

SAMBAHOUR

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

SAMBA KITCHEN

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

RAW

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

SUSHI

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

DESSERT

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



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.

COCKTAILS

MOJITO

White rum, fresh mint and lime muddled with sugar. 11
Served tall over ice.

SHISHITO PEPPER CAIPIRINHA

Cachaça, muddled limes, churned with shishito peppers 13
and sugar. Served short over ice.

MARGARITA

Silver tequila, agave and lime juice, shaken and served 11
short over ice.

PICANTE MARGARITA

Reposado tequila, muddled red chilies and cilantro, agave, 12
and fresh lime juice. Shaken and served short over ice.

PINEAPPLE PALOMA

Blanco and Reposado tequila, pineapple oleo saccharum 14
and lime. Shaken and topped with pink grapefruit soda.
Served long over ice.

OLD FASHIONED

Iwai Japanese whisky, sugar and Angostura bitters. 15
Stirred until icy cold and served short over an ice block.

GARDEN GIN & TONIC

Snap pea and mint-infused gin topped with tonic. 13
Served long over ice.

ESPRESSO MARTINI

Vodka, Kahlúa, and vanilla. Shaken with a shot of espresso 13
and served up.

WINE

PROSECCO

Benvolio, 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