

# SUSHISAMBA<sup>®</sup> VEGAN

## APERITIVOS

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

## SMALL PLATES

TOBANYAKI japanese mushrooms and seasonal vegetables	15
FIELD GREEN SALAD greens, radish, beet, carrot-ginger dressing	10
HEIRLOOM TOMATO SALAD red onion, cucumber, cilantro-jalapeño dressing	13

## SUSHI

SAMBA VEGETABLE SUSHI AMAZÔNIA 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
AMAZÔNIA 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	12
coconut-infused tapioca, toasted coconut tuile, pineapple confit	
FRUIT PLATE	10

## SIDES

PERUVIAN CORN	7
COCONUT RICE	7
COLLARD GREENS	7
QUINOA CHAUFA	7
STEAMED JAPANESE RICE	5
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.

Executive Chef Joel Versola  
Regional Corporate Sushi Chef John Um