



# TOKYO

S A M B A

Please note that 1.5% surcharge applies for all credit card transactions.  
A 10% surcharge applies on group dining bookings and public holidays.

If you have any food allergies please advise our staff who will be able to assist you with our menu.  
Unfortunately we are unable to guarantee that our dishes will be 100% free of gluten, nuts or shellfish traces.  
Please ask your waiter for gluten free and dairy free options.





WELCOME

BIENVENIDO

BEM-VINDO

ようこそ (YOUKOSO)

At TokyoSamba, we invite you to embark on a culinary journey where the vibrant flavours of Peru and Brazil blend seamlessly with the refined elegance of Japan. Our restaurant celebrates the art of Nikkei cuisine - a harmonious fusion of Peruvian ingredients and Japanese techniques, where two cultures blend into one unique culinary experience.

A focal point of our kitchen is the Jospo oven and grill, where we sear and roast premium cuts to perfection, infusing them with smoky aromas and deep flavours.

TokyoSamba serves dishes that have been designed for sharing. These are brought to your table continuously throughout your meal.



## STARTERS

Edamame, umeboshi salt	\$10
TokyoSamba guacamole, umami chips <b>V</b>	\$16
Fried chicken karaage, aji amarillo mayo, pickled plum onion salad <b>G</b>	\$20
Popcorn prawn, come back sauce, mesclun leaves <b>G</b>	\$20

## SNACKS

Surf and Turf Gyoza (Prawn and Wagyu), unagi (eel), foie gras emulsion, wasabi salsa verde	\$27/3pcs
Oysters, white grape, chives, chili ponzu	\$21/3pcs \$35/6pcs
Crispy rice, tuna tartare, jalapeno	\$18/3pcs
Raw wagyu tartare yukke, miso cream fraiche, yuzu honey <b>G,D</b>	\$18/3pcs
Miso marinated Glacier 51 Toothfish, butter lettuce cup	\$24/3pcs

## CEVICHE

Ceviche salmon, burnt sweet corn, coriander leche de tigre	\$22
Tiradito snapper, avocado, white miso ponzu	\$22
Kingfish namerō , chilli, corn, crispy potato, miso lime dressing	\$24
Carpaccio of salmon, scallop, kingfish, ginger shallot oil, oriental vinaigrette	\$28

## SASHIMI (5PCS)

Tuna sashimi	\$16
Salmon sashimi	\$16
Kingfish sashimi	\$16
Chef's sashimi platter	\$75/ 24pcs



## TOKYO SAMBA SUSHI (2PCS)

Wagyu sushi, liquid gold, pomegranate teriyaki	\$18
Seared salmon belly, aged soy relish, shichimi, toszazu	\$14
Kingfish sushi, yuzu koshō, aomori	\$14
Seared hokkaido scallop, spicy mayo, micro greens	\$14

## TOKYO SAMBA ROLLS

Camarão - grilled prawn, tuna, japanese salsa, white ponzu	\$23 (8pcs)
Caranguejo - spanner crab, salmon, avocado, coriander	\$25 (8pcs)
Maionese - soft shell crab, aji amarillo mayo, cucumber, shichimi curry salt	\$23 (6pcs)
Novo Estilo - salmon, kingfish, pineapple, asparagus, yuzu koshō, new style salsa	\$27 (8pcs)
Vegetal - avocado, white kimchi, asparagus, truffle poke ▼	\$19 (8pcs)

## SUSHI (2PCS)

Tuna	\$12
Salmon	\$10
Kingfish	\$12
Snapper	\$10
Scallop	\$12
Salmon Belly	\$14
Kingfish Belly	\$14

## ROLLS (6PCS)

Spicy tuna	\$14
Salmon avocado	\$14
Tuna cucumber	\$14

## HANDROLL (SOY PAPER)

Spicy tuna handroll	\$9
Tempura prawn handroll <b>G</b>	\$12
Vegetable handroll ▼	\$9



OUR MAIN DISHES ARE COOKED ON OUR SIGNATURE JOSPER CHARCOAL GRILL OVEN.

