

FROM THE KITCHEN

served with miso soup

SAMBA COBB SALAD slow-cooked chicken, organic egg, avocado, apple smoked bacon, blue cheese, wasabi ranch dressing 17

CHA SOBA NOODLE SALAD cold green tea soba noodles, carrots, cucumber, hijiki, miso vinaigrette 12

QUINOA CHAUFA red quinoa, carrot, pickled fresno chili, garlic, cilantro, scallion 11

ADD-ONS

crispy calamari	9	grilled chicken	7
grilled salmon	10	grilled shrimp	9

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CHURRASCO SANDWICH* charred beef ribeye, roasted shiitake, organic egg, black truffle aioli, roasted shishito peppers, fries 19

SAMBA BURGER* lettuce, tomato, crispy onion, yucca chips 16

BENTO SPECIALS

CHICKEN TERIYAKI 17
EGGPLANT ANTICUCHO 15
SWEET SOY GLAZED SALMON* 18
RIBEYE AJI PANCA* 20
SHRIMP TEMPURA 19

served with miso soup, field green salad, salmon roll* and white rice
add one piece tuna and one piece salmon sushi for additional 5.00

FROM THE SUSHI BAR

SAMBA SUSHI* 6 pieces of sushi and one Hamapeno roll 23

SAMBA SUSHI AND SASHIMI* 3 pieces of sushi, 3 pieces of sashimi, one EZO roll 27

SAMBA SEVICHE* choice of yellowtail or shrimp seviche, with EZO roll, tuna, salmon, ebi sushi and fresh fruit 29

served with miso soup and field green salad

An 18% service charge is included on all dine in checks.

Executive Chef Byron Alabado

Corporate Chef John Um

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