

SAMBA KITCHEN

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| EDAMAME ^{VG , GF} signature or spicy | 7 |
| PLANTAIN CHIPS aji amarillo | 7 |
| PAO DE QUEIJO ^{GF} brazilian cheese bread, honey truffle butter | 10 |
| OTSUMAMI assortment of edamame, green bean tempura, shishito | 19 |
| BABY GEM LETTUCE ^{VG , GF} basil miso, pistachio | 7 |
| JAPANESE A5 KOBE BEEF GYOZA* 🍖 kabocha purée, sweet soy | 15 |
| CRISPY YELLOWTAIL TAQUITOS* min 2 per order avocado and miso | 9/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 |
| SAKE STEAMED CLAMS yuzu kosho garlic butter | 11 |
| KOBE SLIDER* 🍖 sweet plantain, lettuce, tomato, aji panca ketchup | 8 |
| PORK RIBS charred pineapple salsa, soy glaze | 13 |

SAMBA HOUR

SUNDAY - FRIDAY

3PM - 6PM | 11PM - CLOSE

RAW

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| YELLOWTAIL TIRADITO* jalapeño and lemongrass | 10 |
| SALMON TIRADITO* kinkan honey, garlic ponzu, garlic chip | 10 |

SUSHI

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| AMAZÔNIA ^{VG} collard greens, portobello mushroom takuwan, cucumber, avocado, wasabi-onion soy | 10 |
| SHRIMP TEMPURA | 9 |
| SPICY TUNA* ^{GF} | 12 |
| SALMON AVOCADO* ^{GF} | 11 |

DESSERT

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| 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 |

COCKTAILS

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| MOJITO White rum, fresh mint and lime muddled with sugar. Served tall over ice. | 10 |
| SHISHITO PEPPER CAIPIRINHA Cachaça, muddled limes, churned with shishito peppers and sugar. Served short over ice. | 12 |
| MARGARITA Silver tequila, agave and lime juice, shaken and served short over ice. | 10 |
| PICANTE MARGARITA Reposado tequila, muddled red chilies and cilantro, agave, and fresh lime juice. Shaken and served short over ice. | 11 |
| PINEAPPLE PALOMA Blanco and Reposado tequila, pineapple oleo saccharum and lime. Shaken and topped with pink grapefruit soda. Served long over ice. | 13 |
| OLD FASHIONED Iwai Japanese whisky, sugar and Angostura bitters. Stirred until icy cold and served short over an ice block. | 14 |
| GARDEN GIN & TONIC Snap pea and mint-infused gin topped with tonic. Served long over ice. | 12 |
| ESPRESSO MARTINI Vodka, Kahlúa, and vanilla. Shaken with a shot of espresso and served up. | 12 |

WINE

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| PROSECCO Benvolio, Friuli Venezia Giulia | 10 |
| CHARDONNAY Canyon Road, California | 8 |
| CABERNET Canyon Road, California | 8 |

SAKE

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| TOZAI “TYPHOON” FUTSU - KYOTO Aromas of banana bread and a hint of spice. Medium-dry with a round, mellow finish | 7/glass |
| HAKKAISAN “EIGHT PEAKS” TOKUBETSU JUNMAI - NIIGATA (300ml) Clean, fresh, bright, touch of orchard fruit with light herbal notes | 25/btl |

BEER

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| ASAHI Japan | 8 |
| LAGUNITAS IPA California | 8 |
| TOPO CHICO SELTZER strawberry guava, Mexico | 8 |

 **SUSHI**SAMBA 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.