

# SAMBAHOUR

SUNDAY - FRIDAY  
3PM - 6PM | 11PM - CLOSE

## SAMBA KITCHEN

<b>EDAMAME</b> <small>VG GF</small>	8
signature or spicy	
<b>PLANTAIN CHIPS</b>	7
aji amarillo	
<b>PAO DE QUEIJO</b> <small>GF</small>	10
brazilian cheese bread, honey truffle butter	
<b>OTSUMAMI</b>	22
assortment of edamame, green bean tempura, shishito	
<b>BABY GEM LETTUCE</b> <small>VG, GF</small>	7
basil miso, pistachio	
<b>JAPANESE A5 KOBE GYOZA*</b> 	15
kabocha purée, sweet soy	
<b>CRISPY YELLOWTAIL TAQUITOS*</b> 2-piece minimum	10/each
avocado and miso	
<b>ASSORTED VEGETABLE TEMPURA</b>	11
peruvian pepper and soy dipping sauce	
<b>ROCK SHRIMP TEMPURA</b>	12
snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	
<b>CHICKEN A LA BRASA</b>	16
aji amarillo aioli	
<b>JAPANESE A5 KOBE SLIDER*</b> 	8
sweet plantain, lettuce, tomato, aji panca ketchup	
<b>PORK RIBS</b>	14
charred pineapple salsa, soy glaze	
<b>HEARTS OF PALM ROBATA</b> <small>VG</small>	8
quinoa furikake, yuzu kosho dressing	

## R A W

<b>YELLOWTAIL TIRADITO*</b>	10
jalapeño and lemongrass	
<b>SALMON TIRADITO* GF</b>	10
kinkan honey, garlic ponzu, garlic chip	
<b>SALMON SEVICHE*</b>	19
tamarind ponzu, sesame, seaweed, macadamia	

## S U S H I

<b>AMAZÔNIA VG</b>	12
collard greens, portobello mushroom, takuwan, cucumber avocado, wasabi-onion soy	
<b>SHRIMP TEMPURA</b>	9
<b>SPICY TUNA* GF</b>	12
<b>SALMON AVOCADO* GF</b>	11

## D E S S E R T

<b>CHOCOLATE BANANA CAKE</b>	11
maple butter, plantain chip, vanilla rum ice cream	
<b>HOUSEMADE ICE CREAM AND SORBET</b>	7
ask your server for today's selection	



SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

\*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Executive Chef Joel Versola

Corporate Chef John Um

VG: Vegan    GF: Gluten Free

A discretionary 20% gratuity will be applied to parties of eight or more.

**SAMBA HOUR** is available in the bar area only. Menu items and availability are subject to change.

## C O C K T A I L S

### **MOJITO**

White rum, fresh mint and lime muddled with sugar.  
Served tall over ice.

11

### **SHISHITO PEPPER CAIPIRINHA**

Cachaça, muddled limes, churned with shishito peppers and sugar. Served short over ice.

13

### **MARGARITA**

Silver tequila, agave and lime juice, shaken and served short over ice.

11

### **PICANTE MARGARITA**

Reposado tequila, muddled red chilies and cilantro, agave, and fresh lime juice. Shaken and served short over ice.

12

### **PINEAPPLE PALOMA**

Blanco and Reposado tequila, pineapple oleo saccharum and lime. Shaken and topped with pink grapefruit soda.  
Served long over ice.

14

### **OLD FASHIONED**

Iwai Japanese whisky, sugar and Angostura bitters.  
Stirred until icy cold and served short over an ice block.

15

### **GARDEN GIN & TONIC**

Snap pea and mint-infused gin topped with tonic.  
Served long over ice.

13

### **ESPRESSO MARTINI**

Vodka, Kahlúa, and vanilla. Shaken with a shot of espresso and served up.

13

# WINE

## PROSECCO

Benvelio, Friuli Venezia Giulia

11

## CHARDONNAY

Canyon Road, California

9

## CABERNET

Canyon Road, California

9

# SAKE

## TOZAI "TYPHOON" FUTSU - KYOTO

8/glass

Aromas of banana bread and a hint of spice.

Medium-dry with a round, mellow finish

## HAKKAISAN "EIGHT PEAKS" TOKUBETSU

29/btl

### JUNMAI - NIIGATA (300ml)

Clean, fresh, bright, touch of orchard fruit with  
light herbal notes

# BEER

## ASAHI

Japan

8

## LAGUNITAS IPA

California

8

## TOPO CHICO SELTZER

strawberry guava, Mexico

8