

SAJKU SAMBA

UNLIMITED TAPAS

LUNCH

Sat - Sun: £36.50

DINNER

Sun - Thu: £48.50

Fri - Sat: £50.50

CHILDREN

5 - 8 yrs (All Day) : £12.95

9 - 13 yrs (All Day) : £17.95

**SEAWEED USED ON SUSHI WAS HARVESTED WHERE
CRUSTACEAN AND MOLLUSCS ARE PRESENT**

**ALL SUSHI CONTAINS MA KONBU - HARVESTED IN AN AREA
WHERE CRUSTACEAN AND MOLLUSCS ARE PRESENT**

SALAD

PRAWN & OCTOPUS SALAD (CR) (ML) 155 KCAL

Prawns, octopus, mixed peppers, tomato with olive oil and yuzu dressing

Seaweed is harvested where crustaceans and molluscs are present

FRESH GARDEN SALAD (VG) (S) (SY) 22 KCAL

A bowl of mixed salad leaves and vegetables tossed in miso and sesame oil dressing

SALMON & WAKAME SALAD (FH) (SY) (S) 145 KCAL

Fresh mixed vegetables with salmon and wakame seaweed, tossed in miso and sesame oil dressing

TUNA & SALMON CERVICE (FH) (SY) (G) 135 KCAL

Brazilian version of the world-famous Peruvian dish

GRILLED CHICKEN CAESAR SALAD(SY) (TN) (PN) (E) (M) (G) 58 KCAL

Baby gem, croutons and parmesan tossed in Caesar salad dressing, with optional grilled chicken

EDAMAME BEAN PODS (VG) (SY) (S)

Boiled edamame beans with sea salt

TEMAKI

Cone-shaped seaweed with choice of fillings.
Served as one piece

Seaweed is harvested where crustaceans and molluscs are present

SALMON, AVOCADO & TOBIKO (SY) (FH) (E) (MU) (S) 229 KCAL

CRABSTICK, MANGO & SESAME (SY) (FH) (CR) (ML) (E) (G) (S) 179 KCAL

URAMAKI

The 'inside-out' maki roll. Rice on the outside, seaweed on the inside.
Served as four pieces

Seaweed is harvested where crustaceans and molluscs are present

SALMON TERIYAKI (SY) (FH) (E) (MU) (G) 547 KCAL

Salmon, avocado, tobiko, mayonnaise and teriyaki sauce

SPICY TUNA (SY) (FH) (CR) (ML) (E) (M) (MU) (G) 503 KCAL

Tuna, tempura bits, mayonnaise and chilli sauce

SPICY SALMON (SY) (FH) (CR) (ML) (E) (M) (MU) (G) 529 KCAL

Salmon, tempura bits, mayonnaise and chilli sauce

CRABSTICK (SY) (FH) (CR) (ML) (E) (G) (S) 525 KCAL

Crabstick, mango, mayonnaise and sesame

FUTOMAKI

Fat rolled sushi with seasoned rice, assorted fillings,
wrapped with dried Nori seaweed. Served as four pieces

Seaweed is harvested where crustaceans and molluscs are present

EDO ROLL (SY) (FH) (CR) (MU) 579 KCAL

Prawn, salmon, cucumber, avocado and chilli sauce

CAJUN SPICE CHICKEN KATSU & MANGO (G) (E) (SY) (CR) (ML) 580 KCAL

Deep fried breaded chicken breast, mango, mayonnaise and cajun spice

TEMPURA PRAWNS & AVOCADO (G) (E) (CR) (ML) 595 KCAL

Deep fried tempura prawns, Avocado and mayonnaise

GUNKAN

Boat-shaped sushi rice wrapped with seaweed and a choice of toppings.
Served as two pieces

