

# APERITIVOS

SAWAGANI flash fried japanese river crabs <i>subject to season and market availability</i>	13
EDAMAME soybeans, sea salt, lime	7
GREEN BEAN TEMPURA black truffle aioli	9
SHISHITO grilled spicy pepper, sea salt, lime	9
OTSUMAMI assortment of edamame, green bean tempura, shishito	17
CRISPY HOKKAIDO SCALLOP butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli	7/each

# SMALL PLATES

SEAWEED SALAD hijiki, aka-tosaka, goma wakame, tomato caviar, lemon	11
HEIRLOOM TOMATO SALAD red onion, cucumber, cilantro-jalapeño dressing	13
TUNA TATAKI* asparagus, fresh heart of palm, avocado, tatsoi, crispy garlic, citrus soy	16
SEARED WAGYU BEEF* ponzu gelée, warm honshimeji mushroom, truffled tofu crema	17
BROILED PERUVIAN BAY SCALLOP shiso lime butter crust	15
SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	15
CRISPY JIDORI EGG* phyllo, asparagus, shiitake mushroom, fresh truffle, onion purée, kabocha gnocch, sake soy reduction	24
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, garlic chip	16
JAPANESE A5 WAGYU BEEF GYOZA* kabocha purée and su-shoyu dipping sauce, sweet soy	18
ROCK SHRIMP TEMPURA golden pea shoot, snap pea julienne, spicy mayonnaise, green peas, black truffle dressing,	18
CRISPY TAQUITOS served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam (minimum 2 per order)	
YELLOWTAIL* avocado and miso	6/each
JAPANESE WAGYU* truffled tofu crema, shichimi ponzu, micro celery	15/each

# SOUPS

MISO SOUP cilantro and tofu	6
TONKOTSU RAMEN berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	20

# TEMPURA

VEGETABLES	11
WILD MUSHROOMS	11
AGEDASHI TOFU	9
SHRIMP	15
SHRIMP AND VEGETABLES	15
ALASKAN KING CRAB palmito salad, serrano and fresno peppers, radish, micro red shiso, grapefruit, soy amazu	32

# SIDES

PERUVIAN CORN	7	COCONUT RICE	7
SWEET PLANTAIN	7	PURPLE POTATO MASH	7
HUANCAINA FRIES	7	STEAMED JAPANESE RICE	7
ROASTED SEASONAL VEGETABLES	7	FIELD GREEN SALAD organic greens, radish, beet, carrot-ginger dressing	10
QUINOA CHAUFA	7		

# ROBATA

## MEATS

FILET MIGNON* grilled scallion	19
DUCK BREAST* sansho pepper vinaigrette	17
BERKSHIRE PORK BELLY butterscotch miso	11
LAMB CHOP* red miso and lime	16

## FISH AND SEAFOOD

WHOLE SQUID lemon aioli	11
HAMACHI KAMA key lime and su-shoyu	13

## ORGANIC VEGETABLES

ASPARAGUS pickled oshinko	9
CHERRY TOMATOES pickled oshinko	7
EGGPLANT pickled oshinko	9
MIXED WILD MUSHROOMS pickled oshinko	11

## ANTICUCHOS

ORGANIC CHICKEN aji amarillo and peruvian corn	10
RIBEYE* aji panca and peruvian corn	13
SEA BASS miso and peruvian corn	17
SHRIMP green chimichurri ponzu and peruvian corn	15
SCALLOP orange balsamic teriyaki and peruvian corn	15

# RAW

## SASHIMI SEVICHE

YELLOWTAIL* ginger, garlic, soy	15
SALMON* red onion, celery, grape, coconut milk, grape yuzu	14
TUNA* grapefruit juice, jalapeño, almond	15
JUMBO SHRIMP passion fruit, cucumber, cilantro	16
FOIE GRAS heirloom tomato, red onion, chili string, wasabi vinaigrette, purple potato crisp, gold	28

## SASHIMI TIRADITO

YELLOWTAIL* jalapeño and lemongrass	15
KANPACHI* yuzu, sea salt, black truffle oil, chive, garlic	19
TUNA* granny smith apple, serrano, lime	15
SALMON* kinkan honey, garlic ponzu, garlic chip	14

