


## APERITIVOS


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

## SMALL PLATES

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 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 A5 KOBE  mushroom, sweet red onion salsa, truffle aioli	19/each

### SALADS

BABY GEM LETTUCE basil miso, pistachio <sup>VG GF</sup>	12
HERITAGE TOMATO pomegranate molasses, pickled onion, mint <sup>VG GF</sup>	14
SEAWEED hijiki, goma wakame, goma dressing <sup>VG GF</sup>	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](http://www.sushisamba.com)

VG: Vegan GF: Gluten Free

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

## R A W

OYSTERS\* west coast, half -dozen minimum <sup>GF</sup>

6/each

### SASHIMI SEVICHE

YELLOWTAIL\* ginger garlic soy <sup>GF</sup>

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 <sup>GF</sup>

25

SALMON\* kinkan honey, garlic ponzu, garlic chip <sup>GF</sup>

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\* aji panca <sup>GF</sup>

28

SEA BASS miso <sup>GF</sup>

32

### FISH AND SEAFOOD

HAMACHI KAMA key lime and su-shoyu <sup>GF</sup>

21

PRAWN garlic butter, passion fruit

36

WHOLE FISH citrus salt <sup>GF</sup>

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 <sup>GF</sup>

28

### VEGETABLES

ASPARAGUS <sup>VG</sup>

10

EGGPLANT <sup>VG</sup>

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, dendê oil and chimichurri rice <sup>GF</sup> 48

CHURRASCO RIO GRANDE\* ribeye, chorizo, wagyu picanha 88  
served with black beans, collard greens, farofa and SUSHISAMBA® dipping sauces <sup>GF</sup>

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 <sup>VG GF</sup> 38

SEAFOOD MIXTO lobster, alaskan king crab, peruvian bay scallop, mussel, shrimp, clam, saffron, salsa criolla <sup>GF</sup> 64

Executive Chef Joel Versola Corporate Chef John Um

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

## 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 <sup>VG</sup>	15
EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	23

## NIGIRI & SASHIMI

price per piece

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

## 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 <sup>VG</sup>	21
SAMBA ULTIMATE SASHIMI*	250
ROYAL OSETRA CAVIAR* 20g	200
served with plantain chips	

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# Festive TASTE OF SAMBA

5-courses | \$160 per person | 2-person minimum

Elevate your holiday traditions with our Festive Taste of Samba menu

## EDAMAME <sup>VG GF</sup>

sea salt and lime

## SAMBA CRISPS

plantain, purple potato, sweet potato, taro, aji amarillo

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## OCEAN TROUT TIRADITO <sup>GF</sup>

avocado, cranberry yuzu gel, bubu arare, shiso oil

## CRISPY HOKKAIDO SCALLOP

sesame aioli

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## KING CRAB ROBATA <sup>GF</sup>

chives, aji amarillo

## RIBEYE TOBANYAKI (7oz) <sup>GF</sup>

seasonal vegetables, shaved black truffle, sesame soy

## COCONUT RICE <sup>VG GF</sup>

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## CRISPY RICE TRIO

salmon, yellowtail, japanese a5 kobe

## BLUEFIN TUNA TASTING

akami, chutoro, otoro nigiri

served with curated wasabi assortment

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## SAMBA SPLIT

caramelized banana, popped corn, dulce de leche ice cream

## HONEY TOAST

toasted butter brioche, poached apples, shio koji ice cream

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# SOMMELIER PAIRINGS

**\$80 per person**

## **GRUET "ST VINCENT" BRUT ROSE**

New Mexico, USA <sup>3 oz</sup>

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## **SELBACH "INCLINE" RIESLING**

Mosel, Germany <sup>2.5 oz</sup>

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## **AVERAEN PINOT NOIR**

Willamette Valley, Oregon, USA <sup>2.5 oz</sup>

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## **DEWAZAKURA DEWASANSAN "GREEN RIDGE" JUNMAI GINJO**

Yamagata, Japan <sup>2 oz</sup>

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## **TAYLOR FLADGATE 10 YEAR OLD TAWNY PORTO**

Douro Valley, Portugal <sup>3 oz</sup>

# 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** <sup>VG GF</sup>  
sea salt, lime

**PLANTAIN CHIPS**  
aji amarillo

choose one

**HERITAGE TOMATO SALAD** <sup>VG GF</sup>  
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 GYOZA\***  
kabocha puree, sweet soy

choose one

**SEA BASS ANTICUCHO** <sup>GF</sup>  
miso, peruvian corn

**HANGER STEAK\*** <sup>GF</sup>  
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** <sup>VG GF</sup>  
*supplement +\$14*

choose one

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

**PASSIONFRUIT BRÛLÉE** <sup>VG GF</sup>  
assorted fruits, pomegranate-lime  
sorbet, citrus carrot tuile

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