

## SAMBA KITCHEN

<b>EDAMAME</b> soybeans, sea salt, lime	6
<b>SHISHITO PEPPERS</b> grilled spicy pepper, sea salt, lime	6
<b>SAMBA FRIES</b> shichimi honey truffle aioli	5
<b>WAGYU GYOZA*</b> kabocha purée and su-shoyu dipping sauce	6
<b>CRISPY YELLOWTAIL TAQUITOS*</b> avocado, miso, spicy aji panca sauce, aji amarillo foam	5/each
<b>SHRIMP ANTICUCHOS</b> chimichurri ponzu, one skewer served with peruvian corn	6/each
<b>WHOLE SQUID ROBATA</b> lemon aioli	6
<b>CHICHARRÓN DE CALAMAR</b> tomato, onion, fried plantain, tamarind, mint	6
<b>CRISPY HOKKAIDO SCALLOP</b> butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli	6/each
<b>CHILI-MINT ROCK SHRIMP TEMPURA</b> mixed greens, sugar snap pea, golden pea shoot, chili-mint dressing	6
<b>SWEET SESAME BABY LAMB CHOPS*</b> chives, huancaína fries tossed with aji amarillo aioli	8/each
<b>EGGPLANT ROBATA</b> sweet soy and mint	6
<b>ORGANIC CHICKEN ANTICUCHOS</b> aji amarillo	6
<b>PORK BELLY SLIDER*</b> lettuce, tomato, cilantro, scallion, sweet soy, aji amarillo aioli, sweet bun	5/each
<b>WAGYU BEEF SLIDER*</b> lettuce, tomato, aji panca ketchup, spicy mayo, sweet bun	5/each

## SAMBA HOUR

Sunday - Friday 4 - 7pm and 11pm - close

## SUSHI BAR

6

**EZO ROLL\*** soy-marinated salmon, asparagus, sesame, tempura flake, wasabi mayo, soy paper

**AMAZÔNIA** collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy

**SHRIMP TEMPURA ROLL**

**SPICY TUNA ROLL\***

**YELLOWTAIL TIRADITO\*** lemongrass and jalapeño

**SALMON TIRADITO\*** kinkan honey, garlic ponzu, garlic chip

**SHRIMP SEVICHE\*** passion fruit, cucumber, cilantro

## DESSERT

**SATA ANDAGI** peruvian chocolate japanese doughnuts, cinnamon sugar 4

**KAKIGORI** shaved ice, azuki beans, mochi, berries, vanilla ice cream 6

## COCKTAILS

7

**CLASSIC MOJITO** White rum muddled with fresh mint lime and sugar. Served tall.

**LYCHEE COOLER** Vodka, Elderflower and vanilla syrup, shaken with lychee juice, and coconut milk. Served tall and spritzed with lemon.

**CAIPIRINHA** National drink of Brazil made with cachaça and churned with lime and sugar.

## WINE

Prosecco NV Prosecco Piccini ~ Veneto, Italy	7
Canyon Road Cabernet, California, 2010	6
Torrentes, Alamos, Salta, Argentina, 2009	6

## SAKE

"10,000 WAYS" <b>EIKO FUJI</b> BAN RYU HONJOZO ~ YAMAGATA Clean ~ fragrant yet clean with honeydew melon and light smoky notes.	6
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## BEER

CUSQUEÑA Peruvian malt lager	5
KIRIN light, lager	5

Executive Chef Joel Versola

Corporate Chef John Um

Tax and gratuity is additional.

\*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.