

SUSHISAMBA[®]

OUR STORY

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian culture and cuisine.

Born of the energy and spirit of these three distinct cultures, **SUSHISAMBA** traces its roots to the early 20th century, when thousands of Japanese emigrants journeyed to South America to cultivate coffee plantations and pursue new opportunities. In vibrant cities such as Lima and São Paulo, Japanese traditions intertwined naturally with Brazilian and Peruvian influences, giving rise to a dynamic cultural exchange that continues to inspire us today.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. At its heart is a deep appreciation for enjoying life and celebrating with friends.

A P E R I T I V O S

EDAMAME sea salt, lime ^{VG GF}	9
GREEN BEAN TEMPURA black truffle aioli	13
MISO SOUP cilantro and tofu ^{GF}	6
SHISHITO grilled spicy pepper, sea salt, lime ^{VG GF}	12
PAO DE QUEIJO brazilian cheese bread, honey truffle butter ^{GF}	12
PLANTAIN CHIPS aji amarillo	8

S M A L L P L A T E S

SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	22
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy, garlic chip	22
JAPANESE A5 KOBE BEEF GYOZA* 🐄 kabocha puree, sweet soy	30
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	23
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	13
SAKE STEAMED CLAMS yuzu kosho garlic butter	26

CRISPY TAQUITOS

served with spicy aji panca sauce, fresh lime (minimum 2 per order)

YELLOWTAIL* avocado and miso	12/each
JAPANESE KOBE 🐄 mushroom, sweet red onion salsa, truffle aioli	19/each

SALADS

BABY GEM LETTUCE basil miso, pistachio ^{VG GF}	12
HERITAGE TOMATO pomegranate molasses, pickled onion, mint ^{VG GF}	14
SEAWEED hijiki, goma wakame, goma dressing ^{GF, VG}	17



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

A discretionary 20% gratuity will be applied to parties of eight or more.

P A W

OYSTERS* west coast, half -dozen minimum	6/each
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SASHIMI SEVICHE

YELLOWTAIL* ginger garlic soy	23
SALMON* tamarind ponzu, sesame, seaweed, macadamia	23
TUNA* pomegranate leche de tigre, cancha, wasabi peas	25

SASHIMI TIRADITO

YELLOWTAIL* jalapeño and lemongrass	24
KANPACHI* yuzu, black truffle oil, garlic, chive	25
SALMON* kinkan honey, garlic ponzu, garlic chip	22
TORO* yuzu dressing, pickled wasabi, black truffle	42
ULTIMATE SEVICHE & TIRADITO PLATTER*	110

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill

ANTICUCHOS

skewers served over peruvian corn	
RIBEYE* ají panca	28
SEA BASS miso	32

FISH AND SEAFOOD

HAMACHI KAMA key lime and su-shoyu	21
PRAWN garlic butter, passion fruit	36
WHOLE FISH citrus salt	MP

MEAT

CHICKEN A LA BRASA aji amarillo aioli	18
LAMB CHOP* red miso and lime	26
PORK RIBS charred pineapple salsa, soy glaze	25
HANGER STEAK* heirloom tomato chimichurri	28

VEGETABLES

ASPARAGUS	10
EGGPLANT	10

S I D E S

PERUVIAN CORN	10	PURPLE POTATO MASH	8
COCONUT RICE	8	STEAMED JAPANESE RICE	7
FRESH GRATED WASABI	14	KIZAMI WASABI	4

LARGE PLATES

CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion	34
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice ^{GF}	48
CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and SUSHISAMBA® dipping sauces ^{GF}	88
TONKOTSU RAMEN berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	28
PRIME BONE-IN RIBEYE (16oz)* cachaça pepper sauce, bone marrow stuffing	95
ARROZ CHAUFÀ	
MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans ^{VG GF}	38
SEAFOOD MIXTO lobster, alaskan king crab, peruvian bay scallop, mussel, shrimp, clam, saffron, salsa criolla ^{GF}	64

JAPANESE WAGYU

KOBE ISHIYAKI*  68/oz (3oz min)
hot stone, dipping sauces
presented with the Kobe certificate of authenticity

KAGOSHIMA ISHIYAKI* 42/oz (5oz min)
hot stone, dipping sauces

SAMBA ROLLS

SAMBA VEGAS* crispy rice, toro, yuzu tobiko, avocado, smoked chipotle mayo, balsamic soy reduction	42
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	29
TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	26
NEO TOKYO* bigeye tuna, tempura flake, aji panca	23
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy ^{VG}	15
EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	23
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	12

NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	8	YUZU TOBIKO*	6
KANPACHI (amberjack)*	8	EBI (shrimp)	5
TAKO (octopus) ^{GF}	5	HAMACHI (yellowtail)*	7
SAKE (salmon)*	7	HOTATE (scallop)*	7
HIRAME (fluke)*	8	KANI (king crab) ^{GF}	13
MADAI (japanese snapper)*	8	IKURA (salmon roe)* ^{GF}	10
TAMAGO (egg omelet) ^{GF}	4	SABA (mackerel)*	5
UNI (sea urchin)* ^{GF}	MP	UNAGI (freshwater eel)	9
IBURI SAKE (smoked salmon)*	7		

SUPREME KOBE NIGIRI*  ^{GF} 19/each
 pineapple infused mashed japanese sweet potato, black garlic
 minimum 2 per order

CHEF'S INSPIRATION

SAMBA SUSHI*	7 pieces nigiri	42
SAMBA SASHIMI*	9 pieces, 3 selections	45
SAMBA SASHIMI*	15 pieces, 5 selections	62
SAMBA VEGAN SUSHI ASSORTMENT	amazonia roll & 3pc veggie nigiri ^{VG}	21
SAMBA ULTIMATE SASHIMI*	250	

ROYAL OSETRA CAVIAR* 20g 200
 served with plantain chips

CLASSIC ROLLS & HAND ROLLS

EEL CUCUMBER	15	TUNA* ^{GF}	15
SALMON SKIN ^{GF}	11	SPICY TUNA* ^{GF}	15
SALMON AVOCADO* ^{GF}	14	YELLOWTAIL SCALLION* ^{GF}	15
CUCUMBER ^{VG GF}	6	YELLOWTAIL JALAPEÑO* ^{GF}	15
CALIFORNIA king crab ^{GF}	22	AVOCADO ^{VG GF}	6
		SHRIMP TEMPURA	10

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

TASTE OF SAMBA

5-courses | \$100 per person | 2-person minimum

Experience the essence of Japanese, Brazilian, and Peruvian cuisine with a multi-course selection of our signature items

EDAMAME VG GF
sea salt, lime

PLANTAIN CHIPS
aji amarillo

choose one

HERITAGE TOMATO SALAD VG GF
pomegranate molasses,
pickled onion, mint

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayonnaise,
green pea, black truffle dressing

SALMON SEVICHE*
tamarind ponzu, sesame,
seaweed, macadamia

JAPANESE A5 KOBE BEEF GYOZA*
kabocha puree, sweet soy

choose one

SEA BASS ANTICUCHO GF
miso, peruvian corn

HANGER STEAK* GF
heirloom tomato chimichurri

CHICKEN TERIYAKI ~ SAMBA STYLE
organic chicken, aji amarillo,
purple potato mash, crispy onion

MUSHROOM TOBANYAKI*
poached organic egg, assorted
mushrooms, yuzu soy, garlic chip

PORK RIBS
charred pineapple salsa, soy glaze

KAGOSHIMA WAGYU ISHIYAKI*
hot stone, dipping sauces
supplement +\$42 per oz, 2 oz minimum per person

to share

SUSHI ASSORTMENT*
chef's selection

PREMIUM CHEF'S SELECTION*
supplement +\$15 per person

FRESH GRATED WASABI VG GF
supplement +\$14

choose one

CHOCOLATE BANANA CAKE
maple butter, plantain chip,
vanilla rum ice cream

PASSIONFRUIT BRÛLÉE VG GF
assorted fruits, pomegranate-lime
sorbet, citrus carrot tuile

VG: Vegan GF: Gluten Free

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S O M M E L I E R P A I R I N G S

\$80 per person

GRUET "ST VINCENT" BRUT ROSE

New Mexico, USA ^{3 oz}

SELBACH "INCLINE" RIESLING

Mosel, Germany ^{2.5 oz}

AVERAEN PINOT NOIR

Willamette Valley, Oregon, USA ^{2.5 oz}

DEWAZAKURA DEWASANSAN "GREEN RIDGE" JUNMAI GINJO

Yamagata, Japan ^{2 oz}

TAYLOR FLADGATE 10 YEAR OLD TAWNY PORTO

Douro Valley, Portugal ^{3 oz}