

SUSHISAMBA®

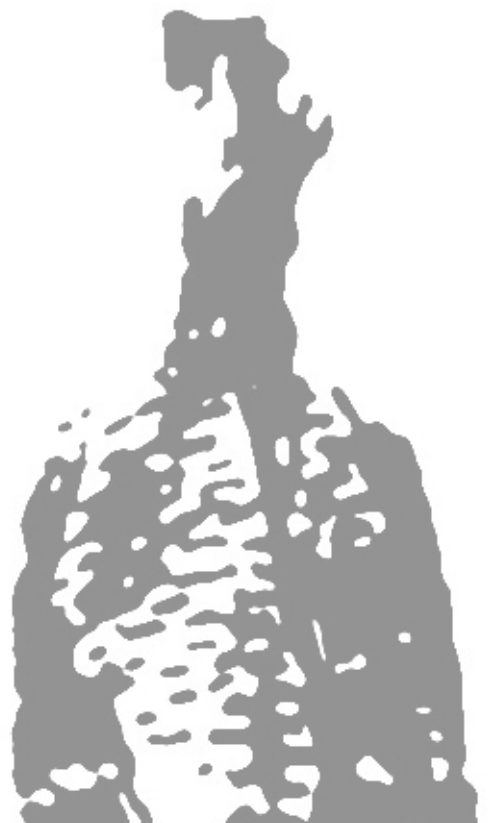
Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design.

SUSHISAMBA is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century. Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and São Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished. This cultural phenomenon launched a culinary coup. Hearty moquecas and colorful seviches found a place at the table alongside simple miso soup and tender sashimi.

SUSHISAMBA serves these traditional dishes, plus more inventive fare, including Sashimi Seviche and our Crispy Yellowtail Taquitos. Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique.

From the Carnaval-inspired colors and the samba beats to the centerpiece sushi and seviche bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!



aperitivos

Sawagani flash fried japanese river crabs	12.00
Edamame organic soybeans, sea salt lime	6.00
Green Bean Tempura black truffle aioli	8.00
Shishito grilled spicy pepper, sea salt, lemon	8.00
Otsumami assortment of edamame, green bean tempura, shishito	16.00

small plates

Field Green Salad organic greens, radish, beet, carrot-ginger dressing	9.00
Seaweed Salad hijiki, aka-tosaka, goma wakame, wakame, tomato caviar, lemon	11.00
Tuna Tataki* white asparagus, fresh heart of palm, avocado, tatsoi, crispy garlic citrus soy	15.00
Seared Wagyu Beef* ponzu geleé, warm honshimeji mushroom, truffled tofu crema	18.00
Salt and Pepper Squid dry miso, shichimi, sea salt, crispy garlic, smoked soy	14.00
Mushroom Toban-Yaki wild mushroom, charred green onion, garlic chip	15.00
Berkshire Pork Gyoza kabocha pumpkin purée and su-shoyu dipping sauce	14.00
Rock Shrimp Tempura golden pea shoot, snap pea julienne, spicy mayo, black truffle vinaigrette	18.00
Crispy Taquitos* served with spicy aji panca sauce and fresh lime (minimum 2 per order)	
Yellowtail shiso, avocado, roasted corn miso	6.00ea
Maine Lobster lemongrass, frisée, hearts of palm	8.00ea

soups and noodles

Miso Soup cilantro and tofu	6.00
Wild Mushroom Red Miso hand picked organic mushrooms, wakame, white truffle oil	9.00
Berkshire Porkbelly Ramen spicy lemongrass broth, bok choy, bean sprout, cilantro, cancha	18.00

seviches and tiraditos*

sashimi seviche		sashimi tiradito	
Yellowtail ginger, garlic, soy	14.00	Yellowtail jalapeño and lemongrass	14.00
Salmon asparagus, red radish, pineapple, lime	13.00	Kanpachi yuzu, sea salt, black truffle oil	17.00
Tuna grapefruit juice, jalapeño, almond	14.00	Tuna granny smith apple, serrano, lime	14.00
Jumbo Shrimp passion fruit, cucumber, cilantro	15.00	Salmon orange and mustard miso	12.00
Lobster mango, red bell pepper, heart of palm	MP		
assortment of four		35.00	

robata

meats		fish and seafood	
Filet Mignon grilled scallion	19.00	Spiny Lobster spicy ikura vinaigrette	25.00
Duck Breast sancho pepper vinaigrette	15.00	Peruvian Bay Scallops butter, citrus soy, radish	13.00
Berkshire Pork Belly butterscotch miso	10.00	Whole Squid lemon aioli	9.00
Lamb Chop red miso and yuzu	14.00	Hamachi Kama key lime and su-shoyu	12.00
anticuchos		organic vegetables	
two skewers served with peruvian corn		served with hijiki seaweed salad	
Organic Chicken and Smoked Teriyaki	9.00	Jumbo Asparagus	9.00
Beef Tenderloin and Aji Panca	11.00	Shiitake	7.00
Sepia with Spicy Shichimi and Lemon	11.00	Baby Corn	9.00
Sea Bass and Miso	16.00	Cherry Tomatoes	5.00
Eggplant and Mustard Miso	9.00		

