

# SUSHISAMBA®

## SAKURA MENU

\$75.00 PER PERSON

### APERITIVOS

EDAMAME

sea salt and lime

### SMALL PLATES

JAPANESE A5 WAGYU GYOZA\*

kabocha purée and su-shoyu dipping sauce, sweet soy

CRISPY YELLOWTAIL TAQUITOS

served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam

### ROBATA

SEA BASS ANTICUCHOS

miso, peruvian corn

CHURRASCO RIO GRANDE

ribeye, chorizo, wagyu picanha

served with a brazilian side of black beans, collard greens, farofa and

**SUSHISAMBA®** dipping sauces

### SAMBA ROLLS

NEO TOKYO\*

bigeye tuna, tempura flake, aji panca

LIMA

shrimp tempura, spicy king crab, avocado

SALMON AVOCADO\*

KING CRAB CALIFORNIA

### DESSERT

HOUSEMADE ICE CREAM AND SORBET

seasonal flavors

\*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