

SUSHISAMBA®

SAMBAHOUR

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

SAMBA KITCHEN

EDAMAME soybeans, sea salt, lime	6
SHISHITO PEPPERS grilled spicy pepper, sea salt, lime	6
SAMBA FRIES shichimi honey truffle aioli	5
WAGYU GYOZA* kabocha purée and su-shoyu dipping sauce	6
CRISPY YELLOWTAIL TAQUITOS* avocado, miso, spicy aji panca sauce, aji amarillo foam	5/each
SALT AND PEPPER SQUID shichimi, sea salt, crispy garlic, su-shoyu	6
CHILI-MINT ROCK SHRIMP TEMPURA mixed greens, sugar snap pea, golden pea shoot, chili-mint dressing	6
SWEET SESAME BABY LAMB CHOPS* chives, huancaína fries tossed with aji amarillo aioli	8/each
EGGPLANT ROBATA sweet soy and mint	6
ORGANIC CHICKEN ANTICUCHOS aji amarillo	6
SLIDERS	
PORK BELLY lettuce, tomato, cilantro, scallion, sweet soy, aji amarillo aioli, sweet bun	5/each
WAGYU BEEF* lettuce, tomato, aji panca ketchup, spicy mayo, sweet bun	5/each

SUSHI BAR

6

EZO ROLL* soy-marinated salmon, asparagus, sesame, tempura flake, wasabi mayo, soy paper
AMAZÔNIA collar greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy
YELLOWTAIL TIRADITO* lemongrass and jalapeño
SHRIMP TEMPURA ROLL
SPICY TUNA ROLL*

COCKTAILS

7

CLASSIC MOJITO mint, lime, Cruzan Rum
CAIPIRINHA The national drink of Brazil, made with Velho Barreiro cachaça and churned with lime and sugar. Velho Barreiro's signature blend of silver and wood cask-aged cachaça provides a rustic depth to SUSHISAMBA'S take on this cultural classic.

WINE | BEER

Canyon Road Cabernet, California, 2010	6
Torrentes, Alamos, Salta, Argentina, 2009	6
CUSQUEÑA Peruvian malt lager	5
KIRIN light, lager	5

Tax and gratuity are additional.

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Executive Chef Joel Versola

Corporate Sushi Chef John Um