

APERITIVOS

SAWAGANI flashfriedjapanese river crabs	13
EDAMAME organic soybean, sea salt, lime	7
SHISHITO grilled spicy pepper, sea salt, lemon	9

SMALL PLATES

CHICHARRÓN DE CALAMAR tomato, onion, fried plantain, tamarind, mint	15
SAMBA SALAD baby spinach, grilled kabocha, truffle ponzu, heritage carrot, macadamia, radish, apple-mango dressing	15
TUNA TATAKI* asparagus, fresh heart of palm, avocado, tatsoi, crispy garlic, citrus tamari	16
MUSHROOM TOBANYAKI* garlic chip, poached egg, assorted mushrooms	16
YELLOWTAIL LETTUCE WRAP avocado and roasted corn miso (minimum 2 per order)	7/each

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels and clams with coconut milk, dendê oil, chimichurri rice	34
CHILEAN SEA BASS* roasted organic vegetables and oshinko	34
CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha	45
churrasco served with a brazilian side of white rice, black beans, collard greens, farofa and SUSHISAMBA® dipping sauces	

SAMBA ROLLS

AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado	12
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ROLLS, INSIDE-OUT OR HAND

KING CRAB CALIFORNIA	18.5	SHRIMP AVOCADO	8
TUNA*	7.5	SALMON AVOCADO	7.5
YELLOWTAIL SCALLION*	7.5	CUCUMBER	5.5
YELLOWTAIL JALAPEÑO*	7.5	AVOCADO	5.5
FRESHLY GRATED WASABI	2.5		

ANTICUCHOS

two grilled skewers over peruvian corn unless otherwise noted

ORGANIC CHICKEN aji amarillo	10
RIBEYE* aji panca	13
EGGPLANT mustard miso	9
PULPO aji panca, fingerling potatoes and huancaína sauce	15

RAW

KING CRAB LEG	28
EAST AND WEST COAST OYSTERS*	24 / half dozen
	48 / dozen

SEVICHE

SALMON* cilantro, pea shoot, red radish, chili sesame lime	15
TUNA* avocado, cilantro, coconut lime sauce	16
YELLOWTAIL* ginger, garlic, gluten-free soy	15
SHRIMP kinkan honey, gluten-free ponzu, garlic chip	15

TIRADITO

KANPACHI* yuzu, black truffle oil, chive, sea salt	19
TUNA* granny smith apple, serrano chili, micro celery, yuzu truffle	16
SALMON* kinkan honey, gluten-free garlic ponzu, garlic chip	15

ASSORTMENT OF FOUR 36

SUSHI

SALMON		YELLOWTAIL	
IBURI SAKE* smoked salmon	4.5	KANPACHI* amberjack	5.5
SAKE* salmon	4.5	HAMACHI* yellowtail	5
TUNA		MACKEREL	
AKAMI*	5	SABA* mackerel	3.5
WHITEFISH		CAVIAR AND EGG	
HIRAME* fluke	4	TAMAGO egg omelet	3.25
MADAI* japanese snapper	6	UNI* sea urchin	6.5
IKURA* salmon roe	5	UDAMA quail egg	2.5
SHELLFISH			
EBI shrimp	4.5	HOTATE* scallop	5
IKA* squid	3.25	KANI king crab	8.5
TAKO* octopus	4		

JAPANESE WAGYU

GRADE A5 25/oz

ISHIYAKI* hot stone, dipping sauces, vegetables	4oz min
TOBANYAKI* wild japanese mushroom, charred green onion, garlic chip	4oz min
STEAK*	4oz min

SIDES

PERUVIAN CORN	7
COCONUT RICE	6
SWEET PLANTAIN	6
PURPLE POTATO MASH	6
BLACK BEANS	6
ROASTED SEASONAL VEGETABLES	7
COLLARD GREENS	6
STEAMED JAPANESE RICE	6

GLUTEN CONSCIOUS

DESSERT

ARROZ CON COCO LECHE coconut rice pudding, limes-pineapple, candied orange zest, coconut tuile, coconut-passion fruit sorbet	11
SAMBA SPLIT caramelized baby bananas, coconut flan, coconut mochi, doce de leite ice cream, caramel popcorn, fresh berries	15
FRESH FRUIT ASSORTMENT	11
MOCHI soft japanese rice cake filled with ice cream	11
ASSORTED HOUSEMADE ICE CREAM AND SORBET	9

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. Please alert your server to any food allergies as ingredients may not be listed on the menu.

Executive Chef Byron Alabado Executive Sushi Noboru Sanada
Corporate Chef John Um
An 18% service charge is included on all dine in checks.

*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.