

samaAi

様 愛

AT SAMA AI WE EMBRACE THE JAPANESE
PHILOSOPHY OF WABI-SABI, FINDING BEAUTY IN
IMPERFECTION, IMPERMANENCE AND SIMPLICITY.
OUR CURATED APPROACH FOR EACH DISH VALUES
AUTHENTICITY OVER PERFECTION, EMPHASIZING ON
SEASONAL, NATURAL TEXTURES WHILST DRAWING IN
A UNIQUE BLEND OF BOLD, VIBRANT FLAVORS OF
THE MIDDLE EAST.

SASHIMI

2 PCS

SALMON	• 210 kcal (F)	60
AKAMI	• 130 kcal (F)	80
HAMACHI	• 150 kcal (F)	50
SCALLOP	• 90 kcal (Cr)	70
KING CRAB	• 100 kcal (Cr)	70
WAGYU	• 360 kcal	110
O-TORO	• 250 kcal (F)	120

NIGIRI

2 PCS

SALMON	• 340 kcal (F)	60
AKAMI	• 300 kcal (F)	80
HAMACHI	• 330 kcal (F)	50
SCALLOP	• 280 kcal (Cr)	70
KING CRAB	• 270 kcal (Cr)	70
WAGYU	• 500 kcal	110
O-TORO	• 420 kcal (F)	120

HOSOMAKI

KINOKO + AVOCADO	(S, F, Se)	60
Avocado Japanese Mushroom Furikake Wasabi Mayo • 380 kcal		
SPICY TUNA	(F, E)	110
Tuna Negi Spicy Mayo • 370 kcal		

URAMAKI

SALMON AVOCADO	(F, Se)	90
Avocado Salmon Sesame Seeds Tobiko • 380 kcal		
CALIFORNIA	(Cr, Se)	95
Crab Meat Avocado Cucumber Sesame Seeds • 340 kcal		
DYNAMITE	(Cr, G, Se, E)	110
Shrimp Tempura Asparagus Creamy Mayo • 480 kcal		

FUTOMAKI

SPIDER	(Cr, F, E)	130
Soft Crab Tobiko Avocado Gochujang Mayo • 500 kcal		
BOSTON	(D, Se, E, G)	120
Cream Cheese Smoked Salmon Amazu Mayo • 460 kcal		

CHEF SIGNATURE

O-TORO CAVIAR	(Cr, S, Se)	160
Chopped Toro Negi Tenkasu Spicy Yuzu Miso Sesame Seeds • 460 kcal		
SAMA ROLL	(Cr, S, Se)	130
Crab Meat Scallop Shrimp Avocado Spicy Mayo Unagi Sauce • 420 kcal		

TEMPURA

GARDEN TEMPURA	(E, G, S)	45
Seasonal Vegetables Tempura Sauce Ginger + Daikon Oroshi • 420 kcal		
EBI TEMPURA	(E, G, S)	60
Tempura Sauce Ginger + Daikon Oroshi • 460 kcal		

COLD

HAMACHI JALAPEÑO	(F, G, S, Su)	90
Hamachi Jalapeño Slice Yuzu Soya Garlic Chips Coriander • 170 kcal		
KARASHI SALMON	(F, S, M, Su)	80
Salmon Mustard Miso Unagi Sauce • 440 kcal		
HOTATE TIRADITO	(Mo)	85
Sumac Salt Yuzu Lemon Olive Coriander Harissa • 240 kcal		
SUNOMONO	(Se, Su)	30
Cucumber Amazu Sesame Seeds • 110 kcal		
LOBSTER OBSESSION	(F, G, S)	60
Baby Gem Wasabi Truffle Mayonnaise Caramelized Parmesan Cheese Dry Miso Caramelized Pecan Nuts • 460 kcal		

HOT

EDAMAME		45
Sea Salt • 250 kcal		
CRISPY RICE	(F, D, S)	45
Tuna Soya Butter Spicy Mayonnaise Scallion • 500 kcal		
TRUFFLE WAGYU GYOZA	(G, S)	60
Wagyu Beef Mushrooms Onion Truffle Teriyaki • 440 kcal		
AJI KARAAGE	(S, E, G)	65
Chicken Ginger Aji Amarillo Aioli • 560 kcal		

ALLERGENS

(CE) CELERY | (CR) CRUSTACEAN | (D) DAIRY | (E) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (M) MUSTARD
| (MO) MOLLUSK | (N) TREE NUTS | (P) PEANUTS | (S) SOYBEANS | (SE) SESAME | (SU) SULPHITES

ALL PRICES ARE SUBJECT TO 15% VAT

SOUP

CREAMY AL-QARA	(D, N)	50
Butternut Cumin Paprika Chives Hazelnut • 210 kcal		
SAFFRON BISQUE	(Cr, D, Se)	65
Lobster Sesame Oil Crispy Kataifi Chives • 260 kcal		

MAIN COURSE

COD MISO	(F)	160
Yuzu Miso Pickled Apricots Lime • 420 kcal		
WAGYU TENDERLOIN A5	160 g (G, D)	350
Butternut Puree Pickles Truffle Teriyaki Sauce • 620 kcal		
WAGYU ISHIYAKI A5	150 g (Se, G, S)	350
Hot Stone Grilled Teriyaki Anticucho Sesame Ponzu • 660 kcal		
CHICKEN KATSU	(G)	180
Japanese Rice Homemade Pickles Tonkatsu Sauce • 440 kcal		
NASU MISO	(Se, D, S)	110
Miso Sesame Seeds • 300 kcal		

SIDES

FURIKAKE RICE	• 300 kcal	30
GARLIC FRIED RICE	• 380 kcal (S, E)	40
SAUTÉED MUSHROOM	• 240 kcal (D)	45

DESSERTS

YUZU CHEESECAKE	(D, G, E)	60
Speculoos Crust Yuzu + Mango Coulis • 660 kcal		
CHOCOLATE FINGER	(D, E, G)	60
Caramel Sauce Caramel Milk Sago • 680 kcal		
KAKIGORI	(D)	60
Japanese Style Ice Shaving Mixed Fruits Marmalade Melon + Berry Syrup • 220 kcal		

ICE CREAM

BLACK GOMA	• 220 kcal (D, Se)	30
PANDAN LEAVES	• 210 kcal (D, Se)	30

SORBET

PLUM + LABNEH	• 145 kcal	30
YUZU + LIME	• 105 kcal	30