

APERITIVOS

RAW

SASHIMI SEVICHE

SALMON* red onion, celery, grape, coconut milk, grape yuzu 14

JUMBO SHRIMP passion fruit, cucumber, cilantro 16

SASHIMI TIRADITO

KANPACHI* yuzu, sea salt, black truffle oil 19

TUNA* granny smith apple, serrano, lime 15

ASSORTMENT OF FOUR 38

RAW BAR

ALASKAN KING CRAB LEG 25

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

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

UDAMA (quail egg)* 3

CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri 32

SAMBA SASHIMI* 9 pieces, 3 selections 35

SAMBA SASHIMI* 15 pieces, 5 selections 52

ROLLS, INSIDE-OUT OR HAND

CALIFORNIA snow crab 12

CALIFORNIA king crab 18

TUNA* 10

YELLOWTAIL SCALLION* 11

YELLOWTAIL JALAPEÑO* 11

SALMON AVOCADO* 9

CUCUMBER 5

AVOCADO 5

SAWAGANI flash fried japanese river crabs 13

EDAMAME soybeans, sea salt, lime 7

SHISHITO grilled spicy pepper, sea salt, lemon 9

MISO SOUP cilantro and tofu 6

HEIRLOOM TOMATO SALAD red onion, cucumber, cilantro-jalapeño dressing 13

SMALL PLATES

SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic 15

TUNA TATAKI* asparagus, fresh heart of palm, avocado, tatsoi, citrus tamari 16

ORGANIC CHICKEN ANTICUCHOS aji amarillo and peruvian corn 10

SEA BASS ANTICUCHOS miso and peruvian corn 17

LETTUCE WRAPS (minimum 2 per order)

YELLOWTAIL* ginger-garlic tamari 6/each

LARGE PLATES

MISO-MARINATED CHILEAN SEA BASS roasted organic vegetables and oshinko 29

MOQUECA MISTA shrimp, squid, sea bass, mussels, and clams with coconut milk, dendê oil and chimichurri rice 33

CHURRASCO

RIO GRANDE* ribeye, chorizo and wagyu picanha and chimichurri 45

DRY AGED NY STRIP* 16 oz 44

BONE IN RIBEYE* 18 oz 57

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

AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado 12

SIDES

PERUVIAN CORN 7

COCONUT RICE 7

SWEET PLANTAIN 7

PURPLE POTATO MASH 7

HUANCAINA FRIES 7

ROASTED SEASONAL VEGETABLES 7

COLLARD GREENS 7

STEAMED JAPANESE RICE 5

*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.

SUSHISAMBA is not a gluten-free establishment. While many of our items are naturally gluten free, some signature items have been modified to be gluten-free. While we do our best to prevent cross-contact, items may be exposed to traces of gluten during preparation.

Executive Chef Joel Versola

Regional Corporate Sushi Chef John Um

Corporate Sushi Chef Koji Kagawa

JAPANESE WAGYU

GRADE A5 32/oz

ROBATA YAKI* dipping sauces and vegetables 2oz min

ISHIYAKI* hot stone, dipping sauces, vegetables 5oz min

SUSHI OR SASHIMI* 12 /each

GLUTEN CONSCIOUS

DESSERT

ARROZ CON COCO LECHE coconut rice pudding, limed-pineapple, candied orange zest, coconut tuile, coconut-passion sorbet 12

SAMBA SPLIT doce de leite ice cream, caramelized bananas, coconut flan, dried pineapple, caramel popcorn, fresh berries, japanese whisky whipped cream 16

MOCHI soft japanese rice cake filled with ice cream 10

FRESH FRUIT ASSORTMENT 10

ASSORTED HOUSEMADE ICE CREAM AND SORBETS 8