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## Dining out with Sheldon Landwehr

## SushiSamba

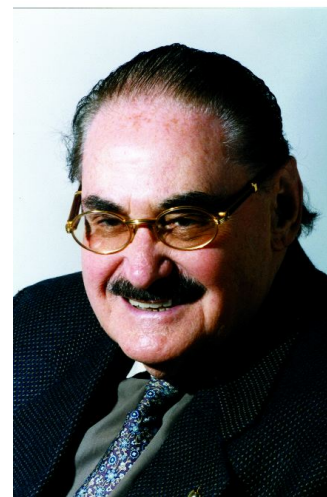


Photo by: Rob Rich

Photos by: Brent Jenkins



Amazon River Platter: jumbo shrimp, oysters, chilled lobster, king crab legs, little neck clams, tuna seviche, steamed mussels and octopus salad

Japanese venues are known for their raw fish and low-key surroundings. But the entrenched Miami Beach, South Florida branch of SushiSamba is an admirable exception. Here masterful preparations of sushi and sashimi are fashioned by expert sushi chefs cutting, rolling, assembling or pressing the rice and raw fish into palatable segments. What's more, SushiSamba is fully supported by South American chefs creating exhilarating Brazilian and Peruvian adventures in eating.

The milieu is colorfully festive, in fact, flamboyant as well as whimsical and vivacious. The sushi-bar and kitchen are not only consistently engaged but during peak dining hours, come close to being frantic. The bustling scene is considerably boosted by a cheerful, accommodating and competent staff.

You can kick off a meal here with the most singular and unique dime-sized flash-fried brittle Japanese river crabs (when available), meant to be popped into your mouth and crunched with savor. These tiny crabs are delicious, an extraordinarily surprising treat.

Originative selections are mixed in with standards. Request such dishes as the delicate, flaky, moist and crispy red snapper, served under a layer of stinging curry sauce attended by spunky coconut rice or Kobe beef flat-bread: Kobe-style beef, piquillo pepper, roasted tomato, honshimeji mushroom, manchego and aioli. Briny succulent miso-marinated sea bass, tender, melt-in-the-mouth rib eye steak, and organic chicken teriyaki - Samba-style festooned with Peruvian potatoes and crispy onion are likewise worth trying. Sweet and plain plantains, black beans, and coconut rice are standards but noteworthy.

An uncommon variation of satisfying high-quality sushi and sashimi are abundantly available, enabling you to round up your own inspired medley.

Choose from the seviches: tangy black seviche skillfully commingled with tomato, red onion and toasted corn or yellow tail heightened by aromatic garlic, ginger and soy or perhaps silky textured lobster seviche in association with zesty mango and lime.

Still trendy and interesting are SushiSamba's layered rolls. Like the clever 7 roll built around crispy lobster, scallion, cucumber, celery and jalapeno accompanied by a daringly spicy dipping sauce, the neo Tokyo offering yellowtail tuna, dusted with Tempura flakes, salmon roll, and the far-out Brazilian vegetable, brown rice roll with tart grilled pineapple, each a great appetizer. Meals can also begin with soy beans complimented by sea salt or a generous variety of small plate tapis: refreshingly good seaweed salad, crab empanada, tuna tartar, crisp fried quail, Japanese-style chicken livers, and so on and on. If you're a raw bar aficionado don't pass up SushiSamba's wide choice.

There is full bar service featuring a galvanized selection of chic, exotic cocktails, a broad category of wine and warm and cold sake to enhance the cool, subtly flavored food.

Warm banana flambé and fastidious chocolate-coca tea sugar drops -- and rich homemade ice cream and sorbets -- black sesame, passion fruit and coconut round out the dessert menu.

Large plate entree's range in price from \$18 to \$26. Small plate tapis range \$4.50 to \$14.

SushiSamba, 600 Lincoln Road, Miami Beach, Florida. Phone: 305-673-5337. Reservations and major credit cards accepted.

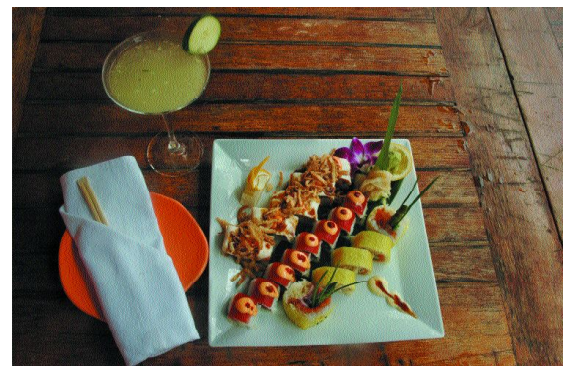




Sashimi Seviche assortment



Tuna Tataki-yellowfin tuna with boniato chip, tatsoi, heart of palm and avocado vinaigrette



Sushi Assortment



Sashimi Tiradito assortment



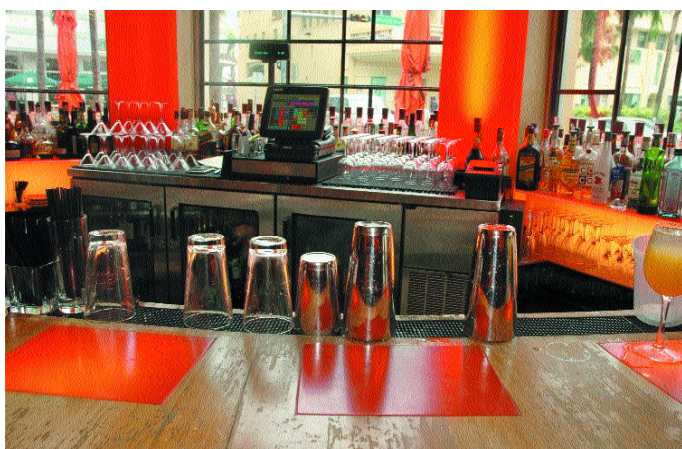
Moqueca Mista- shrimp, squid, bacalhau and crayfish with coconut milk, roasted cashew, dende oil and rice



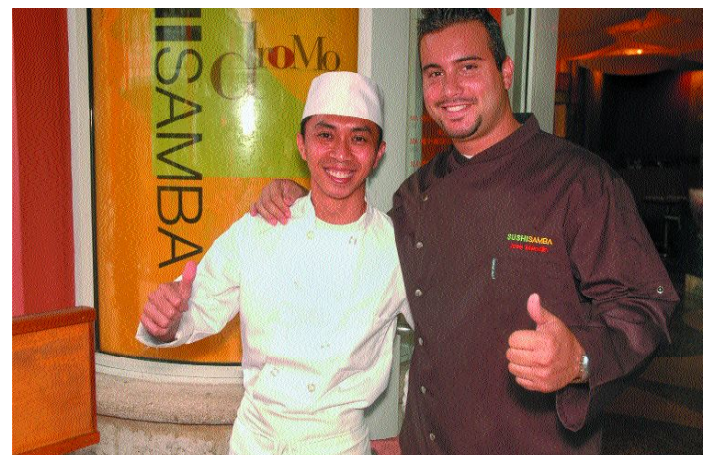
Kobe Style Beef Tataki truffle oil-tofu crema, ponzu jelly and shimeji mushroom



SushiSamba Dromo in Miami Beach (Back Bar)



SushiSamba Dromo (Front Bar)



SushiSamba Dromo-Sushi Chef: Toshio Furihata, : Jose Mendin Chef de Cuisine