

# SAMBAHOUR

SUNDAY - FRIDAY

3PM - 6PM

## SAMBA KITCHEN

<b>EDAMAME</b> <sup>VG, GF</sup> signature or spicy	7
<b>PLANTAIN CHIPS</b> aji amarillo	7
<b>OTSUMAMI</b> assortment of edamame, green bean tempura, shishito	19
<b>BABY GEM LETTUCE</b> <sup>VG, GF</sup> basil miso, pistachio	7
<b>JAPANESE A5 KOBE BEEF GYOZA*</b> 🍖 kabocha purée, sweet soy	15
<b>CRISPY YELLOWTAIL TAQUITOS*</b> min 2 per order avocado and miso	9/each
<b>SALT &amp; PEPPER SQUID</b> dry miso, shichimi, sea salt, crispy garlic, su-shoyu	12
<b>ROCK SHRIMP TEMPURA</b> snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	11
<b>SAKE STEAMED CLAMS</b> yuzu kosho garlic butter	10
<b>KOBE SLIDER*</b> 🍖 sweet plantain, lettuce, tomato, aji panca ketchup	8

## RAW

<b>YELLOWTAIL TIRADITO*</b> jalapeño and lemongrass	9
<b>SALMON TIRADITO*</b> kinkan honey, garlic ponzu, garlic chip	9

## SUSHI

<b>AMAZÔNIA</b> <sup>VG</sup> collard greens, portobello mushroom takuwan, cucumber, avocado, wasabi-onion soy	10
<b>SHRIMP TEMPURA</b>	9
<b>SPICY TUNA*</b> <sup>GF</sup>	11
<b>EEL CUCUMBER</b>	11
<b>SALMON AVOCADO*</b> <sup>GF</sup>	10

## DESSERT

<b>CHURROS</b> mango passion fruit sauce, peruvian dark chocolate	8
<b>MOCHI</b> soft japanese rice cake filled with ice cream served with white chocolate ganache	4

## COCKTAILS

<b>MOJITO</b> White rum, fresh mint and lime muddled with sugar. Served tall.	9
<b>LYCHEE COOLER</b> Vodka, elderflower cordial and vanilla, shaken hard with coconut milk and lychee water. Served long	13
<b>CAIPIRINHA</b> The national drink of Brazil, made with cachaca and churned with lime and sugar. Served short, over ice.	11

## WINE

<b>PROSECCO</b> Benvolio, Friuli Venezia Giulia	9
<b>CHARDONNAY</b> Canyon Road, California	8
<b>CABERNET</b> Canyon Road, California	8

## SAKE

<b>SÔTÔ – JUMAI (GLUTEN FREE) ISHIKAWA</b> Hint of honeydew, apple, soft and light on the palate	8
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## BEER

<b>KIRIN</b> light, lager	7
<b>CRISTAL</b> Peruvian lager	7

\*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

 **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.