

# 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

#### SEA BASS ANTICUCHOS

miso, peruvian corn

#### JAPANESE A5 WAGYU BEEF ISHIYAKI

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