

SUSHISAMBA®

SHOGUN MENU

APERITIVOS

OTSUMAMI

assortment of edamame, green bean tempura, shishito

SMALL PLATES

JAPANESE A5 KOBE BEEF GYOZA* 🐮
kabocha puree, sweet soy

CRISPY YELLOWTAIL TAQUITOS*
served with spicy aji panca sauce, fresh lime

RAW

YELLOWTAIL TIRADITO* GF
jalapeño and lemongrass

SALMON TIRADITO*
kinkan honey, garlic ponzu, garlic chip

ROBATA

SEA BASS ANTICUCHOS GF
miso, peruvian corn

JAPANESE A5 KAGOSHIMA WAGYU ISHIYAKI* 🐮
cooked on hot stone, served with **SUSHISAMBA®** dipping sauces
(sub to A5 "KOBE" WAGYU ISHIYAKI with \$26/person upcharge)

SAMBA ROLLS

SAMBA VEGAS*
crispy rice, toro, yuzu tobiko, smoked chipotle mayo, balsamic soy reduction

NEO TOKYO*
bigeye tuna, tempura flake, aji panca

TIGER MAKI
king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

DESSERT

WELCOME TO THE RAINFOREST
valrhona chocolate, creamy vanilla bean custard, strawberry mousse,
vanilla bean ice cream, almond-chocolate soil

VG: Vegan GF: Gluten Free

*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. Please inform your server of any food allergies as not all ingredients are listed on menu

Executive Chef Joel Versola Corporate Chef John Um

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