

# SUSHISAMBA®

## SHOGUN MENU

\$110.00 PER PERSON

### APERITIVOS

OTSUMAMI

assortment of edamame, green bean tempura, shishito

### SMALL PLATES

JAPANESE A5 WAGYU BEEF GYOZA\*

kabocha purée and su-shoyu dipping sauce, sweet soy

CRISPY HOKKAIDO SCALLOP

butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli

### ROBATA

MISO SEA BASS ANTICUCHOS

miso, peruvian corn

WAGYU BEEF ISHIYAKI

japanese A5 waygu cooked on hot stone

served with **SUSHISAMBA®** dipping sauces

### RAW

YELLOWTAIL TIRADITO\*

jalapeño and lemongrass

TUNA TIRADITO\*

granny smith apple, serrano, lime

### SAMBA ROLLS

SAMBA STRIP

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

EL TOPO®

salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise,

fresh melted mozzarella, eel sauce

LIMA

shrimp tempura, spicy king crab, avocado

### DESSERT

SATA ANDAGI

dolce de leche japanese doughnuts, red fruit coulis, citron ice cream

\*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