SUSHISAMBA® is proud to feature Fiji as our bottled still

tempura

Tiger Shrimp	13.00	Seasonal Vegetables	10.00
Japanese Vegetables	10.00	Hand Picked Wild Mushrooms	11.00
Agedashi Tofu	8.00	Tiger Shrimp and Japanese Vegetables	14.00

all served with **SUSHISAMBA®** dipping sauces

large plates

Miso-Marinated Chilean Sea Bass roasted organic vegetables and oshinko	29.00
Chicken Teriyaki ~ Samba Style organic chicken, aji amarillo, purple potato mash, crispy onion	25.00
Moqueca Mista shrimp, squid, sea bass and crayfish with coconut milk, roasted cashew, dendê oil, chimichurri rice	29.00
Rock Fish a la Plancha charred asparagus, grapefruit, tomato caviar, toza-su sauce	28.00

churrasco

Rio Grande	three meats 39.00	five meats 46.00
grilled hanger steak, ribeye, pork tenderloin, chorizo, lingüiça with malagueta pepper oil and chimichurri		
Bone in Ribeye 20 oz	55.00	Dry Aged NY Strip 16 oz 42.00

served with a brazilian side of white rice, black beans, collard greens, farofa
all served with **SUSHISAMBA®** steak dipping sauces

wagyu beef A5*

grade A5 30.00 oz

Robata Yaki dipping sauces and vegetables	2oz min
Toban Yaki organic mushroom, charred green onion, garlic chips	2oz min
Ishi Yaki hot stone, dipping sauces, vegetables	5oz min
Kushi Yaki skewer dipping sauces and peruvian corn	2oz min
Sushi or Sashimi per piece	12.00

sides

Peruvian Corn	6.00
Coconut Rice	5.00
Sweet Plantain	5.00
Purple Potato Mash	5.00
Huancaína Fries	5.00
Black Beans	4.00
Roasted Seasonal Vegetables	7.00
Quinotto	11.00
Collard Greens	5.00
Steamed Japanese Rice	5.00
Charred Asparagus	8.00

samba rolls

Samba strip maine lobster, mango, tomato, chive, crispy rice, soy paper, peanut curry	19.00
Neo Tokyo* bigeye tuna, tempura flake, aji panca	15.00
Yamato* tuna, foie gras, osetra caviar, gold leaf	19.00
Maya shrimp, avocado, tomato, tomatillo salsa	11.00
BoBo Brazil* seared wagyu beef, avocado, kaiware, shiso, red onion, chimichurri	17.00
Green Envy* wasabi pea crust, tuna, salmon, asparagus, aji amarillo-key lime mayo	13.00
Carnaval* shrimp, avocado, yellowtail tartar, crispy rice paper	15.00
Pacific king crab, avocado, asian pear, soy paper, wasabi-avocado crema	16.00
Veggie Kun avocado, tomato, arugula, oshinko, yamagobo, wasabi nori flake, tofu miso	10.00
El Topo® salmon, jalapeño, shiso leaf, fresh melted mozzarella, crispy onion	14.00
Rainbow Dragon freshwater eel, red bell pepper, cucumber, mango, avocado	15.00

20% gratuity added to parties of six or more

*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

sushi and sashimi

tuna*

Akami tuna 4.50

yellowtail*

Kanpachi amberjack 6.00

Hamachi yellowtail 4.50

salmon*

Iburi Sake smoked salmon 4.00

Sake salmon 3.50

whitefish*

Hirame fluke 3.50

Madai japanese snapper 5.50

mackerel*

Sawara spanish mackerel 3.00

Saba mackerel 3.00

eel

Unagi fresh water eel 4.00

Anago smoked sea eel 4.00

shellfish

Ebi shrimp 4.00

Ika* squid 3.00

Tako* octopus 3.50

Hotate* scallop 4.00

Kani king crab 7.00

caviar and egg

Ikura* salmon roe 4.50

Tobiko* flying fish roe 3.00

Tamago egg omelet 2.75

Uni* sea urchin 5.50

Udama* quail egg 2.00

Freshly Grated Wasabi 2.00

assortments*

(chef's inspiration)

Samba Sushi 24.00

Samba Sashimi 29.00

Samba Sushi and Sashimi 30.00

rolls, inside-out or hand

California 14.00

Tuna* 7.00

Spicy Tuna* 7.75

Eel Cucumber 6.00

Eel Avocado 6.50

Yellowtail Scallion* 7.00

Yellowtail Jalapeño* 7.00

Spicy Yellowtail* 7.50

Shrimp Tempura 7.50

Salmon Avocado* 6.00

Umeshiso 4.00

Cucumber 4.00

Avocado 4.00

Natto 4.00

Futomaki* 12.00

kimono maki*

chef's choice of hand rolls wrapped in multi-colored soy paper

Three Rolls 17.00

Five Rolls 28.00

raw bar

Alaskan king crab leg 25.00

Half Maine Lobster MP

Jumbo Shrimp 7.00

Little Neck Clam* 2.50

oysters*

Malpeque east coast 3.50

Blue Point east coast 3.00

Kumamoto west coast 4.00

ask your server about the daily oyster special MP

the bahia

2 shrimp, 2 oysters, 2 clams,

1 sevice

35.00

the chimaca

4 oysters, 4 clams, 4 shrimp,

2 sevice

55.00

the okinawa

oyster shooter, clams, shrimp,

sashimi

80.00

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Bluefin Tuna is an endangered species.

SUSHISAMBA® supports the growing movement to protect the Bluefin Tuna. We have voluntarily removed Bluefin Tuna from all our menus nationwide. Join us and the **NO BLUE** campaign, visit www.sushisamba.com.

