

APERITIVOS

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

SMALL PLATES

SEAWEED SALAD hijiki, goma wakame, goma dressing ^{GF, VG}	17
CRISPY TAQUITOS minimum 2 per order served with spicy aji panca sauce, fresh lime	
YELLOWTAIL* avocado and miso	12/each
JAPANESE KOBE 🍖 mushroom, sweet red onion salsa, truffle aioli	19/each
SALT AND 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
BABY GEM LETTUCE basil miso, pistachio ^{VG GF}	12
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint ^{VG GF}	14

RAW

OYSTERS* west coast, half -dozen minimum ^{GF}	6/each
SASHIMI SEVICHE	
YELLOWTAIL* ginger garlic soy ^{GF}	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 ^{GF}	25
SALMON* kinkan honey, garlic ponzu, garlic chip ^{GF}	22
TORO* yuzu dressing, pickled wasabi, black truffle	42
ULTIMATE SEVICHE & TIRADITO PLATTER*	110

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.	
ANTICUCHOS skewers served over peruvian corn	
RIBEYE* ají panca ^{GF}	28
SEA BASS miso ^{GF}	32
FISH AND SEAFOOD	
HAMACHI KAMA key lime and su-shoyu ^{GF}	21
PRAWN garlic butter, passion fruit	36
WHOLE FISH citrus salt ^{GF}	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 ^{GF}	28
VEGETABLES	
ASPARAGUS ^{VG}	10
EGGPLANT ^{VG}	10

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

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, dendé 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 CHAUFA	
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

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 (flake)*	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			

CLASSIC ROLLS & HAND ROLLS

EEL CUCUMBER	15	CALIFORNIA king crab ^{GF}	22	YELLOWTAIL JALAPEÑO* ^{GF}	15
SALMON SKIN ^{GF}	11	TUNA* ^{GF}	15	AVOCADO ^{VG GF}	6
SALMON AVOCADO* ^{GF}	14	SPICY TUNA* ^{GF}	16	SHRIMP TEMPURA	10
CUCUMBER ^{VG GF}	6	YELLOWTAIL SCALLION* ^{GF}	15		

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	

SIDES

PERUVIAN CORN ^{GF}	10	PURPLE POTATO MASH ^{GF}	8
COCONUT RICE ^{VG GF}	8	STEAMED JAPANESE RICE ^{VG GF}	7
FRESH GRATED WASABI ^{VG GF}	14	KIZAMI WASABI ^{VG}	4

 **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.

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.