

MAMA SAMBA

SUSHI · GRILL · SOCIAL

SMALL PLATES

We recommend 2-3 small plates to share

SIGNATURE OYSTERS	Two	Six
Passion Fruit Tiger's Milk	90	260
Smoked Sake, Chilli Ponzu	100	280
FIRED STREET CORN ✓		85
Garlic, chili & lime butter & cream cheese		
GUACAMOLE & TORTILLAS ✓		110
Avo & beetroot guacamole, jalapeño, pico de gallo, pineapple salsa		
JALAPEÑO & CORN CROQUETAS ✓		85
Roasted red pepper sauce, chili oil & lime cream cheese		
EMBER ROASTED CAULIFLOWER ✓		95
Smoked nori, sesame dressing, kale, candied onion puree, king oyster mushrooms & truffle oil		
CRISPY SQUID FURIKAKE		135
Tempura-style calamari, furikake spice with aji amarillo mayo, coriander		
CHICKEN BAO BUNS		95
Fried chicken, pickles, carrot slaw, miso mayo		
TEQUILA ORANGE BBQ CHICKEN		125
Sticky orange & tequila grilled chicken thighs, smokey pineapple, red onion		
SHORT RIB BARBACOA		145
Red wine braised shortrib skewers, tomato & red onion salsa, lime, coriander		
CRISPY PORK BELLY BITES		120
Smokey bbq soy, chilli oil, radish & carrot, spring onion & toasted sesame seeds		
OXTAIL TAQUITOS		130
Three mini taquitos filled with oxtail, candied pineapple, avo crema, coriander & spring onion		
LAMB TACOS		135
Roasted lamb shoulder, cream cheese & coriander, pico de gallo salsa & lime dressed slaw in soft shell tacos		

SIGNATURE SUSHI

ACEVICHADO ROLL (4PC/8PC)	125/215	RELOADED FRIED PRAWN (8PC)	130
Tempura prawn, avo & cucumber rolls with tuna, salmon & avo on top. Acevichado sauce		Fried prawn roll with pickled yellow radish, avo. Tokyo mayo, teriyaki sauce, chives & togarashi	
ACEVICHADO VEG ROLL (4PC/8PC) ✓	95/165	TEMPURA FRIED CHICKEN (8PC)	125
Smoked asparagus, butternut & yellow daikon roll topped with avo & red pepper. Acevichado sauce		Beetroot tempura, crispy chicken, cream cheese & spring onion roll. Sweet chili, passion fruit pearls, chili strands & miso mayo	
SALMON SASHIMI TACOS (2PC)	125	MAYA-MI ROLL (4PC)	180
Togarashi salmon, guacamole, Kewpie mayo & lettuce in a hard shell taco *SESAME SEEDS		Salmon & pickled white ginger roll, topped with fired wagyu, miso mayo & sesame togarashi	
GENKI ROSES (3PC)	115	WAGYU BELUGA ROLL (4PC)	205
Salmon, citrus teriyaki, kewpie mayo, tuna cream, beet powder & soy pearls		Avo, cucumber & radish cali roll, seared wagyu, Kewpie mayo, jalapeno, beluga caviar, salmon caviar, feta & yuzu teriyaki	
SALMON TOTOPO ROLL (6PC)	125	MAMA NIGIRI PLATE (4 PC)	195
Avo, cucumber & radish cali roll, salmon & tuna tartare, kewpie mayo, sweet chili, crispy wonton chips *SESAME SEEDS		Prawn & avo nigiri, tuna nigiri, torched Wagyu nigiri, salmon & yuzu nigiri *SESAME SEEDS	
CRISPY SQUID CALIFORNIA (8PC)	170	CITRUS SEARED SALMON	215
Prawn & yellow daikon roll topped with crispy squid heads, lime mayo & chipotle		Seared salmon sashimi, edamame lime puree, Kewpie mayo, salmon roe & ponzu	
MONSTER ROCK SHRIMP (4PC) *SESAME SEEDS	175	CLASSIC SUSHI AVAILABLE	
Salmon, cucumber & avo cali roll, fried large prawns, coconut mayo, yuzu teriyaki & chives		Ask your waiter for your favourite classics	
PANKO PRAWN (4PC) *SESAME SEEDS	155	SALMON PLATTER (18PC)	525
Ginger kimchi roll, bonito flakes, topped with spicy miso mayo & panko prawn. Ponzu dip		4 Salmon Roses 4 Salmon Cali Roll 4 Salmon Nigiri 4 Salmon Maki 2 Salmon Tacos	
SUMO FUTUMAKI (4PC)	165	SAMBA PLATTER (24PC)	585
Cucumber roll filled with prawn & salmon. Kewpie mayo & Thai chili		4 Acevichado Roll 4 Panko Prawn 8 Salmon Maki 4 Salmon Nigiri 4 Crispy Squid California	
DRAGON ROLL (8PC) *SESAME OIL	145		
Salmon, tuna & chive california roll topped with marinated tuna, avocado & yuzu teriyaki			