## SHARED MAINS

CHEF RECOMMENDS

Grilled marinated miso glacier 5l toothfish - 180g (miso cod) \$65

Grilled lobster, kombu butter **D** \$MP

Grilled yakitori spatchcock **D** \$39/ \$25 (half)

Grilled Murray Cod Fillet \$45

Brazilian eggplant kimchi, Japanese curry, nori mustard

## STEAKS *Choice of puree - potato, smoked eggplant or pumpkin.*

### BLACK ANGUS

500g Riverine 100 day grain fed - Ribeye MB2+ \$69

1.2kg- 1.4kg Riverine 100 day grain fed - Tomahawk MB2+ \$134/kg

## GRASS-FED

300g Grasslands - Eye Fillet \$72

300g Grasslands - Scotch Fillet \$65

## DRY AGED

400g 6 weeks dry aged Sirloin \$65

800g 6 weeks dry aged T-Bone \$126

400g 6 weeks dry aged - Riverine - Ribeye MB 2/3+ \$85

## FULLBLOOD WAGYU

2GR - 300g Chuckail Flap MB6/7+ \$94

2GR - 300g Flat Iron MB9+ \$124

## SAUCES

\$5

Pomegranate teriyaki  
Japanese mushroom cream  
Chipotle ketchup

Brazilian miso bbq  
Japanese shiso chimichurri  
Black garlic onion soy wafu

TokyoSamba umami butter  
Spicy samba butter



## SIDES

Sweet corn, barley, creamy miso, parmigiano <b>D</b>	\$15
Crispy brussels sprouts, kimchi vinaigrette, yuzu honey <b>V</b>	\$15
Chips, umami salt <b>V</b>	\$14
Grilled japanese mushroom & zucchini, sweet lime sambal <b>V, D</b>	\$16
Umami sourdough bread, bottarga butter	\$12

## SALAD

Grapefruit & mesclun, sweet chilli vinaigrette <b>V</b>	\$16
Caesar salad, romaine lettuce, parmigiano, bagna cauda emulsion, avocado salsa, crispy chicken skin	\$20

## RICE & NOODLES

Wagyu toban yaki rice <b>D</b>	\$35
Udon noodle carbonara <b>G, D</b>	\$24
Steamed rice <b>V</b>	\$5



## DESSERTS

Chocolate lava cake, peanut butter matcha, EVOO ice cream	<b>G, D, N</b>	\$18
Vanilla panna cotta, kuromitsu black sugar, strawberry, white grape granita, yuzu jelly	<b>G, D</b>	\$18
Grilled pineapple, yuzu citrus curd, tapioca sago, coconut milk foam, mango ice cream		\$18
Black crispy bread with miso caramel, mascarpone, sesame ice cream	<b>G, D</b>	\$18
Selection of ice creams - vanilla, matcha dango, mango, passionfruit or black sesame	<b>D</b>	\$15/ 3 scoops





## DRINKS

### SPIRIT FREE

Indulge in our meticulously crafted spiritless drinks. Our in-house carbonation and sparkling teas create the perfect base, while our innovative infusion and fermentation processes elevate each drink to new heights.

Each ingredient is artfully prepared in-house, ensuring the highest quality and taste.

<b>Verjus Spritz</b>	\$14
Jasmine verjus, elderflower, lemon, summer berries	
<b>Shisho Spritz</b>	\$14
Green shisho, peach, almond, hibiscus	
<b>Passion Champagne (carbonated)</b>	\$16
Strawberry, peppermint, white balsamic	
<b>Citrus Shaman</b>	\$16
Seedlip IO8, fenugreek, honey, citrus	
<b>Elixir Andes</b>	\$16
Coconut, pineapple, lime, yuzu kosho, ginger	
<b>Inca Breeze Brew</b>	\$16
Cold brew, bitter orange, yuzu	
<b>Shimeji Honey</b>	\$16
Shimeji, quince, honey, soba-cha	
<b>Miso Wonder</b>	\$14
Fresh Apple, acidified miso	
<b>Golden Hour</b>	\$16
Chamomile verjus, pear ginger honey, orange blossom, rosemary bubbles	
<b>Sumo Brew</b>	\$15
Spiced coffee, cocoa bitters, coke, tonka	



## DRINKS

### Water

San Pellegrino Sparkling 750ml	\$9
Acqua Panna Still 750ml	\$9

### Soft Drinks \$6

Coca Cola, Cola no sugar, Sprite, Fever tree Indian tonic, Fever tree elderflower tonic, Fever tree mediterranean tonic, Fever tree ginger beer

### Hot Beverages

Tea by Tea Leaves	\$6
English Breakfast, Earl Grey, Green Tea, Peppermint, China Sencha, China Jasmine, Chamomile	
Coffee by Illy	
Espresso, Flat white, Long Black, Latte, Cappuccino	\$6
Mocha	\$6
Chai latte	\$6
Hot chocolate	\$6
Extras	\$0.5
Caramel or Hazelnut Syrup, Extra Shot, Soy, Almond, Decaf or Honey	



