

SAMBA HOUR

SUNDAY - FRIDAY

3 PM - 6 PM

SAMBA KITCHEN

EDAMAME soybeans, sea salt, lime	7
OTSUMAMI assortment of edamame, green bean tempura, shishito	19
JAPANESE A5 WAGYU BEEF GYOZA* kabocha purée and su-shoyu dipping sauce, sweet soy	15
CRISPY TAQUITOS* minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam	
YELLOWTAIL avocado and miso	8/each
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	10
ORGANIC CHICKEN ANTICUCHOS aji amarillo	10
WAGYU SLIDER* sweet plantain, lettuce, tomato, aji panca ketchup	7/each
PLANTAIN CHIPS aji amarillo	7

SUSHI BAR

YELLOWTAIL TIRADITO* jalapeño and lemongrass	9
SALMON TIRADITO* kinkan honey, garlic ponzu, garlic chip	9
SHRIMP SEVICHE* passion fruit, cucumber, cilantro	8
ROLLS	
AMAZÔNIA collard greens, portobello mushroom takuwan, cucumber, avocado, wasabi-onion soy	10
SHRIMP TEMPURA	9
SPICY TUNA*	11

DESSERT

SATA ANDAGI dolce de leche japanese doughnuts, red fruit coulis	4
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COCKTAILS

MOJITO White rum, fresh mint and lime muddled with sugar. Served tall.	9
LYCHEE COOLER Vodka, elderflower cordial and vanilla, shaken hard with coconut milk and lychee water. Served long	12
CAIPIRINHA The national drink of Brazil, made with cachaca and churned with lime and sugar. Served short, over ice.	10

WINE

PROSECCO La Luca, Italy	9
CHARDONNARY Canyon Road, California	8
CABERNET Canyon Road, California	8

SAKE

SÔTÔ – JUMAI (GLUTEN FREE) ISHIKAWA Hint of honeydew, apple, soft and light on the palate	7
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BEER

KIRIN light, lager	7
CRISTAL 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

Tax and gratuity is additional.