

APERITIVOS

EDAMAME sea salt, lime ^{VG GF}	10
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	9

SMALL PLATES

SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	23
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy, garlic chip	23
JAPANESE A5 KOBE 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

CRISPY TAQUITOS

served with spicy aji panca sauce, fresh lime (2-piece minimum)	
YELLOWTAIL* avocado and miso	12/each
JAPANESE A5 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 ^{VG GF}	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.

RAW

OYSTERS* west coast, half -dozen minimum ^{GF} 6/each

SASHIMI SEVICHE

SALMON* tamarind ponzu, sesame, seaweed, macadamia 24

YELLOWTAIL* ginger garlic soy ^{GF} 25

TUNA* pomegranate leche de tigre, cancha, wasabi peas 25

SASHIMI TIRADITO

SALMON* kinkan honey, garlic ponzu, garlic chip ^{GF} 23

YELLOWTAIL* jalapeño and lemongrass 24

KANPACHI* yuzu, black truffle oil, garlic, chive ^{GF} 25

TORO* yuzu dressing, pickled wasabi, black truffle 42

ULTIMATE SEVICHE & TIRADITO PLATTER* 115

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill

ANTICUCHOS

skewers served over peruvian corn

FILET MIGNON* ají panca ^{GF} 32

SEA BASS miso ^{GF} 34

FISH AND SEAFOOD

HAMACHI KAMA key lime and su-shoyu ^{GF} 22

PRAWN yuzu kosho garlic butter 36

MEAT

CHICKEN A LA BRASA aji amarillo aioli 18

PORK RIBS charred pineapple salsa, soy glaze 28

LAMB CHOP* red miso and lime 26

NY STRIP* farofa, farofa oil ^{GF} 42

VEGETABLES

HEARTS OF PALM quinoa furikake, yuzu kosho dressing ^{VG} 16

ASPARAGUS ^{VG} 10

EGGPLANT ^{VG} 10

SIDES

PERUVIAN CORN ^{GF} 10

COCONUT RICE ^{VG GF} 8

FRESH GRATED WASABI ^{VG} 14

PURPLE POTATO MASH ^{GF} 10

STEAMED JAPANESE RICE ^{VG GF} 7

KIZAMI WASABI ^{VG} 4

LARGE PLATES

CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion	36
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}	92
PRIME BONE-IN RIBEYE (16oz)* cachaça pepper sauce, bone marrow stuffing, heirloom tomato chimichurri	105
TONKOTSU RAMEN berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	28
ARROZ CHAUFA	
MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans ^{VG GF}	38
SEAFOOD MIXTO lobster, squid, 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* 45/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	28
HAMAPEÑO* yellowtail, jalapeno, robata grilled sweet plantain, spicy tempura flake, rocoto miso	26
NEO TOKYO* bigeye tuna, tempura flake, aji panca	25
EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	23
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy ^{VG}	15
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	12

NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	9	YUZU TOBIKO*	6
KANPACHI (amberjack)*	9	EBI (shrimp)	5
TAKO (octopus) ^{GF}	6	HAMACHI (yellowtail)*	8
SAKE (salmon)*	8	HOTATE (scallop)*	8
HIRAME KOBUJIME (konbu cured fluke)*	9	KANI (king crab) ^{GF}	15
MADAI (japanese snapper)*	9	IKURA (salmon roe)* ^{GF}	10
TAMAGO (egg omelet) ^{GF}	4	SABA (mackerel)*	5
UNI (sea urchin)* ^{GF}	MP	UNAGI (freshwater eel)	9

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* 8 pieces, 4 selections	45
SAMBA SASHIMI* 14 pieces, 7 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}	16
SALMON SKIN ^{GF}	11	SPICY TUNA* ^{GF}	17
SALMON AVOCADO* ^{GF}	15	YELLOWTAIL SCALLION* ^{GF}	16
CUCUMBER ^{VG GF}	6	AVOCADO ^{VG GF}	6
CALIFORNIA king crab ^{GF}	24	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.