

SUSHI SAMBA[®] VEGAN

APERITIVOS

EDAMAME soybean, sea salt, lime	7
SHISHITO grilled spicy pepper, sea salt, lime	9

SMALL PLATES

COCO TOBANYAKI japanese mushrooms	16
FIELD GREEN SALAD greens, radish, beet, carrot-ginger dressing	10
HEIRLOOM TOMATO SALAD red onion, cucumber, cilantro-jalapeno dressing	13

SUSHI

SAMBA VEGETABLE SUSHI AMAZONIA roll and four pieces of vegetable sushi	18
CUCUMBER	2
AVOCADO	2
ASPARAGUS	2
OSHINKO GUNKAN	2

ROLLS

AVOCADO ROLL	5
CUCUMBER ROLL	5
UMESHISO ROLL	5
OSHINKO ROLL	5
NATTO ROLL	5
AMAZONIA collard greens, portobello, mushroom, takuwan, cucumber, avocado, wasabi-onion soy	12

ROBATA

CHERRY TOMATOES	7
MIXED WILD MUSHROOMS	11
ASPARAGUS	9
EGGPLANT	9

DESSERTS

TAPIOCA CON LECHE coconut-infused tapioca, toasted coconut wafer, pineapple confit	12
FRUIT PLATE	10

SIDES

PERUVIAN CORN	7
COCONUT RICE	7
COLLARD GREENS	7
QUINOA CHAUFA	7
STEAMED JAPANESE RICE	7
ROASTED VEGETABLES	7
BLACK BEANS	7

While many of our items are naturally vegan, some of our signature items have been modified to be vegan. We do our best to prevent cross-contamination, but some items may be exposed to non-vegan ingredients in the cooking process. Please ask your server for details and kindly alert them of any food allergies as ingredients are not always listed on the menu.

Executive Chef Joel Versola
Corporate Chef John Um