ASSORTMENT OF FOUR 38

## RAW BAR

ALASKAN KING CRAB LEG	25
HALF MAINE LOBSTER	MP
JUMBO SHRIMP	8
LITTLE NECK CLAM*	3.5

## OYSTERS

BEAUSOLEIL OYSTERS* east coast	5
BLUE POINT OYSTERS* east coast	4
KUMAMOTO OYSTERS* west coast	5
MINTER SWEET SELECT* west coast	4

## COMBOS

BAHIA* 2 shrimp, 2 oysters, 2 clams, 1 sevice	37
CHICAMA* 4 shrimp, 4 oysters, 4 clams, 2 seviches	57
OKINAWA* shrimp, oyster shooter, clams, sashimi	80

# LARGE PLATES

MISO-MARINATED CHILEAN SEA BASS roasted organic vegetables and oshinko	29
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CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion	26
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MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendé oil and chimichurri rice	33
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12 OZ RIBEYE TOBANYAKI* seasonal vegetables, black truffle, sweet truffle sesame shichimi	58
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# CHURRASCO

RIO GRANDE* ribeye, chorizo, wagyu picanha	45
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DRY AGED NY STRIP* 16 oz	44
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BONE IN RIBEYE* 18 oz	57
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churrasco served with a brazilian side of white rice, black beans, collard greens, farofa and SUSHISAMBA® dipping sauces

# SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle	26
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NEO TOKYO* bigeye tuna, tempura flake, aji panca	16
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LIMA shrimp tempura, spicy king crab, avocado	18
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AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	12
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EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion spicy mayonnaise, fresh melted mozzarella, eel sauce	15
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SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	10
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SÃO PAULO* scallop, masago, red onion, tuna, salmon, shrimp, whitefish, avocado, truffle, hacho miso soy, chimichurri	24
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## TRADITIONAL ROLLS, INSIDE-OUT OR HAND

CALIFORNIA snow crab	12	SALMON AVOCADO*	9
CALIFORNIA king crab	18	YELLOWTAIL SCALLION*	11
SOFT SHELL CRAB	18	YELLOWTAIL JALAPEÑO*	11
TUNA*	10	UMESHISO	5
SPICY TUNA*	11	CUCUMBER	5
EEL CUCUMBER	10	AVOCADO	5
SHRIMP TEMPURA	9	NATTO	5

# JAPANESE WAGYU

GRADE A5 32/oz

ROBATA YAKI* dipping sauces and vegetables	2oz min
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ISHIYAKI* hot stone, dipping sauces, vegetables	5oz min
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SUSHI OR SASHIMI*	12/each
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# ALL DAY

# NIGIRI & SASHIMI

AKAMI (tuna)*	5.5	EBI (shrimp)	5
KANPACHI (amberjack)*	7	IKA (squid)*	4.5
HAMACHI (yellowtail)*	5.5	TAKO (octopus)	4.5
IBURI SAKE (smoked salmon)*	6	HOTATE (scallop)*	6
SAKE (salmon)*	5	KANI (king crab)	11
HIRAME (fluke)*	5	IKURA (salmon roe)*	5
MADAI (japanese snapper)*	7	TOBIKO (flying fish roe)*	4
SHIMA AJI (jack mackerel)*	6	TAMAGO (egg omelet)	3.25
SABA (mackerel)*	5	UNI (sea urchin)*	6.5
UNAGI (freshwater eel)	5	UDAMA (quail egg)*	3
ANAGO (smoked sea eel)	5		

SIGNATURE CAVIAR SERVICE  
served with chimichurri rice crisps, black sesame rice crisps, plantain chips

OSETRA CAVIAR ROYAL 20G\* 160  
firm large amber pearls and a smooth nutty flavor - perfectly shaped and balanced

# CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri	32
SAMBA SASHIMI* 9 pieces, 3 selections	35
SAMBA SASHIMI* 15 pieces, 5 selections	52
FRESHLY GRATED WASABI 3 flavor selections	10

\*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.

Executive Chef Joel Versola    Regional Corporate Sushi Chef John Um    Corporate Sushi Chef Koji Kagawa