

CANAPÉ MENU

H O T

JAPANESE A5 KOBE GYOZA* 🍖	6
kabocha puree, sweet soy	
CHICKEN TEMPURA BITES	5
sweet chili sauce	
KOBE SLIDERS* 🍖	8
sweet plantain, lettuce, tomato, aji panca ketchup	
SOFT SHELL CRAB STEAMED BUN	12
cabbage slaw, spicy mayo	
PORK BELLY STEAMED BUN	10
cabbage slaw, smoked chipotle mayo	
HEARTS OF PALM STEAMED BUN VG	9
quinoa furikake, yuzu kosho tofu dressing	
JAPANESE CHICKEN MEATBALLS	4
robata grilled chicken, soy glaze	
CRISPY HOKKAIDO SCALLOP	14
sesame aioli	
ARROZ CHAUFA VG GF	6
mushroom assortment, truffle	
PAO DE QUEIJO GF	2
brazilian cheese bread, honey truffle butter	
EGGPLANT VG	2
mustard miso	
ANTICUCHOS peruvian skewers	
CHILEAN SEA BASS GF	7
miso	
FILET MIGNON* GF	7
aji panca	

C O L D

YELLOWTAIL TOSTADA*	6
avocado, miso	
SALMON SEVICHE*	7
tamarind ponzu, sesame, seaweed, macadamia	
TUNA SEVICHE*	9
pomegranate leche de tigre, cancha, wasabi peas	
SALMON TIRADITO* GF	6
kinkan honey, garlic ponzu, garlic chip	
KANPACHI TIRADITO*	7
yuzu, black truffle oil, garlic, chive	
TORO TIRADITO*	12
yuzu dressing, pickled wasabi, black truffle	
YELLOWTAIL TIRADITO*	7
jalapeño and lemongrass	
MAINE LOBSTER TOSTADA	12
frisée, lemongrass, yuzu crème	
ROYAL OSETRA CAVIAR*	42
shaved tamago, chive, wasabi, crème fraiche	
BABY GEM LETTUCE VG GF	3.5
basil miso, pistachio	
HERITAGE TOMATO SALAD VG GF	3.5
pomegranate molasses, pickled onion, mint	
HEARTS OF PALM SEVICHE VG GF	6
purple endive, coconut wasabi dressing	

S W E E T S

PASSION FRUIT BRÛLÉE VG GF	4.5
assorted fruits	
CHOCOLATE CREAM PUFF	3
chocolate mousse	
STRAWBERRY CREAM PUFF	3
strawberry mousse	
BURNT CHEESECAKE	8
caramelized cancha, cancha tuille, vanilla crème fraîche	
MACARONS	4
assorted flavors	
CHOCOLATE DIPPED MACARONS	5
assorted flavors	

S U S H I

SAMBA ROLLS	
SAMBA VEGAS*	42
crispy rice, toro, yuzu tobiko, smoked chipotle mayo, balsamic soy reduction	
ASEVICHADO*	29
tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	
HAMAPEÑO*	26
yellowtail, jalapeno, robata grilled sweet plantain, spicy tempura flake, rocoto miso	
NEO TOKYO*	25
bigeye tuna, tempura flake, aji panca	
TIGER MAKI	28
king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	
AMAZONIA VG	15
collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	

C H E F S T A T I O N S

ICE BAR <i>ice sculpture additional charge</i>	
SHRIMP COCKTAIL* GF	8/each
lemon, cocktail sauce	
LOBSTER GF	30/half shell
lemon, cocktail sauce	
OYSTER* GF	6/each
apple ginger mignonette	
royal osetra caviar supplement* (+19 each oyster)	
MEAT CARVING STATION*	36/guest
prime rib, served with rice, black beans, collard greens and SUSHISAMBA dipping sauces	
TAQUITO STATION*	35/guest
choice of yellowtail, tuna, salmon, and veggie king crab / japanese A5 kobe 🍖 (+19/each)	

TEMARI SUSHI	
TUNA* yuzu powder, wasabi onion soy	9
YELLOWTAIL* avocado salsa GF	8
SALMON* yukari, yuzu miso GF	8
JAPANESE A5 KOBE* 🍖 pineapple infused japanese sweet potato mash, black garlic	19

SUSHI ROLLS	
CALIFORNIA KING CRAB GF	24
TUNA* GF	16
SPICY TUNA* GF	17
YELLOWTAIL SCALLION* GF	16
SPICY YELLOWTAIL* GF	16
SALMON AVOCADO* GF	15
CUCUMBER VG GF	6
AVOCADO VG GF	6


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.
For more information visit: www.sushisamba.com

VG: Vegan GF: Gluten Free

Executive Chef Joel Versola Corporate Chef John Um

*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. 18% gratuity will be added to parties of 8 or more

*please note chef station pricing is based on a 2-hour event