SAMBA BOWLS

SMOKED TOFU SALAD ✓	125	COCONUT VEG CURRY ✓	155
Crunchy radish, avocado, pickled beetroots, green apple, shallots, mixed baby leaves, quinoa & josper-smoked tofu dressing		Ember roasted seasonal vegetables, red chili & garlic coconut cream, coconut rice, onion, tomato & fresh coriander sambal	
SALMON POKE BOWL	185	CHICKEN KATSU BOWL	165
Togorashi salmon, sushi rice, daikon, cucumber, red cabbage, avo, edamame, smoky ponzu, wasabi mayo, crispy wontons, sesame seeds & nori flakes		Crispy fried chicken breast, carrot, spring onion, jalapeño, roasted pineapple salsa, kimchi, sticky sushi rice & peri-peri dressing	
CAJUN CHICKEN SALAD	165	BEEF SALTADO BOWL	230
Marinated chicken thighs, mixed greens, black rice, charred corn, black bean salsa, pico de gallo, avo, chipotle ranch dressing & tortilla crisps		Wok fried beef fillet with potato bravas, lomo sauce, charred red onion, smokey red peppers & spring onion. Rice & pickled mangetout	

COAL FIRED GRILLS

RIB-EYE BRAVAS	345	MOJO GRILLED CHICKEN	215
350g Josper-fired rib-eye, red pepper jam, black pepper nori cream, potato bravas & wasabi mayo		Orange & cumin marinated, deboned half chicken. Corn salsa, pickled onion, chilli herb butter sauce, roasted red pepper crema & patatas bravas	
COAL-FIRED FILLET	350	MEXICOLA RIBS	355
250g Josper-fired BBQ beef fillet, sesame wok-fired green vegetables, whipped miso & crispy onion flakes		650g Mango & cola braised sticky pork ribs grilled on the parilla, fennel & smokey jalapeño salad *NUTS	
RUMP PICANHA	295	TOMAHAWK	695
300g Josper-fired beef rump picanha, gochujang cream, chimichurri, ember roasted vegetables		800g Grilled rib-eye on the bone, burnt chili herb & paprika butter, roasted bone marrow, choice of side & sauce	
T-BONE	415	RIB EYE & CHORIZO CHURRASCO	745
650g Josper-fired T-bone, yuzu whipped cream cheese & peppercorn sauce & triple fried potato wedges		800g Rib-eye, chorizo & beef fillet skewer, samba salsa, criolla sauce & teriyaki sweet potato	
HAMBURGUESA	205	BARBACOA PLATTER	695
200g Black angus beef patty, smoked provolone, jalapeño bacon jam, cream cheese, salsa criolla, roasted red pepper crema & samba fries		400g Rump picanha, half deboned BBQ chicken, grilled chorizo, 300g mexicola pork ribs, mint & apple slaw, red pepper jam & samba fries	
MISO BBQ LAMB CHOPS	365		
Misoyaki marinated lamb chops grilled on the parilla. Smokey cinnamon roasted pumpkin, mint & apple slaw			

GRILLED SEAFOOD

KINGKLIP A LA BRASA	285	SALMON TERIYAKI	385
Grilled kingklip, chili lime butter, corn purée, sautéed spinach, blistered cherry tomatoes, coriander, coconut rice & herb oil		Teriyaki & yuzu glazed salmon fillet, coal-fired broccoli, pakchoy, candied sweet potato & red pepper crema	
SEAFOOD PAELLA	315	SEAFOOD PLATTER	745
Grilled prawns, calamari, line fish & mussels, green peas, roasted red peppers, crispy squid heads, tomato & saffron rice & citrus aioli		Grilled kingklip, 6 grilled queen prawns, steamed mussels, grilled calamari, lemon yuzu cream, samba fries, salad & coconut rice	

SIDES & SAUCES

Samba Fries Chipotle mayo	45	Ember Roasted Veg Chili ponzu	45
Potato Wedges Jalapeño mayo	55	Mixta Salad Tomato, cucumber, corn, beans, avo, ranch dressing	45
Patatas Bravas Red pepper jam & aioli	45	Samba Salad Cucumber, daikon, jalapeño, smoked tomato, fennel, toasted coconut	45
Vegetable Fried Rice Cumin, orange	55		

SAUCES

Pepper Nori Cream 50 | Truffle Mushroom 55 | BBQ Mexicola 45 | Chimichurri 45

✓ VEGAN / VEGETARIAN Please notify us if you have any food allergies or dietary restrictions