Seaweed is harvested where crustaceans and molluscs are present

FLYING FISH ROE (SY) (FH) (G) 111 KCAL

SALMON TATAKI (SY) (FH) (MU) (S) 112 KCAL

SPICY TUNA (SY) (FH) (MU) (S) 97 KCAL

NIGIRI

Small ball of rice with a choice of toppings.
Served as two pieces

Seaweed is harvested where crustaceans and molluscs are present

TUNA (FH) 167 KCAL

SALMON (FH) 182 KCAL

EBI (CR) 158 KCAL

SALMON ABURI (SY) (FH) (MU) (S) 182 KCAL

OCTOPUS (ML) 178 KCAL

TAMAGO (VE) (E) 231 KCAL

SEA BASS (FH) 177 KCAL

AVOCADO (VG) 87 KCAL

SALMON TATAKI (FH) (SY) (S) 182 KCAL

SASHIMI

Evening only. Grade A cuts of raw fish.
Served as three pieces

SALMON (FH) 104 KCAL

TUNA (FH) 65 KCAL

SALMON TATAKI (SY) (FH) (S) 104 KCAL

SEABASS (FH) 41 KCAL

OCTOPUS (ML) 35 KCAL

CAJUN SPICE TUNA (FH) (E) 75 KCAL

JAPANESE AND BRAZILIAN SPECIALS

JAPANESE BEEF CURRY (SY) (FH) (M) (C) (G) (S) 180 KCAL

Traditional style beef curry

CHICKEN FIRECRACKER (SY) (FH) (G) (S) 187 KCAL

Hot firecracker chicken with vegetables

MOQUECA (FH) (CR) (M) (ML) (SD) 331 KCAL

Popular Brazilian seafood stew with coconut rice

TACOS DE BRAZIL (M) 250 KCAL

Minced picanha, shredded cabbage, spicy sauce, and cheddar cheese

CHILLI CON CARNE (M) (SY) 125 KCAL

Hot and spicy chilli con carne with green banana chips

HOT SIDE DISHES

FRIES (VG) 205 KCAL

Skin-on potato fries

KARAI POTATOES (G) (C) (E) (SY) (S) 250 KCAL

Double fry new potato topped with hot & fiery tomato and garlic mayonnaise sauce

OYSTER MUSHROOM (G) (C) (E) (SY) 22 KCAL

Sauteed assorted mushrooms with garlic and truffle oil

COCONUT RICE (SD) 176 KCAL

Coconut steamed white rice

DEEP FRIED DISHES

KING PRAWN TEMPURA (SY) (FH) (CR) (ML) (E) (M) (G) 65 KCAL

Crispy battered king prawns

LIGHTLY DUSTED CALAMARI (G) (ML) (CR) (E) (SY) 140 KCAL

Deep fried calamari with tentacles with Asian slaw

SWEET CHILLI SQUID BITES (ML) (G) (E) (CR) (SY) 150 KCAL

Hot and spicy squid bites

CHICKEN & SPINACH KOROKE (SY) (E) (M) (MU) (C) (G) 242 KCAL

Japanese-style chicken and spinach croquettes with Japanese mayo

ENOKI MUSHROOMS (VG) (G) (C) (SY) 37 KCAL

Deep fried enoki mushroom with tempura sauce

VEGETABLE SPRING ROLLS (VG) (SY) (C) (G) (S) 123KCAL

Homemade mixed seasonal vegetable spring rolls

BEEF SPRING ROLLS (SY) (E) (M) (C) (G) 197 KCAL

Homemade mixed seasonal vegetable and beef spring rolls

VEGETABLE GYOZA (G) (SY) (S) 135 KCAL

Deep fried vegetable gyoza, served as 3 pieces

SHRIMP GYOZA (G) (SY) (S) (CR) (ML) (E) 170 KCAL

Deep fried shrimp and vegetable gyoza, served as 3 pieces

HIRATA BAO BUNS

PUMPKIN BAO BUN (VG) (SY) (C) (G) 120 KCAL

Japanese steamed bun filled with fried pumpkin, salad and katsu sauce

JACKFRUIT BAO BUN (VG) (G) (C) 130 KCAL

Steamed bun filled with Jackfruit

BRAZILIAN GRILL

CAP OF RUMP/PICANHA (M) (SY) 259 KCAL

Slices of Brazilian favourite cut of meat with truffled mushroom, Garlic and butter sauce

