

APERITIVOS

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| 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

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| 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

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

TEMPURA

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| 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

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| 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, | 10 |
| QUINOA CHAUFA | 7 | carrot-ginger dressing | |

ROBATA

MEATS

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| 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

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

ORGANIC VEGETABLES

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

ANTICUCHOS

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| 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

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| 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

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| 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

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

OYSTERS

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

COMBOS

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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