

SUSHISAMBA®

SAMURAI MENU

\$90.00 PER PERSON

APERITIVOS

OTSUMAMI

assortment of edamame, green bean tempura, shishito

SMALL PLATES

JAPANESE A5 WAGYU GYOZA*

kabocha purée and su-shoyu dipping sauce, sweet soy

ROCK SHRIMP TEMPURA

snap pea julienne, spicy mayonnaise, green pea, black truffle dressing

ROBATA

ORGANIC CHICKEN ANTICUCHOS

aji amarillo, peruvian corn

WAYGU BEEF ISHIYAKI*

japanese A5 waygu cooked on hot stone
served with **SUSHISAMBA®** dipping sauces

SAMBA ROLLS

SAMBA STRIP

maine lobster, mango, avocado, soy paper, lotus root chips,
aji honey truffle

LIMA

shrimp tempura, spicy king crab, avocado

SPICY TUNA*

SALMON AVOCADO*

DESSERT

MOCHI

soft japanese rice cakes filled with ice cream, white chocolate ganache

*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