

SUSHISAMBA®

Miami spice

35.00 three-course dinner

20.00 sake or wine pairings

Xinxim de Galinha

rock shrimp, tobanjan cashew-coconut sauce, cilantro, orange-glazed tomato
or

Kakiage

tonkatsu sauce and cucumber salad
or

Yellowtail Tiradito

jalapeño and lemongrass
or

Shrimp Seviche

passion fruit and cilantro

Tomio, "Ancient Master," Tokubetsu Junmai, Kyoto Prefecture
or

Vermentino, **Rocca di Montemassi**, Radda, Chianti, Italy 2009

~

Duck Confit

spicy seared watermelon, green beans, black sesame sauce, preserved lemon
or

Amazone Paiche Escabeche

local corn-truffle crema, crispy sweet potato, snow pea
or

Japanese Curry-Dusted Picanha

aji amarillo onion-pepper sauté and bacon-tomato jam
or

Sushi Assortment

one piece of hirame, tuna, striped bass

Ezo Roll soy-marinated salmon, asparagus, soy paper, wasabi maionese

Masumi, Autumn Yamahai, Junmai Ginjo, Nagano Prefecture
or

Tannat, **TanTerra**, San José, Uruguay 2008

~

Lucuma Natilla

sesame ice cream and cachaça-soy caramel
or

Sweet Corn Dorayaki

white chocolate-coconut filling and kabocha anglaise
or

Café com Leite Parfait

milk chocolate-japanese whiskey mousse, coffee ice cream, milk foam

Silk, "Special," Junmai, Niigata Prefecture
or

Riesling, **Dr. Loosen**, Mosel, Germany 2010