

APERITIVOS

EDAMAME	sea salt, lime	8
GREEN BEAN TEMPURA	black truffle aioli	10
MISO SOUP	cilantro and tofu	6
SHISHITO	grilled spicy pepper, sea salt, lime	10
PLANTAIN CHIPS	aji amarillo	8
CRISPY HOKKAIDO SCALLOP	butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli	9/each

SMALL PLATES

SEAWEED SALAD	hijiki, aka-tosaka, goma wakame, tomato caviar, lemon	15
CRISPY TAQUITOS	minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam	
YELLOWTAIL*	avocado and miso	10/each
JAPANESE WAGYU	truffled tofu crema, shichimi ponzu, micro celery	18/each
SALT AND PEPPER SQUID	dry miso, shichimi, sea salt, crispy garlic, su-shoyu	18
MUSHROOM TOBANYAKI*	poached organic egg, assorted mushrooms, yuzu soy, garlic chip	19
JAPANESE A5 WAGYU BEEF GYOZA*	kabocha purée and su-shoyu dipping sauce, sweet soy	30
ROCK SHRIMP TEMPURA	snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	20
ASSORTED VEGETABLE TEMPURA	peruvian pepper and soy dipping sauce	12
SAKE STEAMED CLAMS	yuzu kosho garlic butter	18
BABY GEM LETTUCE	basil miso, pistachio	12

RAW

OYSTERS	half -dozen minimum	
KUSSHI*	west coast	6/each
SASHIMI SEVICHE		
YELLOWTAIL*	ginger, garlic, soy	23
SHRIMP	passion fruit, cucumber, cilantro	18
SALMON*	tamarind ponzu, sesame, seaweed, macadamia	21
TUNA*	pomegranate leche de tigre, cancha, wasabi peas	23
SASHIMI TIRADITO		
YELLOWTAIL*	jalapeño and lemongrass	22
KANPACHI*	yuzu, sea salt, white truffle oil, chive, garlic	23
TUNA*	granny smith apple, serrano, lime	22
SALMON*	kinkan honey, garlic ponzu, garlic chip	20

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.		
ANTICUCHOS	skewers served over peruvian corn	
ORGANIC CHICKEN	aji amarillo	12
RIBEYE*	aji panca	20
SEA BASS	miso	27
FISH AND SEAFOOD		
SQUID	lemon aioli	22
HAMACHI KAMA	key lime and su-shoyu	18
WHOLE FISH	citrus salt	MP
MEAT		
BERKSHIRE PORK BELLY	sweet miso	14
LAMB CHOP*	red miso and lime	20
FILET MIGNON*	grilled scallion	24
DUCK BREAST*	pineapple	25
ORGANIC VEGETABLES		
ASPARAGUS		9
EGGPLANT		9

JAPANESE WAGYU		
GRADE A5 39/oz		
ISHIYAKI*	hot stone, dipping sauces	5oz min
ROBATAYAKI*	dipping sauces	3oz min

LARGE PLATES

CHICKEN TERIYAKI ~ SAMBA STYLE	organic chicken, aji amarillo, purple potato mash, crispy onion	32
MOQUECA MISTA	shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice	44
TONKOTSU RAMEN*	berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	25
CHURRASCO RIO GRANDE*	ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and SUSHISAMBA® dipping sauces	65
RIBEYE TOBANYAKI*	seasonal vegetables, black truffle, sesame shichimi	58
ARROZ CHAUFA	black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans	36

SAMBA ROLLS

SAMBA STRIP	maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle	35
ASEVICHADO*	tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	28
TIGER MAKI	king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	25
NEO TOKYO*	bigeye tuna, tempura flake, aji panca	21
AMAZÔNIA	collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	15
EL TOPO®*	salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	20
SASA HANDROLL	shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	12

NIGIRI & SASHIMI

price per piece			
AKAMI (tuna)*	7	EBI (shrimp)	5
KANPACHI (amberjack)*	7	HAMACHI (yellowtail)*	6
TAKO (octopus)	5	HOTATE (scallop)*	7
SAKE (salmon)*	6	KANI (king crab)	12
HIRAME (fluke)*	7	IKURA (salmon roe)*	8
MADAI (japanese snapper)*	7	TOBIKO (flying fish roe)*	5
TAMAGO (egg omelet)	4	SABA (mackerel)*	5
UNI (sea urchin)*	14	UNAGI (freshwater eel)	9
UDAMA (quail egg)*	3	A5 JAPANESE WAGYU*	15

CLASSIC ROLLS & HAND ROLLS

EEL CUCUMBER	14	CALIFORNIA king crab	19	YELLOWTAIL JALAPEÑO*	13
SALMON SKIN	11	TUNA*	13	AVOCADO	6
SALMON AVOCADO*	12	SPICY TUNA*	14	NATTO	6
UMESHISO	6	YELLOWTAIL SCALLION*	13	SHRIMP TEMPURA	10
CUCUMBER	6				

CHEF'S INSPIRATION

SAMBA SUSHI*	7 pieces nigiri	39
SAMBA SASHIMI*	9 pieces, 3 selections	45
SAMBA SASHIMI*	15 pieces, 5 selections	62
SAMBA ULTIMATE SASHIMI*		250
ROYAL OSETRA CAVIAR*	20g	200
	served with plantain chips	

SIDES

PERUVIAN CORN	8	PURPLE POTATO MASH	8
COCONUT RICE	8	STEAMED JAPANESE RICE	7