LAMB RUMP (M) (SY) 281 KCAL

Skewer of Lamb rump with yoghurt sauce

GRILLED BRAZILIAN CHICKEN (M) (SY) 259 KCAL

Grilled boneless marinated chicken thigh drizzled with mojo picon sauce

SIRLOIN (TN) (M) (SY) 310 KCAL

Slices of sirloin cooked medium to medium rare with romesco sauce

VEGAN

EDAMAME BEAN PODS (VG) (SY) (S) 122 KCAL

Boiled edamame beans with sea salt

FRESH GARDEN SALAD (VG) (SY) (S) 22 KCAL

A bowl of mixed salad leaves and vegetables tossed in miso and sesame oil dressing

VEGETABLE SPRING ROLLS (G) (C)(S) (SY) 123 KCAL

Homemade mixed seasonal vegetable spring rolls

NIGIRI AVOCADO (VG) 87 KCAL

Small ball of rice topped with avocado - served as 2 pieces

HOSOMAKI AVOCADO (VG) 350 KCAL

A small roll with avocado filling - served as 4 pieces

HOSOMAKI MANGO (VG) 330 KCAL

A small roll with mango filling - served as 4 pieces

PUMPKIN BAO BUN (VG) (G) (SY) 120 KCAL

Japanese steamed bun filled with fried pumpkin, salad and katsu sauce

FRIES (VG) (G) (C) 205 KCAL

Skin-on potato fries

JACKFRUIT BAO BUN (VG) (G) (C) 130 KCAL

Steamed bun filled with Jackfruit

TOFU IN SWEET CHILLI SAUCE (SY) (S) (C) 96 KCAL

Deep fried tofu tossed in sweet chilli sauce

COCONUT RICE (SD) 176 KCAL

Coconut steamed white rice

ENOKI MUSHROOMS (VG) (G) (C) (SY) 37 KCAL

Deep fried enoki mushroom with tempura sauce

DESSERTS

STICKY TOFFEE PUDDING 342 KCAL **7.50**

A classic British dessert consisting of a dark, soft, dense sponge cake made with Medjool dates, topped with a sweet warm toffee sauce served with delicious vanilla ice cream. Cosy, comforting, indulgent

LUXURY WHITE CHOCOLATE & ORANGE CHEESECAKE 382 KCAL **7.30**

An elegant dessert that combines luxury and flavour. White Belgian chocolate created with the sublime creamy dreamy cheesecake, finished with a full-flavour orange glaze and white chocolate shavings

LOTUS CHEESECAKE 379 KCAL **7.50**

Made with the unique Lotus biscuit crumb, topped with utterly sublime creamy dreamy cheesecake finished with marbled Biscoff biscuit spread and a sprinkle of crumb

FERRERO ROCHER CHEESECAKE 418 KCAL **7.60**

Rich, creamy cheesecake on a digestive base, swirled with Nutella, finished with nibbed peanuts and a decadent Ferrero Rocher

ICE CREAM SELECTION 137 KCAL/SCOOP

Choose one or three scoops, from Belgian chocolate, strawberry and vanilla

ONE SCOOP 137 KCAL **2.45**

THREE SCOOPS 274 KCAL **6.80**

VEGAN COCONUT ICE CREAM (VG) 180 KCAL/SCOOP

Unique blended luxurious taste. Highly recommended

ONE SCOOP 180 KCAL **2.80**

TWO SCOOPS 360 KCAL **5.40**

LEMON SORBET 117 KCAL/SCOOP

Choose from one or three scoops of lemon and raspberry

ONE SCOOP 117 KCAL **2.75**

THREE SCOOP 234 KCAL **4.95**



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