

GLUTEN CONSCIOUS

APERITIVOS

EDAMAME	sea salt, lime	8
SHISHITO	grilled spicy pepper, sea salt, lime	10
MISO SOUP	cilantro and tofu	6

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
MUSHROOM TOBANYAKI*	poached organic egg, assorted mushrooms, yuzu soy	19
SAKE STEAMED CLAM	yuzu kosho garlic butter	18
BABY GEM LETTUCE	basil miso, pistachio	12

RAW

YELLOWTAIL SEVICHE*	ginger, garlic, soy	23
SHRIMP SEVICHE*	passion fruit, cucumber, cilantro	18
SALMON SEVICHE*	tamarind ponzu, sesame, seaweed, macadamia	21
KANPACHI TIRADITO*	yuzu, sea salt, white truffle oil, chive, garlic	23
TUNA TIRADITO*	granny smith apple, serrano, lime	22
SALMON TIRADITO*	kinkan honey, garlic ponzu	20

SIDES

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

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill		
ANTICUCHO	skewers served over peruvian corn	
ORGANIC CHICKEN	aji amarillo	12
RIBEYE	aji panca	20
SEA BASS	miso	27
FISH		
SQUID	lemon aioli	22
HAMACHI KAMA	key lime, su-shoyu	18
WHOLE FISH	citrus salt	MP
MEAT		
BERKSHIRE PORK BELLY	sweet miso	14
DUCK BREAST	pineapple	25
ORGANIC VEGETABLES		
ASPARAGUS		9

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

LARGE PLATES

MOQUECA MISTA	shrimp, squid, sea bass, mussels, and clams, with coconut milk, dendê oil, and chimichurri rice	44
CHURRASCO RIO GRANDE*	ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and SUSHISAMBA®dipping sauces	65
ARROZ CHAUFA	black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans	36
RIBEYE TOBANYAKI*	seasonal vegetables, black truffle, sesame shichimi	58

DESSERT

CITRUS BRULEE	passion fruit custard, dehydrated pomegranate foam, pear gel, pomegranate lime sorbet, finished with citrus smoke	13
MOCHI	soft japanese rice cake filled with ice cream	13
ASSORTED HOUSEMADE ICE CREAM AND SORBETS		8

SAMBA ROLLS

SAMBA STRIP	maine lobster, mango, avocado, soy paper, aji honey truffle	35
ASEVICHADO*	tuna, salmon, yellowtail, whitefish, avocado, cucumber, red onion, aji amarillo leche de tigre	28
NEO TOKYO*	bigeye tuna, aji panca	21
AMAZÔNIA	collard greens, portobello mushroom, takuwan, cucumber, avocado	15

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	TAMAGO (egg omelet)	4
SABA (mackerel)*	5	UNI (sea urchin)*	14
UDAMA (quail egg)*	3	A5 WAGYU*	15

ROLLS, INSIDE-OUT OR HAND ROLLS

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

SUSHISAMBA is not a gluten-free establishment. While many of our items are naturally gluten free, some signature items have been modified to be gluten-free. While we do our best to prevent cross-contact, items may be exposed to traces of gluten during preparation.

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.