES	6
BACON	6	AVOCADO	6
GRILLED CHORIZO	6	SEASONAL FRESH FRUIT	6

SWEET

RABANADA ~ FRENCH TOAST sweet potato butter, caramelized pecans, seasonal fruits, farofa, crispy bacon, dulce de leche shichimi sauce	15
ACAI BOWL acai & blueberry, seasonal fruit, almond milk yogurt, coconut granola	10
PERUVIAN CHOCOLATE CROISSANT peanut butter cream	8

BEVERAGE

MIMOSA sparkling wine and orange juice	15
BELLINI sparkling wine and your choice of fruit purée	15

LYCHEE	CITRON HONEY
GRANNY SMITH APPLE	STRAWBERRY

BOTTOMLESS BUBBLES 28pp
choice of mimosa or bellini
(two hour limit)

BRUNCH COCKTAILS

SAKERINHA honjozo sake, guava, lime, sugarcane	16
SAKEGRIA honjozo sake, apple brandy, orange & strawberry liqueur, lychee, pineapple, red wine	16
BLOODY MARY vodka, cucumber, watermelon, spicy tomato juice, citrus, worcestershire sauce	15
SPRITZ	
BOTANICAL peach & orange botanical vodka, Lillet Rosé, mint	16
NAMA namazake, Lillet Blanc, lemon	17
NIGORI sparkling nigori sake, aperol, orange & olive	16

COFFEE

La colombe

ESPRESSO	5	CAPPUCCINO	5.5
DOUBLE ESPRESSO	6	AMERICANO	5
CAFÉ COM LEITE	5		

BLACK AND GREEN TEAS

Tea Forté organic blend	5
ENGLISH BREAKFAST malt character and chocolate undertones for robust and full-bodied flavor	
SENCHA traditional japanese green tea leaves with fresh, grassy notes	
GREEN MANGO PEACH vibrant mango nectar and sweet peach accent superior green tea leaves	

HERBAL TEAS

naturally caffeine-free	5
CHAMOMILE CITRON egyptian chamomile blossoms and rosehips balance lemongrass and mint	
CITRUS MINT bright citrus blends with crisp peppermint	
GINGER LEMONGRASS invigorating ginger with aromatic citrus	

Corporate Chef John Um
Executive Chef Joel Versola

SUSHISAMBA is not a gluten-free establishment. While many of our items are naturally gluten free, some signature items have been modified to be gluten-free. While we do our best to prevent cross-contact, items may be exposed to traces of gluten during preparation.