

SAMBA HOUR

SUNDAY - FRIDAY

3 PM - 6 PM

SAMBA KITCHEN

EDAMAME soybeans, sea salt, lime	7
JAPANESE A5 WAGYU BEEF GYOZA* kabocha purée and su-shoyu dipping sauce, sweet soy	12
CRISPY TAQUITOS* minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam	
YELLOWTAIL avocado and miso	7/each
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	9
ORGANIC CHICKEN ANTICUCHOS aji amarillo	10
PERUVIAN-STYLE CHILLED MUSSELS sansho salsa	10
WAGYU SLIDER* sweet plantain, lettuce, tomato, aji panca ketchup	7/each

SUSHI BAR

YELLOWTAIL TIRADITO* jalapeño and lemongrass	8
SALMON TIRADITO* kinkan honey, garlic ponzu, garlic chip	8
JUMBO SHRIMP SEVICHE* passion fruit, cucumber, cilantro	7
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	10
CAIPIRINHA The national drink of Brazil, made with cachaca and churned with lime and sugar. Served short, over ice.	9

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.

Tax and gratuity is additional.

Executive Chef Joel Versola

Corporate Chef John Um